



A Merry Christmas
and a
Prosperous and Happy
New Year to you
from
Babcock & Jones
Real Estate and Insurance
Brokers
Auditorium Bldg. Phone 133-J
Torrance

**City's Growth Is
Large During 1922**

(Continued from Second Section)
to Torrance's advancement has been
encountered steps have been taken to
have it removed.

When Mr. Osburn came to Torrance
in May, 1921, as general manager of
the Dominguez Land Corporation, he
learned of the overcrowded condition
of the local school, and visualizing
the future growth of Torrance worked
with a committee of the Los Angeles
school board to get adequate school
facilities for the city. As Torrance
was in the Los Angeles high school
district it was necessary to get the
appropriation through the Los Angeles
school board. Failing to get satisfac-
tion from the old school board,
Mr. Osburn waited until the new
board took office and again placed
Torrance's school needs before the
board.

While the school board was favor-
able to the plans for increasing the
school facilities here it desired to
purchase but six acres for the school
sites. This would have been large
enough for the time being, but
would not have provided for the city's
growth. To induce the school board
to get the necessary acreage Mr. Os-
burn offered to sell twenty-two acres
for about one-fourth of what the
property could have been sold for at
that time as an oil-drilling site. At
the present time the acreage is in-
valuable.

Overshadowing all else that was
done during the year, however, as far
as the city itself is concerned, was
the clearing of the streets most of
them already paved, and parks to the
city on Thanksgiving Day.

NOTICE

The Torrance Relief Society will
meet Friday, December 22, at 2:30
p. m. A full attendance is desired.

KEYSTONE NOTES

Harry Feisel is the proud owner
of a brand new Ford, purchased
through the Moseley agency of Key-
stone.

TOO LATE TO CLASSIFY

FOR SALE—At 1011 North Arling-
ton, pure White Leghorn Rooster.
Call Sunday, any time after 9
a. m. D-22-11pd

FOR SALE—Commercial half acre in
tract 2761 under Chanslor-Canfield
lease, and participating in royalties
from the two big wells recently
brought in. Priced way below cur-
rent prices for quick sale. Attractive
terms. P. O. Box 914, Torrance.
D-22-11pd

REBEKAH LUNCHEON

Mrs. Walter Tappin Jr., gave an
elaborate luncheon last Friday to the
retiring officers of the Trio Lodge of
Rebekahs. The guests included Mrs.
E. W. Brumpton, Mrs. Hans Anderson,
Mrs. Walter Tappin, Sr.; Mrs. S. L.
Groves, Mrs. Gordon, Mrs. John
Waite, Mr. Jesse Johnson, Mrs. Julius
Gertzen, Mrs. Carl Ross, Mrs. Emil
Hespe, Mrs. E. A. Wilcox, Miss Emma
Hatfield, and Mrs. J. O. Moore, of
Torrance.

**"THE COMMUNITY BANK"
STATE EXCHANGE BANK**
COMMERCIAL AND SAVINGS

Season's Greetings
To All

State Exchange Bank
"The Community Bank"

—WE PAY 4% ON SAVINGS ACCOUNTS—

Torrance California

WANTED

If you have a Baby Bed, no longer in use,
would you donate same to a poor little baby.
Address, P. O. Box 1072, Torrance.

**Glass Factory
Here Unexcelled**

(Continued from Second Section)
of the ideal location of Torrance as
a place of employment.

The company is now turning out
approximately 3300 "boxes" of glass
each week, the "box" containing 50
square feet, and thus making the
total production about 165,000
square feet of what wholesalers con-
sider the very best window glass
made in the United States.

The payroll of the concern is ap-
proximately \$60,000 per month, the
craftsmen receiving the highest
wages paid individuals in this sec-
tion of the state.

After viewing the beautiful,
shimmering glass as it reaches the
cutters, it is difficult to realize that
but a few hours before it was but
a heap of sand, mixed in cer-
tain proportions with limestone,
soda ash, and a sprinkling of soft
coal.

This combination is put into a
white hot furnace in which the tem-
perature varies between 2700 and
2800 degrees.

It is consumed by the heat like
flour poured into a mixing bowl,
and becomes a molten mass flowing
through the big furnace like a slug-
ish river.

At the far end scantily clad men,
called gatherers, collect the liquid
glass on the ends of blowing tubes,
which at the proper time are with-
drawn from furnace and placed on
rests cooled by running water.

The glass then is about as big as
a man's fist, and is made into a
roll by sand turning.

After the ball has become suffi-
ciently cooled the tube is again
dipped into the furnace and more
of the molten metal collected.

This operation is repeated until
the ball gets about the size of a
man's head, then it is taken by the
blower.

