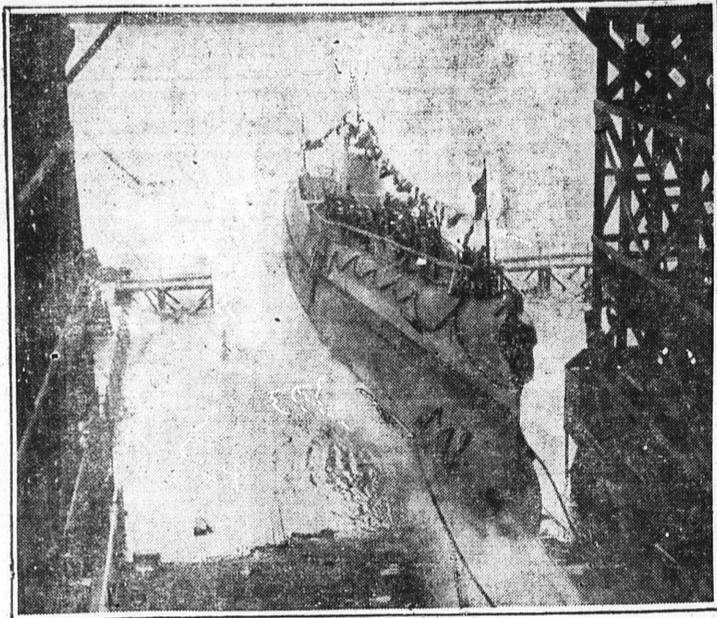


U. S. Undersea Queen Given First Tests



The U. S. submarine V-1, twice as large as any built previously for the U. S. navy, is now being given its first tests. It was launched at the Portsmouth, N. H., navy yard, with ceremony, as shown here. It is 341 feet long, has a surface displacement of 2,164 tons and will carry a crew of 87. Eight other submarines of the same type have been ordered by the navy.

RECORD WORK ON L. B. STEAM POWER PLANT OF EDISON CO. WILL HELP DURING SHORTAGE

"All records for steam plant construction are being broken this summer by the crew which is building the new Edison plant at Long Beach," said W. E. Oliver, on his return from a meeting of Edison district managers held in Los Angeles on Monday. "As soon as our large new water power plant No. 3, of 100,000 horsepower capacity in normal years, was finished last August, consideration was given to increasing our steam reserve. In October plans were started for an additional steam-electric plant at Long Beach, adjacent to the original 70,000-horsepower plant at that location. "When the water shortage became apparent these plans were changed, not only to speed up the installation of the 100,000-horsepower new steam plant No. 2 at a cost of \$10,000,000, but also to install three emergency units, totaling 30,000 horsepower, in the original plant, now known as No. 1, making a capacity of 200,000 horsepower at this site at a cost of \$20,000,000."

Go After Equipment On February 25 a night telegram was sent east to see what emergency equipment could be sent west. The next day one engineer went to Akron, O., and another to Lynn, Mass., while at the same time an investigation was made of a machine in Havana, Cuba. The engineers found three machines finished and in shape for immediate shipment—a 15,000-horsepower generator at Akron and two 8000-horsepower generators at Lynn. Complete measurements of these machines were sent by long distance telephone. A crew of draftsmen was set to work, and in one week complete plans were ready and the crew at Long Beach had started foundations. To supply these generators eight additional boilers were necessary. The first battery of four boilers was installed and "hooked up" in 22 days, and the second battery was completed in 17 days, a record which the engineers in charge declare will stand for all time. By July 3 the first generator had been installed, tested out and put into operation. Eighteen days later the other two were finished, making

She Wanted Fire Department; Ollie Stevenson Went

Ollie Stevenson has concluded that no demand is too insignificant for the Torrance fire department. The other night the phone at police headquarters rang. A feminine voice informed Ollie that her car was burning up. "I want the fire department," she said. "What is it? A short-circuited wire?" asked Ollie. "Yes," came the answer. "Is it smoking, or burning?" demanded Ollie. "Just smoking," was the response. "Get somebody to disconnect the battery," advised Ollie. "No, I want the fire department," came the rejoinder. "All right," shouted Ollie, "I'm coming." And he did. Only somebody had disconnected the battery before the "fire department" arrived.

