

L. A. Prepares for Western Extension

Los Angeles city is preparing to file condemnation proceedings against the owners of property within the right of way for the proposed extension of Western avenue between 26th street and the alley south of 26th street, it was learned today at the right of way and land division of the board of public works office.

Settlement has not been effected with all landowners out of court, and it is expected to file the eminent domain proceedings as soon as possible.

Ladies, Are You Ready?

FOR approaching Holiday activities? Let's cheer up a bit!

Has your hair lost its color and sheen from the carefree summer wind and sun? There are scalp treatments and color rinses to repair this damage.

Is your permanent about gone? One of the new, improved oil permanents is a sure cure for unmanageable hair.

Dry skin brings on wrinkles... a few facials will help restore the natural oils.

Classification 30 in the Herald-News Classified Ads offers every type of beauty service you may need. Competent operators will serve you at prices within reach of your budget.

P. S.: Don't forget your weekly manicure, either!

FOR CUTS, SCRATCHES, BURNS EASES PAIN

Quick Cover with KIP The soothing ointment... KIP

Sell that furniture thru a want ad for 25c. Call Tor. 444.

Powerful Labor Groups Backing Hix Campaign



CLIFTON A. HIX

Clifton A. Hix, candidate for the House of Representatives from the 17th Congressional district (which includes Torrance and Lomita), Nov. 5, received support of labor in his district and has pledged himself to continue to work to bring more federal shipbuilding activity to the San Pedro-Wilmington area.

Hix, who has served many of the labor unions of his district in legal matters, has long been active in promoting more government shipbuilding for California shipyards.

"I shall continue such activity if elected to Congress," Hix said. "My object being, in the main, to provide more jobs for labor in the 17th Congressional district and better wages and working conditions."

"Labor is an essential factor in our economic defense as well as our national defense and due consideration must be given to the rights of labor. Labor must not be shackled by government but must be left free to pursue its rights of collective bargaining under the law and I shall fight to uphold those very things if elected to Congress," Hix said.

The endorsements of the San Pedro-Wilmington Central Labor Council and its affiliated local unions have been given Hix as well as the unanimous endorsement of the powerful, independent Marine, Firemen, Oilers,

Prop. No. 9 Protects Fishing Fleet for Defense Auxiliary

California's deep sea fishing fleet, which travels hundreds of miles into the Pacific, has volunteered to act as eyes for the navy in case of any emergency—reporting by radio any mysterious craft in the waters. This announcement was made this week by officials of the California Marine Development Council as they cited the many defense possibilities of the American-owned California fishing fleet.

But, as they stressed these possibilities, they pointed out that California faces the possible loss of this valuable defense auxiliary unless Proposition No. 9 is sustained by the voters at the Nov. 5 election. Because of special taxes levied against the boats by four coastal counties, for the exclusive benefit of these counties, many of the boat owners are talking of moving to Oregon or Washington ports.

A "Yes" vote on Proposition No. 9 will eliminate these special local taxes, charged only against the fishing boats, but will retain to the state the right to substitute a fair state tax against all commercial craft.

There are about 1,540 railway tunnels in the United States.

The ability to do the most damage doesn't decide the right of way.

Whips and Watertenders association.

In addition, the Joint executive board of the Los Angeles and vicinity, which is comprised of all labor councils of the American Federation of Labor in this area, has advised Hix that the recommendation of San Pedro-Wilmington Central Labor Council has been favorably acted upon.

Formal notification of this will be forthcoming this week C. J. Haggerty, chairman of the C. J. W. Bussell, secretary, announced, according to the Hix campaign committee.

23 Apply for Postmaster Test

According to the number of applications given out, 23 persons will seek the office of postmaster of Harbor City to succeed Mrs. Lena Preston, resigned, among them the acting postmaster, T. F. Gladwell.

Last day for filing applications at Washington, D.C., was Friday and the examination will be held in Lomita within a few weeks.

