

Four Patients Enter Hospital

Four patients entered Torrance Memorial hospital during the past week. They were: Sam Cummings of Gardena yesterday for treatment of a fractured ankle suffered in an automobile accident; Miss Jane Etter of Redondo Beach, last Saturday for an appendectomy; Mrs. Vera Pottorff of 1644 219th street, last Friday for surgery, and Mrs. Roselle Shand of North Redondo Beach, Monday for surgery.

—Want Ads 25c—

Curly's Proving Popular Nite-Spot

The new Curly's Cafe at 150th and Western in Gardena is continuing to attract ever-increasing patrons. Entertainment, featuring the Rhythm Boys' swing band and specialties, make this a gay-spot for local night-clubbers. Curley is now making plans for a gala holiday season with exceptional shows booked for Christmas and New Year's.

The first authentic mention of a Christmas tree is of one in Strasburg, Germany, 1605.

Baffling Numbers Trick Enlivens Dull Parties

SURE-FIRE fun for any party is a magic "deciphering" trick. Besides adding life to a group that finds conversation running thin, a numbers trick arrests the mental prowess of the commanding navigator. Royal Health has one in the January issue of Cosmopolitan, that will baffle even the know-alls who usually spoil the fun.

Table with 4 columns of numbers: 668 741 488 954 872, 168V 345 780 558V 179, 564 642V 186V 855 371V, 960 840 681 459 971, 366 648 286 756 278, 762 147 584 657 773

Ask someone to check off from the above diagram one number in each column, naturally while your back is turned, and then have them called off as rapidly as possible and then YOU tell them the total. It's simple as A B C. Suppose the numbers checked off and called were the numbers checked as above. Pay no attention to the hundreds mention. Just listen to the last digit of each number and keep adding them as called off, as

Table with 2 columns: 168 only think of 8, 642 only think of 2, 186 only think of 6, 558 only think of 8, 377 only think of 7, 81

Now you have the total 31. Always subtract your result from fifty (in this case 51 from 51) and prefix this difference to your result as 19-51 and that's your answer for this case. It always works. Don't call off your answer as nineteen thirty-one, though; always say one thousand nine hundred and thirty-one.

Charles E. Myers arrived here Sunday evening from Davenport, Washington, to spend the holidays with his daughter-in-law, Mrs. Bess Myers of this city. He flew from the northern state. Myers is a member of the selective service board in his home town.

Cookies For Christmas

By Katharine Fisher

Director, Good Housekeeping Institute

Now's the time to begin filling your cookie jar to overflowing. For the cookie—crisp, crunchy, and always delicious—is one of the traditional goodies that add to the joy and happiness of Christmas. These cookie recipes have long been among our favorites at Good Housekeeping Institute. Your family will love them, too.

(All Recipes Tested by Good Housekeeping Institute) Use Institute-approved measuring cups and spoons. Measure level.

Golden Bars

- 1/2 c. shortening
8 c. brown sugar, firmly packed
2 eggs, well beaten
1 tsp. vanilla extract
1/2 c. chopped walnut meats
1 1/4 c. sifted all-purpose flour
2 tsp. baking powder
1/4 tsp. salt

KATHARINE FISHER
Director of Good Housekeeping Institute

Melt the shortening in the saucepan in which butter is to be mixed. Remove from heat and stir in remaining ingredients. First stir in flour, baking powder, and salt together. Spread in a shallow pan about 12" x 6", which has been greased with warm sugar. Bake a moderate oven of 350° F. for 30 to 35 min., or until the surface will spring back when pressed lightly. Cool; cut into bars about 1 1/2" x 3 1/2". Makes about 25 bars.

Brazil Nut Delicacies

- 1/2 c. shortening
1/2 c. granulated sugar
2 eggs, well beaten
4 tsp. ground Brazil-nut meats
1/2 c. sifted all-purpose flour
1/2 tsp. salt
1/4 c. finely sliced Brazil-nut meats

Cream the shortening; add the sugar and egg yolks, and cream thoroughly. Add the sifted flour, salt, and nuts. Arrange on a cookie sheet and sprinkle with the sliced Brazil-nut meats. Bake in a moderately hot oven of 400° F. for 12 min. Makes about 4 doz. cookies.