Church Wedding Is Solemnized Here

The first church wedding to be celebrated in Lomita was that Saturday of Miss Elsie Apple, daughter of Mrs. Harry Apple, to Edward Tappin, son of Mr. and Mrs. Walter Tappin Sr. The bride, who entered on the arm of her uncle, Harry Apple, to the strains of Wagner's Wedding March, was charming in a gown of white, and carried pink roses. Her maid of honor, Miss Wallace Richey, was attired in yellow crepe de chine, and the bridesmaids in gowns of pastel shades, with corsage bouquets of sweet peas, were Misses Elizabeth and Edith Apple, sisters of the bride, and Lydia Smith and Lella O'Quinn. Little Lillian Levison bore the ring in a basket of rose petals. The groom was attended by John Geary of Los Angeles. The ceremony was performed by Rev. J. O. Clark. Miss Merle Richey rendered The Hand of You, by Bond, during the ceremony, and at the close Mendelssohn's Wedding March. Mrs. William Horton of Whittier, an old friend of the Tappin family, will be the bridesmaid, and "I Love You Truly." Misses Muriel Levison, Beulah O'Quinn and Catherine Hunter ushered. Following the ceremony a wedding breakfast was served at the home of the bride. At the table, beautifully decorated with rose petals and individual rose cups, places were marked for the bride and groom, Mr. and Mrs. Harry Apple, Mr. and Mrs. Walter Tappin Sr., Mr. and Mrs. John Geary, Mrs. J. O. Moore, Mr. and Mrs. W. H. Stanger, Mr. and Mrs. C. F. Apple, Mrs. C. F. Farquhar, Mrs. Joe Stone, Misses Merle and Wallace Richey, Edith and Elizabeth Apple, Catherine Hunter, Lella O'Quinn, Beulah O'Quinn, and John Geary. Mr. and Mrs. Tappin left Saturday afternoon for a brief honeymoon at Lake Arrowhead. On their return to Lomita they will make their home on Narbonne avenue.

WIFE SAVERS BY MRS. MARY MORTON

A little sugar—a teaspoonful—in the water in which they are cooked will improve the flavor of squash, sweet corn and turnips. The natural sugar is lost in the cooking and the addition of the sugar restores the sweet taste and the vegetables taste better.

Beet Relish.—One quart boiled beets, one small cabbage, one cup grated horseradish, two cups brown sugar, two tablespoons salt, two tablespoons celery seed, two cups vinegar. Put the beets and cabbage through the food chopper. Mix with the other ingredients and let stand twenty-four hours. Heat to boiling point and seal at once.

Blueberry Biscuit.—Three-fourths cup sugar, small piece butter, two tablespoons cold water, baking powder, one egg, one-half cup milk, little salt, flour enough to make light dough (about one to one and one-half cups). Flour a cup of blueberries before putting them in to keep them from going to the bottom. Bake in biscuit form or in one cake.

Molded Fish.—One-half pound cooked fish (fish or canned), two teaspoons gelatin, one cup stock (bouillon cube or beef extract), two to four teaspoons mustard relish, one hard-boiled egg, one small green pepper. To the hot stock add the gelatin, which has been soaked in two tablespoons cold water, and the mustard relish, as desired. Cool, pour over the flaked fish and put in a mold, decorating the sides and top with slices of egg and circles of pepper. Set on ice to harden. Truss fish, canned salmon, fresh halibut, or any white fish would be equally good. Buy a double quantity, cook half for one day, and prepare this dish at the same time for the next day.

Peach Junket.—Three cups top milk, one-third cup sugar, one teaspoon vanilla, one junket tablet, one teaspoon cold water, one cup sliced peaches, whipped cream. Add the sugar to the milk, and when dissolved heat until lukewarm. Dissolve the junket in the cold water and stir into the milk. Then the vanilla. Pour immediately into individual molds that have been lined with peaches cut in very thin slices. When set, put in a cool place. Serve with a garnish of whipped cream and half a peach.

KITCHEN CHAIRS If you have a small kitchen and you use it for a breakfast room and lunch when you have no guests, it has been suggested that you get two folding camp chairs for use in it. You may paint them cream or any color you wish to harmonize with your kitchen color scheme. When they are not in use they may be folded up and stowed out of the way.

Tomato Marmalade.—Four quarts ripe tomatoes, six lemons, one cup seeded raisins, four pounds sugar. Peel tomatoes and cut in thin slices. Wash lemons and slice very thin. Put all ingredients in saucepan and cook slowly about one and a half hours, or until mixture is of the consistency of marmalade. Turn into sterilized glasses and seal at once.