Festive Season Brings on Special Food Treats for Family and Guests

Beginning with tonight's observance of Halloween, this is the season for parties, home functions, frivolity—and, most important of all, good things to eat. Here are some tested recipes you may want to try for your next party or dinner.

ST. PETER'S CAKE
(Food for the Angels)
3/4 cup cold water
1 1/4 cups fine granulated beet sugar
1 teaspoon orange and lemon extracts, mixed
1 teaspoon baking powder
3 eggs, yolks and whites separated
1 teaspoon of grated orange rind
1 1/4 cups of cake flour, sifted before measuring
1/2 teaspoon salt

Put the cold water into a quart bowl, drop in the 3 egg yolks, and beat with a rotary egg beater until the bowl is full. Have the sugar in a larger mixing bowl. Add the grated orange rind and the extracts, then mix in the beaten egg yolks and beat 7 minutes with a hand beater, or 4 minutes with an electric beater, on medium speed. Fold in the flour, which has been sifted several times with the baking powder and salt. Last of all, fold in the stiffly-beaten egg whites, turn into an ungreased angel cake pan, and bake 50 to 60 minutes in a slow—325 degree oven. Invert and let hang until cool. No frosting is needed.

For your best chocolate cake—fluffy white frosting:

SNOW FROSTING
2 cups fine granulated beet sugar
1/2 cup water
2 teaspoon corn syrup
1/4 teaspoon salt
2 egg whites
1 1/2 teaspoons vanilla

Put sugar in straight-sided saucepan. Add water; hot water will hasten process. Add corn syrup. Stir over low heat until sugar is thoroughly dissolved. Insert thermometer on edge of saucepan, bulb below syrup. Boil without stirring to 242° F. or firm ball stage. Put the egg whites in large mixing bowl. Beat until stiff but not dry; add salt. Gradually add hot syrup, beating constantly. Add vanilla or other flavoring desired. Beat until mixture is cool and holds its shape. Spread on cake, covering the bottom layer first, then the sides and top. Recipe makes enough frosting for tops and sides of two 8 or 9-inch layers.

Homemade candies will ever be as popular as holidays' gifts—

CALIFORNIA WALNUTS
1 1/2 cups California-grown beet sugar
1/2 cup water
3 tablespoons orange juice
1/2 teaspoon grated orange rind
2 1/2 cups walnut halves

Combine sugar, water and orange juice in saucepan; stir well until sugar is completely blended. Cook slowly until a small amount in cold water forms a soft ball (240°); stir occasionally to prevent burning. Remove from heat; add orange rind and walnut halves; stir until coating is creamy and loses gloss. Turn out immediately onto waxed paper or buttered cookie sheet; separate well. (Note: Any nutmeats may be used).

These are excellent for filling crevices in the candy box—also good as tea-time nibbles.

OLD-FASHIONED DIVINITY
2 cups California-grown beet sugar
1/2 cup water
1/2 cup light corn syrup
1/2 teaspoon salt
2 egg whites
1 teaspoon lemon, almond or vanilla extract
1 cup coarsely chopped walnut meats

Combine sugar, water and corn syrup in saucepan; stir well until sugar is completely blended. Cook rapidly without stirring until a small amount in cold water forms a soft ball (238°). Add salt to egg whites; beat until stiff and dry. Very slowly pour one-third of syrup over whites, beating constantly with wooden or heavy metal spoon or egg beater. Cook remaining syrup rapidly until small amount in cold water forms a very hard ball (285°). Pour slowly over egg-white mixture, beating constantly; add flavoring and continue beating until thick and creamy; add nut meats; pour into buttered pans to 1-inch thickness or drop from teaspoon onto waxed paper. When cool cut in squares. Makes about 5 dozen one-inch squares or 1 1/2 pounds.

Remember that in making candies it's very important to follow directions explicitly, and, of course, you know that if you try making fudge or divinity or any candy on a wet day, you're going to have trouble getting it to harden. But that is not the fault of the sugar—whether you're using sugar which was grown above or below the ground—the reaction is the same.