In using an electric beater allow the shortening to soften at room temperature. Cream the shortening for 1 min. at high speed. Add the sugar and the egg yolks and cream for 1 min. with the beater still at high speed. Scrape the bowl and beat 1 min. longer. Turn the beater to low speed. Add ground nuts, lemon rind, salt, and milk well. Add flour and pineapple juices alternately, mixing thoroughly.

Orange Coconut Cookies

- 1 c. shortening
1 1/2 c. granulated sugar
2 eggs
1/2 c. shredded coconut

Cream the shortening with the orange rind. Add the sugar gradually and cream thoroughly. Add the eggs to mixture one at a time and beat until well combined. Add the coconut and cream for 1 min. with the beater still at high speed. Turn the beater to medium speed. Add the coconut, then the sifted dry ingredients and the rolled oats alternately with the milk, and mix thoroughly.

Peanut Butter Cookies

- 1/2 c. shortening
1/2 c. peanut butter
1 1/2 c. granulated sugar
2 eggs, well beaten

Cream the shortening and peanut butter thoroughly. Add the sugar gradually while creaming, and blend thoroughly. Add the eggs and beat well. Combine the peanuts with the soda and flour sifted together, and add. Mix well and shape into balls about 1/2" in diameter. Arrange on a cookie sheet and press flat with the bottom of a small water glass covered with a piece of damp cheesecloth. Bake in a moderate oven of 350° F. for 10 to 12 min. Makes about 100 cookies.

In using an electric beater allow the shortening to soften at room temperature. Cream it with the orange rind at high speed for 1 min. Add the sugar gradually with the beater still at high speed, allowing about 1 min. for each egg. Turn the beater to medium speed. Add the coconut, then the sifted dry ingredients and the rolled oats alternately with the milk, and mix thoroughly.

Peanut Butter Cookies

- 1 c. chopped shelled peanuts
1/2 c. shortening
1 1/2 c. granulated sugar
2 eggs, well beaten

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STORKATORIALS

FRANK WILLIAM CAMPBELL was born to Mr. and Mrs. John W. Campbell of Manhattan Beach Dec. 14 at Torrance Memorial Hospital. The baby who weighed 7 pounds 11 ounces, has a few sisters, Gail Anne, Father Campbell is employed in the Manhattan Beach postoffice and Mrs. Campbell is the former Bernice Rodecker. "Billy's" grandparents are Mr. and Mrs. F. A. Rodecker of Hermosa and Mr. and Mrs. Malcolm Campbell of Manhattan Beach. They have seven other grandchildren.

GLORIA SHERWOOD COWDREY was born to Mr. and Mrs. W. C. Cowdrey of Manhattan Beach Dec. 11 at Torrance Memorial hospital. Their first child, she weighed 7 pounds 11 ounces. Her father is employed at a Santa Monica service station and her mother is the former Elizabeth Jane Sherwood. Mr. and Mrs. F. M. Sherwood of 6825 Cranford avenue are the baby's grandparents.

DENYS BRUCE CURTIS was welcomed by Mr. and Mrs. Floyd P. Curtis of Hermosa Beach Dec. 13 at Torrance Memorial hospital. He weighed 7 pounds 15 ounces and has a year-old brother, Floyd Lee. Curtis is employed as a clerk by the Owens-Illinois Glass Company and Mrs. Curtis, before her marriage, was Bettie Clarke. The baby's grandparents are Mrs. Gladys and D. A. Clarke, both of North Hollywood.

MARGARET ANN DOUGLAS was greeted by Mr. and Mrs. D. H. Douglas of 1754 Martina avenue Dec. 13 at Torrance Memorial hospital. She weighed 7 pounds 7 ounces. Her father, Mr. Douglas, is the former Margaret Marie Williams. The baby's grandparents, who have 20 other grandchildren, are Mr. and Mrs. Frank Williams of Maywood and Sam Douglas of Huntington Park.