As he forces his breath into the
tube, the red ball elongates, then
takes on the shape of a huge bowl,
fiery red at the bottom, but clear
as crystal on the sides.

It is then carried to a blast fur-
nace and while the blower manipu-
lates his tube on a swinging door
the bowl of glass is reheated.

It is then in the critical stage,
at the proper instant the blower
again begins to force his breath
into the tube and the big glass
bowl starts to elongate like an ob-
long rubber balloon. Under con-
stant reheating and blowing it takes
on a cylindrical form and when
properly cooled is placed on a rack
and split lengthwise by a red hot
iron.

The glass then is in its most per-
fect stage, and carries a high gloss
which is partly lost when the cylin-
der is reheated to be flattened out.
The cylinder to be flattened is placed
in a hot brick oven and ironed
out.

When it reaches the sheet stage
it is carried off by rollers through
cooling ovens, and when it makes

PARENT-TEACHERS ASSOCIATION

Every cake baker in Torrance and
Lomita will no doubt clip the fol-
lowing recipes and enter the cake-
baking contest to be put on in Janu-
ary by the Federation. Anyone in the
Los Angeles city school district is
eligible, whether a member of the
P.-T. A. or not. The date of the
contest will be announced in these
columns later, or you may get the in-
formation from your P.-T. A. presi-
dent or secretary. In the meantime,
select one of the following recipes
and start practicing:

White Layer Cake
One-half cup shortening, 1 1/2 cups
sugar, 1 cup water, 4 egg whites,
2 1/2 cups flour, 3 teaspoons baking
powder, 1 teaspoon salt and 1
teaspoon vanilla. Cream shortening
and sugar; add 1/4 cup of water,
and add alternately liquid and dry
ingredients. Fold in well whipped
whites of eggs and vanilla. Divide
in equal portions in 2 layer
tins. Bake in moderate oven of 300
degrees about 20 minutes.

Angel Food Cake
Whites of 11 small or 10 large
eggs (absolutely fresh and cold), 1
cup pastry flour, sifted before meas-
uring, and 5 or 6 times after meas-
uring; 1 1/2 cups fine granulated
sugar, 1 teaspoon cream of tartar,
1/4 teaspoon salt, 1 teaspoon extract.
Method: Beat whites of eggs until
light; add cream of tartar and beat
until stiff and dry. Beat in grad-
ually 1 cup sugar; add the remain-
ing 1/2 cup sugar to the sifted flour.
Sift together once or twice. Add
extract and sift in at one time all
the flour and the 1/2 cup sugar. Care
must be taken not to beat in
flour. Pour batter into large,
ungreased, unfloured loaf cake pan
cover with heavy paper and bake in
an oven of 275 degrees for 60 min-
utes; remove the cover at the end
of 30 minutes. Leave cake in the
pan inverted on table for 24 hours
before removing. Ice with a light,
delicate marshmallow or uncooked
sugar icing.

Devil's Food Cake
One cup sugar, one-half cup
shortening, one cup sour milk,
cream or buttermilk, one teaspoon
soda, one-half teaspoon salt, one
teaspoon baking powder, one tea-
spoon vanilla, three eggs, two cups
flour, two squares chocolate. Melt
chocolate, add three tablespoons
water and cook until thick. Cool.
Cream shortening and sugar, add
well beaten eggs. Dissolve soda in
hot water. Add cold chocolate, li-
quid and dry ingredients. Bake in
two layers in moderate oven twenty
minutes.

Snowdrift White Loaf Cake
Five whites of eggs, 1-2-3 cups
sugar, 2-3 cups of shortening, 1 cup
liquid (water preferred), 1 1/2 tea-
spoons extra (1 teaspoon vanilla and
its appearance again it is ready for
the cutter.

A blower turns out about nine
cylinders an hour, and because of
the arduous character of his work
and the intense heat he is subjected
to, his hours of employment are
limited to seven, instead of the
usual eight to ten, as in other
trades.

MIRACULOUS ESCAPES

Miraculous escapes from injury
or death when the walls of the
new Postoffice building in Lomita
crashed to the ground without
warning last Saturday were num-
erous.

Among those engaged in the
construction who were fortunate
enough to be in a position to
jump to safety were Capetaker,
Mr. Morris, of the three gasoline
pumps, who fortunately ran to-
ward the center of the structure
rather than into the street where
he would most certainly have been
caught, and Rex Wren, who hap-
pened to be on the top of the rear
wall and after shouting a warning
to his companions, jumped to the
roof of an adjoining structure.