This may seem a queer time of the year to talk jelly making, but with fresh oranges always on the market, you can make this at any time:

ORIENTAL MARMELADE
Currants with Pineapple
1 quart red currants
2 cups crushed pineapple
1/2 cup orange juice
1 tablespoon dried orange rind
4 cups or two pounds California-grown beet sugar
Wash and stem currants. Combine all ingredients in large preserving kettle; cook slowly until thick, about 45 minutes stirring occasionally. Pour into hot, sterilized jelly glasses; seal immediately with paraffin. Makes 6 eight-ounce glasses.

Botany Students to Sow Wild Flowers

In hopes of creating a greater interest in the native flowers of Southern California, Norman Noonan's Botany class at Narbonne high school is preparing a plot of ground in the Narbonne garden in which they are going to sow wild flowers typical of this region. "In the Spring," Noonan says, "when the flowers are in bloom, students will identify the various species."

The custom of playing tricks on April Fool's day has spread throughout the world.

Low-Cost Meals That Are Easy To Take

By Katharine Fisher
Director, Good Housekeeping Institute

Low-cost meals should not be monotonous meals. To keep your family fit, all meals need variety and appetizing appeal. Here are two low-cost dinners both nutritious and flavorful. We'd be glad to tell you where you can get meats and recipes for more dinners like them.

Dinner I

- Braised Spareribs with Potatoes
- Creamed Canned String Beans
- Whole Wheat Bread
- Butter or Margarine
- Apricot Upside-Down Cake
- Milk (for children)
- Tea or Coffee

Braised Spareribs with Potatoes
(All recipes tested by Good Housekeeping Institute)

Use Institute-approved half-pint measuring cups and spoons. Measure level.

- 1 lb. spareribs
- 1/2 c. thinly sliced onions
- 1/2 c. vinegar
- 1 c. canned tomatoes
- 1 1/2 tsp. salt
- 1 tsp. dry or prepared mustard
- 1/2 tsp. granulated sugar
- 1/2 c. pared medium-sized potatoes

Place half of the spareribs in bottom of an uncovered baking pan. Cover with the onions and top with remaining spareribs. Combine remaining ingredients except potatoes, and pour over spareribs. Cook potatoes in boiling water for 10 min. Drain and arrange in pan around spareribs. Bake in a moderate oven of 350° F. about 2 hrs. or until well browned, and tender. Serves 6. To serve 2 or 3, make half this recipe.

Apricot Upside-Down Cake

- 1/2 c. sifted steamed dried apricot pulp
- 1/2 c. canned crushed pineapple
- 1/2 c. granulated sugar
- 1/2 c. apricot liquid
- 1/2 c. shortening
- 1 egg, beaten
- 1/2 c. bottled milk or 1/2 c. evaporated milk and 1/2 c. water
- 1/2 tsp. vanilla extract
- 1/2 c. sifted all-purpose flour
- 1/4 tsp. baking powder
- 1 egg, beaten

Blend thoroughly sifted apricot pulp, pineapple, 1 c. of the sugar, and the apricot liquid. Pour into a greased, waxed-paper-lined pan, 8" x 8" x 2". Cream shortening; add 1/2 c. sugar, cream well. Add beaten egg, cream well. Add milk and vanilla extract alternately with the flour, salt, and baking powder, which have been sifted together. Drop batter onto fruit; spread. Bake in moderate oven of 350° F. for 50 to 60 min. To remove the cake invert pan on serving plate. Serve with or without cream.