JUDITH MARGARET DRINEN was born to Mr. and Mrs. G. H. Drinnen of Gardena Dec. 13 at Torrance Memorial hospital. She weighed 5 pounds 7 ounces and is their first child. Drinnen is a steelworker and Mrs. Drinnen, before her marriage, was Clarissa Margaret Clark.

JAMES GILBERT EYE, JR., was born to Mr. and Mrs. James Gilbert Eye of Hawthorne Dec. 10 at Torrance Memorial hospital. His first child, he weighed 7 pounds 15 ounces. Father Eye is employed at the Northrup Aircraft plant and Mrs. Eye is the former Mrs. M. Stuart. Mr. and Mrs. Eye have 15 other grandchildren in addition to James Gilbert, Jr.

JOSEPH ARTHUR GARCIA was welcomed by Mr. and Mrs. Amador Garcia of Monica Dec. 13 at Torrance Memorial hospital. Their first child, he weighed 8 pounds 2 ounces. Garcia is employed at the Columbia Steel plant and Mrs. Garcia is the former Mrs. S. A. Garcia. Mr. and Mrs. Garcia have four other grandchildren.

JUDITH CAROLINE JONES was greeted by Mr. and Mrs. M. J. Jordan of Hermosa Beach Dec. 10 at Torrance Memorial hospital. Their first child, she weighed 7 pounds 8 ounces. Father Jones is employed at the Hermosa Beach Sawayney store and Mrs. Jones is the former Jessie Cunningham. The baby's grandparents are Mr. and Mrs. R. E. Cunningham of Roswell, N. M. They have four other grandchildren.

GAYLAND ARNOLD JORDAN was born to Mr. and Mrs. M. J. Jordan of Hermosa Beach Dec. 15 at Torrance Memorial hospital. He weighed 7 pounds 4 ounces and has a two and one-half-year-old sister, Janice Marie. Jordan is employed as an inspector at the North American Aviation plant and Mrs. Jordan, before her marriage, was Ruby May Sawayney. The baby's grandparents are Mr. and Mrs. C. M. Sawyer and Mrs. C. A. Jordan of Memphis, Tenn., and C. A. Jordan of Buffalo, N. Y.

JERRY LE ROY JOYCE was welcomed by Mr. and Mrs. John Joyce of 904 Portola avenue Dec. 14 at Torrance Memorial hospital. Their first child, he weighed 8 pounds 8 ounces. Father Joyce is purchasing agent for North American Aviation and Mrs. Joyce is the former Florence Mary Housley. Jerry Le Roy's grandparents are Mr. and Mrs. F. A. Burns of Key West, Florida, and Mr. and Mrs. H. R. Joyce of Titusville, who have four other grandchildren.

JOHN CHESTER LENK, JR., was welcomed by Mr. and Mrs. John C. Lenk of Huntington Park Dec. 14 at Torrance Memorial hospital. Their first child, he weighed 7 pounds 7 ounces. Lenk is a driver for a meat packing company and Mrs. Lenk, before her marriage, was Marjory Alice Tanner. The baby's grandparents are Mr. and Mrs. Frank C. Lenk of Huntington Park; Mrs. C. E. Eckval of Moraine Park; and Herbert E. Tanner of Los Angeles.

CARYL ANN MCCOLLY was greeted by Mr. and Mrs. T. L. McColly of Manhattan Beach Dec. 12 at Torrance Memorial hospital. Their first child, she weighed 7 pounds 7 ounces. Her father is a frog and his wife is the former Elsa Lodge. Mrs. Rovena Joyce of Colorado Springs, Colo., the baby's grandmother, has 16 other grandchildren.

JANET FAY NATION was born to Mr. and Mrs. H. C. Na-

Tops in Egypt



Leader of the British drive which has pushed Fascist forces back into Libya, threatening collapse of Mussolini's North African empire, is tall, 58-year-old veteran of desert warfare, Lieut. Gen. Henry M. Wilson.