The cause of the collapse is yet
unsolved. The architect, contrac-
tors, and inspector have been un-
able to fix the blame on any one
defect. Many solutions have been
offered, but these invariably are
expelled when those in charge
claim that everything was being
built according to specifications in
detail. Only two minutes before,
the inspector had pronounced ev-



VERY SLOW
Mrs. Bug —
I've done all my
Christmas shop-
ping.
Mrs. Small —
Well, I haven't
and I started
out a month
ago.

Sad and Solemn Thoughts.
"Even at Christmas, when all the
world is gay and glad," said the grey-
bearded philosopher, "there come to
a man sad and solemn thoughts."
"Yes," agreed the young man who
had no watch on the end of his chain,
"and the saddest and most solemn
are those that come to a fellow when
he reads of the marriage of a girl to
whom last Christmas he gave a dia-
mond ring on which he is still paying
installments."

1/2 teaspoon orange or lemon juice, or
any desired flavor), 2 1/2 teaspoons
baking powder and 1 teaspoon salt.
Cream shortening and sugar thor-
oughly, adding from time to time
liquid until 1-3 cup has been used.
Sift the flour, baking powder and salt
together several times. Alternately add
balance of the liquid and flour, fold
in whites of beaten eggs and extract
and bake in loaf pan. Requires 50
minutes in over 300 degrees, gradually
increasing, and when cake is thor-
oughly risen increase the temperature
to about 400 degrees for a few mo-
ments to harden walls of air cells. Re-
move the cover and reduce the tem-
perature for balance of time.

SAM SEELIG
"Cash is King"
CALIFORNIA'S LEADING GROCER

**Seelig's Holiday Prices
ARE LOW PRICES**

At Every One of Our 117 Stores You Will Find the SEASONABLE ITEMS GREATLY
REDUCED IN PRICE—This is Only One More Effort on Our Part to Serve You in
the Best Manner Possible.

**Sun Maid
RAISINS**
CLUSTER RAISINS
1-Lb. Carton...20c
2-Lb. Carton...38c
PACKAGE RAISINS
Seedless, 15-oz. pkg 2 for 25c
Seeded, 16-oz. pkg, 2 for 25c

CANDY
12 1/2c lb.
XMAS MIXED
The Best Quality
This price prevails at all
of our stores, and will be
in effect as long as the
candy lasts. Limit 10 lbs.
to a customer.

**CHINESE IMPORTED
PRESERVED GINGER**
A Holiday Delicacy
Small Jar, 50c Large Jar, 90c
DROMEDARY DATES
2 packages for 35c
POP CORN
The Kind That Pops...4 lbs. 25c

**Bishop's Rough Dip
CHOCOLATES**
1-lb Carton, 50c 2-lb Carton 98c
Layer Figs, per lb., 25c
FIGS IN PACKAGES
Small Package, 5c Large Package, 9c

Nuts
Diamond Brand Walnuts, No. 1 quality...32 1/2c Lb.
IXL Almonds...35c Lb.
Fancy Brazil Nuts...20c Lb.
None Such Mince Meat
2 PACKAGES FOR 25c

Mixed Nuts
Best quality Almonds, Walnuts, Brazil Nuts, Pecans
and Filberts only
SEELIG'S SPECIAL PRICE...25c Lb.
HEINZ MINCE MEAT
No. 1 Tin, 27c No. 2 Tin, 50c 1-lb. Glass, 40c
2-lb. Glass, 70c

LIBBY'S MINCE MEAT
18-oz. Tin, 35c 1-lb 15-oz Glass, 55c
HEINZ PLUM OR FIG PUDDING
Small, 20c Medium, 42c Large, 77c
LIBBY'S PLUM PUDDING
Small, 30c Large 50c
FUNSTEN'S SHELLED PECANS
3/4-oz Glass, 35c 8-oz Tin, 60c
DIAMOND SHELLED WALNUTS
3-oz Glass, 32c 8-oz Tin, 52c
Blossom Salted Almonds, 4-oz Tin...35c

**KLUKADOTA
PICKLED FIGS**
A DELIGHTFULLY UNUSU-
AL CHRISTMAS GIFT.
They will please your East-
ern friends. Packed in at-
tractive one-gallon kegs al-
ready cartoned for the ad-
dress.
I-gal. Kegs,
each...\$4.50

**Jevne's Melwood
CHOCOLATES**
Regular Jevne Quality
Per pound, bulk...45c
5 lbs. Xmas Carton...\$2.10
Old Fashioned Chocolates,
per pound...20c
French Creams Mixed, lb, 20c

SAM SEELIG
"Cash is King"
CALIFORNIA'S LEADING GROCER

LOMITA, CAL.