Dinner II

- Fork-Noodle-Tomato Casserole
- Spinach
- Butter or Margarine
- Vanilla Sauce
- Milk (for children)
- Tea or Coffee
- Pork-Noodle-Tomato Casserole

2 c. uncooked wide noodles, broken up
1 small onion, minced
1 tsp. butter or margarine
1 c. canned tomato juice
1/2 c. finely grated American cheese
1/2 c. coarsely ground cooked beef
1 tsp. salt
1/4 tsp. pepper

Cook noodles in boiling salted water until tender. Drain. Sauté onion in butter in a skillet until tender. Add remaining ingredients and the noodles, and mix thoroughly. Pour into a greased 1 1/2-qt. baking dish, and bake in a moderately hot oven of 375° F. for 40 min. Serves 6 generously. To serve 2 or 3, make 1/2 this recipe.

Townsend Club Activities
By Vernon F. Glidden

The big event in Townsend activities took place at Long Beach last Sunday afternoon, Townsendites, said by the Park authorities to number close to 20,000, met at Bixby Park for a successful mass meeting that should demonstrate that the Townsend idea is still very much alive. The first hour was given over to a concert by the Long Beach Municipal Band. Pledges to the flag, led by American Legion, and prayer by Rev. Joe Nation was followed by the introduction of Francis H. Gentry, mayor of Long Beach, who made the address of welcome.

Dr. Townsend's speech was broadcast. He spoke of economic conditions and some of the serious problems we, as a nation, are facing today. Several vocal selections by Madam Manie Stark followed.

Senator Ralph O. Brewster of Maine presented a masterly talk as to the needs of today. Fresh from the halls of Congress in Washington, he could justify his remarks with first hand information. A short address by Ward W. Johnson, candidate for Congress, brought to a close a

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The finest emeralds are found in Colombia, South America.

day long to be remembered by those who attended.

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ACTUAL SIZE IS 8 INCHES SQUARE!

A NEW ADVANCE IN BAKING WARE

This "Bake-King" cake pan is something new... "Hammered" metal distributes heat evenly... gives you well-browned crust—saves sticking, burnt spots, 8 in. square. Fine for single layer cake, gingerbread, corn pudding, crumb coffee cake, fudge.

STRONG, HEAVY METAL LOOKS LIKE HAMMERED SILVER.

Now at your food store... offered so you'll try NEW "SURE-MIX" CRISCO

Yes, New Crisco is different—makes cakes better 3 ways

Get this bargain today!... may only 5¢ for the "Bake-King" cake pan when you buy 3-lb. Crisco at regular price. This amazing value is offered so you'll try New "Sure-Mix" Crisco... it's different from any other shortening you can buy!

Yes, "Sure-Mix" Crisco gives you now cake at a price never offered by any other home shortening we know of. See for yourself—do as hundreds of women did who took part in nationwide home-baking tests—use Crisco and compare.

Crisco wins nation-wide vote by 4 to 1... Independent investigators called at random on women from Coast to Coast. These women were using other well-known shortenings, including the most expensive. They were given New "Sure-Mix" Crisco to try in cakes with their own recipes. And... the vote for Crisco was 4 to 1 over all other shortenings combined!

Yes—4 to 1—in making their choice women said: "My Crisco cakes turned out better, with smoother texture... my family said they tasted better!"

And the vote was 4 to 1 for Crisco for flakier pastry... better-tasting fried foods, too!

Buy Crisco now and get a handsome, high-quality "Bake-King" cake pan for only 5¢!

After you've seen "Sure-Mix" Crisco demonstrated at the Cooking School—Revolutionary New "Sure-Mix" Crisco

After you've seen "Sure-Mix" Crisco demonstrated at the Cooking School and higher (depending on type of cake) than cakes made with other well-known home shortenings.

We know of no shortening that comes to you purer, fresher, creamier than all-vegetable CRISCO!!!

FOOTER: A BAKING & BREADMAKING BOOK BY THE CRISCO CO.

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Saturday, November 2nd 7 p.m.

35 PIECE MILITARY BAND—COLOR BEARERS—QUARTETTE
—REV. MYRON B. SACKETT, Speaking—

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11 A. M.—Special Speaker and Song Service —
7:30 P. M.—Dr. W. B. Teaford—Dean, L.I.F.E. Bible College—Speaking—

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