Santa Fashions Toys To Educate Children

FOR thousands of youngsters the country over, Christmas toys are synonymous. Their December dreams are filled with visions of dolls and electric trains and gaily decorated Christmas trees hiding brightly painted fire engines and rocking horses. But children aren't the only worshippers of Santa's toys. Parents too get a thrill from selecting gifts for their young offspring. Mary Margaret McBride, a small-town girl well-known for her success in sophisticated New York, frankly admits in the January issue of Cosmopolitan Magazine, that she still likes toys for Christmas. Now that she is past the normal doll age her drawers and chests are crammed with every kind of doll—dolls that walk, dolls that talk, Eskimo dolls, Indian dolls and French and Chinese dolls as well and they still arouse a childish thrill.

"Modern children," Miss McBride reports, "love their toys as much as we loved ours, though modern parents, educators, and even the toy manufacturers conspire to see that toys do good. The carefully selected 1940 toy is designed to develop a child's skill in handling materials, to stimulate imagination, to encourage resourcefulness and social play—to adjust the child to group living."

When the final Christmas rush does come and Mother peers into new doll houses and Daddy looks wistfully at electric trains, their reactions are wretched. Unwittingly, Miss McBride says, they have become guinea pigs in the toy laboratory. Their interest or scorn all goes down in the black book she helps to edit what next year's toys shall be like.

But in a modern world of science and invention, the old-fashioned dolls as well as Miss McBride finds, is still the most beloved.

VIRGINIA LOUISE SANDSTROM arrived to Mr. and Mrs. Rufus Sandstrom of 1514 Madrid avenue Dec. 14 at Torrance Memorial hospital. Their first child, she weighed 7 pounds 11 ounces. Sandstrom is a mechanic at Ray's Garage and Mrs. Sandstrom, before her marriage, was Doris Phillips. Sandra Deane is the first grandchild of Mr. and Mrs. C. S. Phillips of 4180 Emerald street, Torrance.

SANDRA DEANNE SMITH was welcomed by Mr. and Mrs. Bob Smith of 1424 1/2 Post avenue Dec. 14 at Torrance Memorial hospital. Their first child, she weighed 7 pounds 15 ounces. Father Smith is a mechanic at Ray's Garage and Mrs. Smith, before her marriage, was Doris Phillips. Sandra Deane is the first grandchild of Mr. and Mrs. C. S. Phillips of 4180 Emerald street, Torrance.

One Transcript Does Job WACO, Tex. (U.P.)—Enrolling Annette and Jannette Tucker, identical twins, was easy for Baylor University registration officials. The freshmen co-eds, both five feet one inch in height and weighing 102 pounds, are alike even to their high school records. Only one transcript of credits was required—that made out for Annette and having "and Jannette" penned in.

Mr. and Mrs. J. C. Smith will leave tomorrow evening for Independence, Kansas where they will spend the Christmas holidays with their son, and daughter-in-law, Mr. and Mrs. Lester Smith.

Food, Clothing Stamps to Aid Five Million

WASHINGTON, D. C.—The administration is putting renewed effort behind rapid expansion of the stamp plan for distributing surplus food and clothing to the nations 20,000,000 persons on relief.

Coupled with the defense program re-employment, the stamp plan is expected to raise the living standard of the nation's one-third who are underprivileged to at least the minimum of health requirements.

The Federal Surplus Marketing Administration is putting new stamps to the stamp plan, expected to be distributing free stamps for food and clothing to at least 5,000,000 persons by mid-March. Approximately 2,750,000 persons are receiving the stamps now.

400 Million Sought The Agriculture Department has proposed a plan for expansion to include 15,000,000 persons next year, if Congress votes \$400,000,000 for that purpose. Administrative plans have been prepared for the expansion.

The stamp plan enables participating families to increase their food buying power 50 per cent. Records show they have used the free blue stamps to increase butter purchases 14 per cent; eggs, 14; flour, 17; cereals, 17; vegetables, 11; fruits, 13, and pork products, 31.

The blue stamps are being used to dispose of 2,000,000 pounds of butter, 3,000,000 dozen eggs, 17,000,000 pounds of flour, 7,500,000 pounds of cereals, 10,000,000 pounds of beans, cabbage, and tomatoes and 3,500,000 pounds of other vegetables into relief homes each month.

The plan is now reaching only about 15 per cent of the 20,000,000 persons on relief. Full expansion would result in a sharp increase in demand for farm products and greatly improve the diet of participating families, officials said.