Tomato Aspic and Shrimp.—One quart can tomatoes, one small slice onion, one-half teaspoon salt, one-half cup onion sugar, one-half box gelatin shrimp. Boil one quart can of tomatoes with onion, salt and sugar. Strain, and to the hot liquid add the gelatin. Allow to cool and harden. Cut in cubes, serve on lettuce with shrimps and with boiled or mayonnaise dressing.

Spanish Steak.—Grease a baking pan or casserole and place in the bottom a slice of round steak two inches thick. Slice onion to the depth of an inch over the steak. Finish to a depth of two inches with thin sliced potatoes. Dot with butter, sprinkle with salt and pepper, and bake two hours.

Fluffy Lemon Pie.—One cupful sugar, three tablespoons flour, one tablespoonful butter, one-quarter teaspoonful salt, four eggs, one and one-half cups milk, one and one-half cups lemon juice, grated lemon rind. Line a large pie plate with pastry, having a fluted edge. Beat the egg yolks until thick, add the lemon juice, the grated rind of one lemon, and the sugar, mixed thoroughly with flour and salt. Blend well, and then add the butter, melted, and the milk. Last of all fold in the egg whites, beaten stiff and dry. Pour into the pastry lined pie plate and bake at 450 degrees Fahrenheit for 20 minutes.

Celery and Tomato Relish.—Fifteen tomatoes, five onions, five heads of celery, one ripe pepper, eight tablespoons sugar, two tablespoons salt, two cups vinegar. Cook one and one-half hours.

GLASS KNIVES There is nothing better for cutting fruit than glass knives. They are sharp but will not tarnish or stain. It is only necessary to dip them in water to clean the knives, and the glass being heavy, they will last as long as steel knives if they are handled carefully.

Cheese Omelet.—Make a cream sauce of three tablespoons of butter, two tablespoons of flour and one cup of milk. Season with salt and pepper and add one-half cup grated cheese. Add three eggs well beaten, and bake about twenty minutes.

Cold Soup.—Four cups of tomatoes, three cucumbers, two cloves garlic, one teaspoon salt, one-fourth teaspoon pepper, two tablespoons sugar. Slice but do not peel two cucumbers. Cook all ingredients slowly in four cups water for thirty minutes, strain and cool. Meanwhile peel and slice the third cucumber and soak in vinegar. Serve these thin slices on the ice cold soup.

would like, because it "sticks to the roof of the mouth." This feature is eliminated by creaming, and the process doubles the bulk, making a delicate and tasty spread. Put the required quantity of peanut butter in a bowl. Cream it with a silver spoon, adding water, a teaspoonful or two at a time. It will become so thick it will be hard to stir, but keep on adding liquid until it becomes a creamy mass a little thicker than mayonnaise. Portable book stands, with two shelves and a top divided by several partitions, are especially good to hold one's favorite books and the late novels. These stands come in various woods, stained, painted or lacquered.

McKINLEY INN Mrs. George Forbes of Redondo Beach was the guest Wednesday of her mother, Mrs. Emma Pottiger. Recent arrivals at the inn include Carl Lyon of Oklaoma, Charles Kendall of Tennessee, and Roy Smith and T. McFarland of Los Angeles.

Forrest McKinley was host at a swimming party at the Redondo plunge last Wednesday afternoon. His guests included Misses Paul and Marie Evans, Phyllis O'Donnell, and Raymond Flood.

Mrs. Emma Pottiger was a weekend guest of friends in Whittier. Dinner guests Thursday of Mrs. May McKinley were Messdames W. F. Bowen, Rosamary Shaw, S. Doss, J. F. Nally and W. G. Callahan, and Misses Rena Nulty and Flora Webb, of Los Angeles, and George Forbes and Mrs. Roy Rosenberg, of Redondo Beach. The ladies enjoyed the bowling alleys at the American in the afternoon.

Rubber tires for baby buggies, Wilson's Bicycle Shop, 1315 Post avenue, Torrance.—Adv.

Towing Service Auto Electrician AKIA Keystone Garage "Limp In" — "Leap Out" Wilmington St. and Harbor Bvd. G. WARREN MOSELEY, Prop. 22121 Main Street Body Building Auto Repairing

C. W. ALLEN D. C., Ph. C. Palmer Graduate Chiropractor 1337 El Prado St. Office Phone 100-W Hours: 9 to 12, 2 to 5, 6 to 8:30

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Remove the shine from weelens, sponge with warm vinegar. Scald the milk for custards and custard pies, and they will not be watery. Scrambled Eggs—Place a large piece of butter or bacon drippings in the frying pan. When melted, add half-inch squares of bread and stir until the squares are brown on all sides. Then add your eggs and scramble the whole together.

