

Torrance Herald

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Sousa Was Infant Prodigy Is Now Seventy Years Old

THE other day John Philip Sousa, an infant prodigy who never outgrew it, but instead became the greatest bandmaster in the world and one of America's greatest composers, celebrated his seventieth birthday.

He celebrated it by giving two concerts at Madison, Wis. And he intends to celebrate many coming ones the same way. For at 70 he works as hard, and feels able to, as he did twenty or thirty years ago.

Sousa started his musical career as a boy wonder violinist. He did not stick long to "fiddling," however. In his long and busy life Sousa has been a music teacher, first violinist, orchestra conductor, bandmaster, composer, traveler, and writer. He has composed suites, symphonic poems, musical comedies and operettas, as well as the marches associated with his name. He has written at least two novels, as well as many magazine articles.

He was leader of the famous Marine band from 1880 to 1892, playing at the White House in the days of Presidents Hayes, Garfield, Arthur, Cleveland and Harrison. Resigning from the marine corps to organize a band of his own, he made forty or more tours of the United States. He has toured the world with his organization and taken it to Europe several times. He went back into the naval service in the war period and did his conspicuous bit. He played in the orchestra conducted by Jacques Offenbach at the Philadelphia Centennial in 1876, and he has been one of the big attractions at about every world's fair held since then.

Though his admirers in many cities are making Sousa's present tour a continuous birthday celebration, it is not called a farewell tour. Millions of Americans who like to hear the stirring music only a great band can make hope the Sousa tours will continue for years to come. And all of us should give heed to the fact that a man may do his accustomed work at seventy as well as at fifty or thirty.

Pigs Caused War, She Says Countess Answers Menken

PIGS were one of the contributing causes of the World War, in the opinion of Countess Catherine Karolyi. She presented her theory in a lecture recently in New York.

"There is one economic aspect between Serbia and Hungary which is little known in this country," said the countess, who is the wife of the first president of the Hungarian Republic. "It has to do with pigs. Before the war pig-raising was one of the big industries of the Hungarian land owners. It was also the chief industry of Serbia. Our interests clashed. The Hungarian land owner had to be protected. He succeeded in getting a duty on the importation of pigs. This did not help friendly relations with Serbia. It was in reality one of the reasons why the Hungarian aristocracy acclaimed war. 'We are lucky to have chosen war instead of diplomacy, because of our pigs,' said the aristocracy. And so the World War was brought about in a measure by pigs."

Answers Menken Charges

Countess Karolyi took occasion to answer charges made against her by S. Stanwood Menken, president of the National Security League, who said she was "a dangerous radical" and ought not to be admitted into this country.

"To my knowledge the only act I ever committed which might be considered communistic was my association with hospitals," said the countess. "After the Hapsburgs were overthrown our hospitals were in such a condition that women were lying on straw and newly-born children were wrapped in newspaper sheets. Soldiers were dying and lying on sacks without any linen to protect their wounds."

"I was president of the Hungarian Red Cross and discovered that there was a great quantity of linen stored in the royal palace. The king had abdicated. The palace and its contents belonged to the nation. The thousands of yards of linen supplied to the king by the state from the taxes of the people I thought should be turned over to the sick and wounded in the hospitals. I ordered the Red Cross to take possession of the linen and distribute it in this way."

Counter-Revolution Pictured

Countess Karolyi pictured the condition of Hungary, under the present regime of Admiral Horthy, as reactionary and aristocratic.

"The revolution under Count Karolyi was known as a bloodless revolution," she said. "Admiral Horthy's regime is known as the bloody counter-revolution. It is stained with the blood of 9000 innocent victims. Under the five years' rule of Admiral Horthy Hungary has fallen back into medieval conditions. Universal suffrage has been abolished; more than 1,500,000 people are now deprived of their votes. There are still internment camps in Hungary where those who hold different views from Hungary's rulers are jailed."

People do not realize that Hungary, in its present state, is a volcanic crater which may erupt without a moment's notice."

John Burke In Come-Back Career of North Dakotan

THREE times governor of North Dakota Treasurer of the United States. The honors, distinction and power that go with the offices named came to John Burke.

Also came offers of financial opportunities from friends who knew that his prestige, experience in public affairs and wide acquaintance list would help them. And then the crash!

