

Letters to the Editor

SCHOOL TAXES UPPED

Editor, The Herald: The Sales Tax was voted by the people of California for the reason that it would take the County Schools Tax off your tax bill. That levy amounted to about 60 cents on each \$100 assessed valuation. The Sales Tax was voted and the 60-cent county School Tax was eliminated from our tax bills.

Last year the Los Angeles board of education raised our School Tax 21 cents. This year they proposed to raise another 27 cents, making a total of 48 cents—which is within 12 cents of our County School Tax before the sales tax was voted.

So if there is another 12-cent raise in School Taxes we will have the original 60-cent School Tax back on our shoulders PLUS the Sales Tax which was voted to eliminate this 60-cent tax. Write to the board of education, 1151 South Broadway, Los Angeles IMMEDIATELY and protest the increase in your taxes. You must hurry because the school board is going to adopt its increased budget this week.

Next, watch your increase in taxes on the Metropolitan Water District—now 40 cents per \$100 assessed valuation.

(Signed) SAM LEVY, 1311 Sartori avenue.

Seven Laundry Strikers Fined Over \$600

(Continued from Page A-1) being fined \$50 on contempt charges dating back to July 9, also was ordered to serve a full 24-hour day in jail.

Archie Snow was found guilty of contempt as of July 8 and fined \$50.

Virgil Shinn was likewise found guilty of contempt on July 8, fined \$50, and ordered to spend 24 hours in the county jail. He was also adjudged guilty of contempt on the following day, July 9, and ordered to pay a \$50 fine and serve 24 hours in jail for that offense, but the jail sentences were ordered to run concurrently.

INJUNCTION TRIAL SET FOR MONDAY

Next Monday, August 9, has been set for trial of the injunction suit brought by the Torrance Laundry and Dry Cleaning company against the Committee for Industrial Organization, it was disclosed this week. At this time the issues involved will be decided after more deliberation than was taken at the time the preliminary injunction was granted. It will be decided whether the injunction granted by Judge Emmet H. Wilson will be made permanent.

Cold Drinks That Nourish

Youngsters do love cold drinks in broiling hot weather. And wise mothers will see to it that at least one cold drink a day is nourishing as well as cooling. A cold cereal drink will serve a double purpose—an enjoyable cooler-off and as an excellent persuader for reluctant milk-drinkers.

Cereal Syrup

1 cup Instant Postum 1 1/2 cups boiling water 1/2 cups sugar Combine ingredients and cook over low flame until a smooth syrup is formed. Use 1 tablespoon syrup to a cup of milk in making drinks. This syrup is delicious poured over vanilla ice cream. Makes 2 1/2 cups syrup.

Quick Cooler

2 level teaspoons Instant Postum 1 cup cold milk Combine ingredients in beverage shaker or in glass jar with tight top. Shake thoroughly until all cereal is dissolved. Sweeten to taste and serve. Serves 1.

DO YOU HAVE HEADACHES?

... trying to figure out just what to serve a cranky husband or a group of extra-particular-bridge-guests or a dinner party or the children for breakfast?

Well, like many housewives you probably do... so here's a tip from us...

Come into our store... look at the clean, cold meat cases... see the hundreds of tempting roasts, steaks, chops, smoked meats, and luncheon meats on display.

YOU BET YOU CAN MAKE UP YOUR MIND THEN !!

GRUBB'S MARKET CHOICE MEATS PHONE 779-TORRANCE IN SAFEWAY STORE 1929 CARSON ST.

Hydro-Culture Latest Marvel of Farm Science

With tray agriculture, or the growing of plants in nutrient solution without soil, listed by the President's National Resources Committee as being on a par with television, the mechanical cotton picker and the auto trailer home in importance, the increase in interest among local growers and experimenters is hitting a new high.

Back yards and garage tops, fire escapes and old chicken houses are being prepared for tank farming, or the varied growths of the early starters are now luxuriating in the summer sun. A composite estimate from the various supply houses is that about 750 amateur plants are already in operation in Southern California.

The method of growing is as simple as it is interesting. Over a shallow waterproof tank a taut screen bottomed tray is placed to support the plants, so that the roots may grow down into the water for nourishment while the vines or stalks grow upward. Tomatoes do this to 25 and 30-foot lengths, gladioli stretch six and seven feet, potatoes three to four feet and tobacco has hit a high of 22 feet. The increased production per area has been 49 times with tomatoes and over 20 times with potatoes in measured tests at the university.