Mexican Ham.—Cut a slice of ham twice the ordinary thickness for frying purposes. Rub a small teaspoon of mustard into the surface; also a teaspoon of brown sugar. Lay in a mixture of custard or baking stiff. Prepare thin sliced potatoes and cover to the depth of two or three inches and dot with butter, unless the ham has a good deal of fat about the edges. Sprinkle with a little pepper, and bake in a moderate oven for two hours, when the ham will be tender and the potatoes done to a turn.

CANNING FRUIT JUICE In putting up fruit juices in bottles which are to be corked, dip the corks in a mixture of one part of beef suet and two parts of white wax melted together. Dry the corks several times, dipping them between dippings.

Browned Cucumbers.—Some people cannot eat cucumbers. An old "Alabama mummy" cooks them this way. Try them. Peel and slice cucumbers lengthwise, salt and pepper them, put lump of butter in skillet, put in cucumber slices and brown. Then half fill skillet with cream or milk and let simmer for a while.

Buttermilk Pie.—Cover a deep pie plate with good pie crust and fill with following filling: Yolks of two eggs, one cupful of sugar, pinch of salt, two roundings of spoonful of flour, and dessert-spoonful of extract of lemon. Mix thoroughly and add one and one-half cupfuls of buttermilk. Bake in the usual way and frost with whites of two eggs. Brown in the oven a few minutes. To be eaten cold.

Many people do not use peanut butter as often as they

TORRANCE THEATRE 6:30—Performances—8:30 SPECIAL TOMORROW, THURSDAY AND FRIDAY Harold Lloyd at his best in "WHY WORRY" Also "MIDNIGHT BLUES" and NEWSVENTS Special—Saturday Only Will Rogers, Richard Talmadge and Allene Ray

Your Doorway —must stand more sturdy than any other part of the house and it should be architecturally and structurally correct. Because Redwood is one of the most pliable and beautiful building materials it naturally follows that it is often used for doorways. A variety of beautiful effects are possible with Redwood and it lasts indefinitely Write or phone when you need building material Consolidated Lumber Co. Phone 129 Chas. V. Jones, Mgr. Torrance "What About Redwood?"

New Seats Have Been Arranged For Patrons at THE AMERICAN

COLES VARIETY STORE Coles Announces a Big Bankrupt Sale For Ten Days Only Due to the fact that we are crowded for space, this gigantic sale will be put on just across the street from our present location. Sale Starts Tomorrow at 9 a. m. HUNTINGTON-STYLE SHOP Just purchased from the Los Angeles Board of Trade at a few cents on the dollar and will be sold likewise to the people of Torrance and the surrounding territory. The biggest sale ever held in Torrance. Only 10 days to sell it out. A Beautiful Stock, All New Merchandise. The Huntington Style Shop Was Only Open for Business a Short Time and Therefore Everything is Brand New and Select—Hardly Two Pieces of Merchandise Alike. FIRST COME—FIRST SERVED All Merchandise for Less Than 1/2 Price IN THIS LOT ARE Hundreds of Beautiful Dresses, Evening Gowns, Coats, Sweaters, Blouses, Skirts, Neckwear, Evening Slippers, etc.

THE WINCHESTER STORE 1319 Sartori "HARDWARE" REEVE Torrance

Torrance The American Fruit Mkt. Torrance Corner Carson and Gramercy FRESH FRUITS AND VEGETABLES DAILY Everything the Market Affords Courteous Treatment to All

HARD TIMES DANCE CHIEF OPERATOR AWAY The San Pedro camp, Royal Neighbors, have invited the Torrance camp to a hard times dance at American Legion hall in San Pedro Thursday evening, Aug. 23. Admission 50 cents. Go in your old togs.

STONE & MYERS Licensed Embalmers TORRANCE LOMITA 1732 Cabrillo Phone 195 1204 Narbonne Phone 317

INSURANCE LOANS INSURANCE ALL FORMS TOM FOLEY Phone 135-M 1405 Marcelina Ave. INSURANCE LOANS

A SOCIAL AFTERNOON Last Thursday afternoon Mrs. A. W. Handel of North Arlington avenue entertained the members of the Woman's Guild of the Episcopal church. A number of other guests were present and all enjoyed guessing contests. Delicious refreshments were served by the hostess. Mr. and Mrs. O. M. Knapper of Lennox were dinner guests Wednesday of Dr. and Mrs. O. E. Fossum of Martina avenue. New and second-hand bicycles and accessories, Wilson's, 1315 Post avenue.—Adv.