Now John Burke, "Honest John," has come back. Always a heavy favorite with citizens of North Dakota, who, although he is a member of the Democratic party while the state is overwhelmingly Republican, elected him three times as governor, "Honest John," as his friends have dubbed him, made a sweeping victory in the race for membership on the North Dakota supreme court bench.

"Honest John's" experiences since the day he left North Dakota for Washington as treasury head, April 1, 1913, are colorful.

After serving in the treasury he returned to North Dakota. Lucrative offers from New York financiers caused him finally to associate himself with Louis Kardos, New York broker, organizing the brokerage firm of Kardos and Burke. The firm, caught in a swirl of brokerage failures, "went to the wall" on Feb. 1, 1922.

Lived Up to Name

It was here that "Honest John's" friends claim he lived up to his sobriquet. Every cent of his personal fortune was turned over by Burke to the firm's creditors, even a paid-up life insurance policy, and at the age of 63 he faced life admittedly penniless.

Burke was born in Keokuk county, Iowa, Feb. 25, 1859. He attended the public schools there and later was graduated from the State University of Iowa with the degree of LL. B.

For a while he practiced law in Des Moines, and in 1888 moved to North Dakota.

In 1889 he was elected to his first public office, that of county judge of Rolette county. Later he was sent to the House of Representatives, and subsequent to that, to the Senate.

The 'Fugiting' of Tempus Don't Worry About Today

THAT Time works great changes, and that all things are in their nature fleeting—these are truths that should never be forgotten.

"In whatever case you may be," Schopenhauer opines, "it is wise to picture to yourself the opposite: in prosperity, to be mindful of misfortune; in friendship, of enmity; in good weather, of days when the sky is overcast; in love, of hatred; in moments of trust, to imagine the betrayal that will make you regret your confidence; so, too, when you are in evil plight, to have a lively sense of happier times—what a lasting source of true worldly wisdom!"

"If you will but reflect, it is not difficult to anticipate what the future will bring."

Perhaps in no form of knowledge is personal experience so indispensable as in learning to see that all things are unstable and transitory in this world.

As Schopenhauer puts it: "There is nothing that, in its own place and for the time it lasts, is not a product of necessity, and therefore capable of being fully justified; and it is this fact that makes the circumstances of every year, every month, even of every day, seem as though they might maintain their right to last to all eternity."

"But we know that this can never be the case, and that in a world where all is fleeting, cause alone endures. He is a prudent man who is not only un deceived by apparent stability, but is able to forecast the lines upon which movement will take place."

In Shelley's "Revolt of Islam" there are two pertinent lines:

"The flood of time is setting on, We stand upon its brink."

Chance plays so great a part in all human affairs that when a man tries to ward off a remote danger by present sacrifice, the danger often vanishes under some new and unforeseen development of events; and then the sacrifice, in addition to being a complete loss, brings about such an altered state of things as to be in itself a source of positive danger in the face of this new development.

In taking measures of precaution, then, Schopenhauer advises, it is well not to look too far ahead, but to reckon with chance; and often to oppose a courageous front to a danger, in the hope that, like many a dark thundercloud, it may pass away without breaking.

SONG—By Tennyson

A spirit haunts the year's last hours Dwelling amid these yellowing bowers.

To himself he talks; For at eventide, listening earnestly, At his work you may hear him sob and sigh In the walks;

Earthward he boweth the heavy stalks Of the mouldering flowers. Heavily hangs the broad sunflower Over its grave in the earth so chilly; Heavily hangs the hollyhock, Heavily hangs the tiger lily.

The air is damp, and hushed and close, As a sick man's room when he taketh repose An hour before death. My very heart faints and my whole soul grieves At the moist rich smell of the rotting leaves, And the breath

Of the fading edges of box beneath, And the year's last rose. Heavily hangs the broad sunflower Over its grave in the earth so chilly; Heavily hangs the hollyhock, Heavily hangs the tiger lily.

"Red" Grange's Rival



Ralph Baker (above), star of the Northwestern University eleven, is Red Grange's rival for scoring honors in the Big Ten this year. This despite of the fact that Illinois has the most powerful eleven in the conference and Northwestern has usually been a weak sister.