Of course growing plants in nutrient chemical solutions without soil is new to plant physiologists working in their laboratories. But only within the past year or two has it really proven to be commercially practicable, with projects at various places in California producing tomatoes, cucumbers, papayas, sweet peas and begonias along lines of the new method developed at the state university, although unexplained by any bulletins from that institution to date.

SUMMER FOOD CONDITIONS

It is quite as important to have balanced meals in summer as at any other time of the year, perhaps more so, because on warm days there is a tendency to mince at meals as our whims for the moment dictate.

Here are a few food combinations which are not only nourishing but have sufficient appetite appeal to make them enjoyed even on the hottest days.

Menu Combinations 1. Creamed ham on toast points, buttered corn, combination fresh vegetable salad, fresh fruit, short cake, and beverage. 2. Sliced cold roast beef, au gratin potatoes, buttered peas, stuffed tomato salad, hot rolls, fresh peaches with cream, and coffee.

3. Broiled lamb patties, creamed potatoes, buttered asparagus, tart jelly, pineapple salad, mint ice cream with chocolate sauce, and coffee. 4. Hot or cold meat loaf, potatoes and carrots in casserole, sliced tomatoes and cucumbers, rolls, fresh fruit tarts, and coffee.

Household Uses for Lemons Told

To Replace Vinegar: Lemon juice may be substituted for vinegar in any recipe that calls for the latter, except pickling.

To Sour Milk: Lemon juice added to sweet milk will sour it suitably for cooking.

For Steaming Dried Fruits: Add a small amount of lemon juice and grated lemon rind in stewing such dried fruits as prunes, figs, peaches and so on.

In Cooking Meats: Tough meats will be made tender by adding a teaspoon of lemon juice to water in which they are boiled.

til all cereal is dissolved. Sweeten to taste and serve. Serves 1.

Pimiento Sauce

By MARJORIE H. BLACK

It has been said that American food is bounded on the north, east, south and west by white sauce. In fact, the same Frenchman said "America has many churches but only one sauce, while we have one church and many sauces." It is true that plain cream sauce does predominate in serving our ve-

tables and making casserole dishes.

As long as the majority of housewives know how to make white sauce and most families accept it, let us start with that foundation sauce but make it into a pimiento sauce and use it the same as you do the plain sauce.

Pimientos, as you know, are sweet red peppers. The color is a glorious deep red and it adds

the eye appeal so much needed in many of our meals. The flavor is distinctive and in this pimiento sauce the pimiento imparts both flavor and color.

To two cups of medium thick white sauce add one-half cup of finely chopped or mashed pimientos. If you find this is not enough to suit your taste, or too much to use with some specific vegetable, then vary the amount as needed. Just re-

member that as long as this is a pimiento sauce, be sure there is plenty of flavor in it, not just a suspicion.

After the sauce has been made there are no end of foods to serve it with. Diced carrots and mushrooms added to the sauce and served over slices of toast make an attractive luncheon dish. The carrots and mushrooms are available in cans. Use the liquid from the mushrooms

instead of all milk in making the sauce because it gives such a fine flavor.

A can of mixed vegetables scalloped in a casserole with pimiento sauce goes well with cold sliced canned meats. Salmon and whole kernel corn added to pimiento sauce and served with baked potato are good and some canned speared peaches or peaches would go well with it, too.

Veteran Teacher Quits PITTSBURGH (U.P.)

— Mrs. Virginia Yeamans has retired last month after teaching diction in Pittsburgh schools for 28 years.

Slapping Case Appealed

UTICA, N. Y. (U.P.)—Edward Czerwinski, 24, sentenced to six months in jail for slapping his sister, has appealed his case to the County Court.

SAFEWAY'S MIDSUMMER SALE featuring foods that are appropriate for warm-weather meals. Includes illustrations of a woman and a man.

SAFEGWAY MEATS LAMB LEGS 27c BEEF ROAST 21c BONELESS ROAST 33c PRIME RIB ROAST 33c PREMIUM BACON 20c COLORED FRYERS 37c FRESH BARRACUDA 14c TUNA MISSION BRAND 25c JUICE PINEAPPLE 21c TID BITS 13c DOG FOOD 14c CHICKEN & NOODLES 21c TOMATO JUICE 17c JELLY & PRESERVES 25c FAVORITE MATCHES 10c MAX-I-MUM MILK 18c PEET'S SOAP 25c BEER BROWN DERRY 25c

SAFEWAY logo and text: THESE PRICES EFFECTIVE THROUGH SATURDAY, AUGUST 7, IN SAFEWAY-OPERATED DEPARTMENTS OF STORES WITHIN THIRTY-FIVE MILES OF LOS ANGELES.