WIFE SAVERS BY MRS. MARY MORTON

Now is the time to make the Christmas fruit cake or plum pudding and let it ripen for the holidays. Fruit cake may be quite a plain and inexpensive affair or it may be elaborate, just as one wishes. The simplest recipe I know of reads as follows: One cup light brown sugar, one-half cup of shortening, two eggs, one teaspoon each cinnamon, cloves, nutmeg and allspice, one-half cup molasses, one cup each raisins, currants and chopped candied peel, one-half cup sweet milk, two teaspoons baking powder, flour to make a stiff batter—probably two and one-half cups. The two principal points to observe in making successful fruit cake are adding enough flour to keep the fruit from sinking to the bottom, and careful baking. Fruit cake should never be put into a very hot oven. A medium heat that insures slow baking is required. This loaf should at least take an hour to bake.

CHRISTMAS FRUIT CAKE

One pound butter, one pound sugar, ten eggs, two pounds raisins, two pounds currants, one-half pound citron peel, one-half pound lemon and orange peel, one pound dates, one pound figs, one pound English walnuts (in the shell), one pint milk, sweet cider or fruit juice, one teaspoon each allspice, cloves, cinnamon and nutmeg, one level tablespoon molasses, one level tablespoon soda, and flour to make stiff. Bake in two or three loaves very slowly. Candied cherries or other fruit may be added to this recipe, and leftover jams and jellies may also be used to add to the flavor. When it is cold wrap in old table linen and keep in tin box.

Baked Pears.—Pare, cut in halves and core. Sprinkle generously with brown sugar and cinnamon. Add a tablespoon of water for each pear. Bake as you would apples.

Creamed Spinach.—Melt one tablespoon butter in frying pan. To this add one cup chopped cooked spinach or chard, one tablespoon flour, one cup milk, salt to taste, and a grating of nutmeg. Cook to the consistency of thick cream.

Stuffed Peppers.—Remove the top, seeds and membranes of as many peppers as required. Parboil in salted water for ten minutes. Remove and rinse in cold water. Stuff with hash made of leftover meat and potatoes. Bake in tomato sauce in moderate oven for forty-five minutes.

Tomato Sauce.—One pint tomatoes, strained, one cup water, one tablespoon sugar, salt to taste, two bay leaves, a few sprigs parsley, and one-half small onion (which may be removed before serving). Thicken with one tablespoon butter, melted, and one tablespoon flour, mixed together. This is for six peppers.

Butter prices always ascend in the fall and the question facing the economical housewife is what to use to save it. For the table there is nothing, in my estimation, to replace the real article, as far as taste is concerned. There are a number of good oleomargarines on the market, and these have been analyzed and said to be as nourishing as butter. Then there is the combination of half

butter and half oleo, which is the nearest to the pure article. For baking I have found a combination of butter and lard very good for cakes, if you do not care to use one of the vegetable oils. A good grade of oleomargarine I have also found very good to take the place of butter for cooking where a large quantity of shortening was required. You can hardly distinguish the flavor from the butter when used thus. Bacon fat, strained, is fine for any cake or bread that contains molasses, but is apt to taste too strong if molasses is not used with it. Beef and other meat fats, if carefully rendered and strained, may be used in combination with butter or oleo with excellent results. And these make fine pie crust and biscuits. Fresh pork fat is especially good.

Potato Cakes.—These cakes are made from leftover mashed potatoes from dinner the night before. Season, mix smooth with a little milk and butter and a beaten egg, and fry or bake until brown.

Cheese Souffle.—Place in a bowl one and a half cups of grated bread crumbs, three-quarters of a cup of grated cheese, salt and paprika to taste, half a cup of rich milk, and the beaten yolks of two eggs. Whip the egg whites as stiff as possible, fold in the mixture, and turn into a buttered souffle dish, filling it only half full. Bake in a moderate oven until well risen and browned. Serve quickly.

Stuffed Baked Potatoes.—Select potatoes of uniform size, wash and brush over with melted butter or fat, and bake until done. Cut off the ends, remove the pulp and mash it smooth, adding butter, pepper, salt, the juice of an onion, a teaspoon of very finely minced celery leaves, a teaspoon of sugar, a dessertspoon of chopped pecan nuts, and a heaping tablespoon of finely minced cold boiled ham. Stuff the skins with the mixture, place on a buttered tin, reheat in the oven for a few minutes, and serve.

Sometimes a hostess wants a nice dessert in a hurry. If you can get ice cream ready made try this:

Serve the ice cream in glass dishes. Put two tablespoons marshmallow syrup over each portion. Garnish with one teaspoon chopped nuts.

To chop nuts quickly, pour one-half cup nut meats on a cutting board. With a long sharp knife chop the nuts till fine.

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