Assemblyman Votes In Electoral College

Vincent Thomas of San Pedro, assemblyman-elect for the 68th District returned yesterday from Sacramento where he went to cast his ballot Monday as one of the state's 22 Democratic presidential electors. He was named to the California electoral college last September during the party's state convention.

The Christmas card came from the English custom of calling "Merry Christmas," then later to write congratulatory letters.

"Public Notices"

NOTICE OF INTENTION TO ENGAGE IN THE SALE OF ALCOHOLIC BEVERAGES

December 16, 1940 TO WHOM IT MAY CONCERN: Notice is hereby given that fifteen days after the above date, the undersigned proposes to sell alcoholic beverages at these premises, described as follows:

220 Arlington Avenue Torrance Pursuant to such intention, the undersigned is applying to the State Board of Equalization for issuance of an alcoholic beverage license (or licenses) for these premises as follows:

Tr. On-sale Beer Only Anyone desiring to protest the issuance of such license (s) may file a verified protest with the State Board of Equalization at Sacramento, California, stating grounds for denial as provided by law.

JUAN C. LOPEZ Dec. 19.

NOTICE OF INTENTION TO ENGAGE IN THE SALE OF ALCOHOLIC BEVERAGES

December 17, 1940 TO WHOM IT MAY CONCERN: Notice is hereby given that fifteen days after the above date, the undersigned proposes to sell alcoholic beverages at these premises, described as follows:

1401 Sartori Street Torrance Pursuant to such intention, the undersigned is applying to the State Board of Equalization for issuance of an alcoholic beverage license (or license) for these premises as follows:

On-sale Beer Only Anyone desiring to protest the issuance of such license (s) may file a verified protest with the State Board of Equalization at Sacramento, California, stating grounds for denial as provided by law.

LESTER T. KING & VIRGIL H. ROGERS Dec. 19.

CARSONMART 1929 Carson Street Torrance. HEINZ PRODUCTS: CATSUP 16c, Strained BABY FOODS 20c, SOUPS: 3 medium cans 25c, 2 large cans 25c, Except CLAM CHOWDER 16c, RICE FLAKES 12c, BREAKFAST WHEAT: 14-oz. pkg 16c, Globe A-1 CAKE FLOUR: 2-lb., 4 oz. pkg 15c, Halsey's PAPA YA NECTAR: 2 cans 15c, Non-Such MINCE MEAT: 2 pkgs 21c, French's MUSTARD: 7c, Green Giant PEAS: 12c, Penman WAFLE SYRUP: 19c, Hershey BARS: 2 size 25c, Jas. V. D. SHRIMP: 2 5-oz. cans 25c, H. O. OATS: 2 pkgs 25c, Welch's GRAPE JUICE: 21c, Quarts 39c.

JIMMY'S PRODUCE. Fancy Large BURBANK POTATOES 10 lbs. 14c. Extra Fancy FRESH BROCCOLI . . . lb. 5c. Eastern Cape Cod CRANBERRIES . . . lb. 20c. Sweet FRESH PINEAPPLES . . . each 25c. COME AND INSPECT OUR . . . CHRISTMAS TREES EVERY VARIETY WE SELL THE BEST TREES AT CUT PRICES 15c and up

GRUBB'S MARKET WE'RE TALKING TURKEY EARLY— and you'd better do the same. Remember clear back to Thanksgiving? Remember how delicious that turkey you got from us tasted? We're "talking turkey" now because we know you're going to want another one on Christmas day. So don't be disappointed, let us put your name down now and the size of bird you'd like, for Henry Grubb's prime turkeys don't last long.

ONLY FIVE CENTS PER CAN DOYLE'S DOG FOOD STATE INSPECTED

LET'S GET DOWN TO ACTUAL FACTS! ABOUT THE NEW DRIVES

Oldsmobile's "no clutch" Hydra-Matic Drive has proved such a sensational success that many manufacturers have brought out new devices for 1941—with similar sounding names and with claims to similar advantages. There are new kinds of shifts, new kinds of transmissions, new clutch systems, new controls, new "drives." What these devices really do, in comparison with Hydra-Matic Drive, is shown in the chart below. Check their accomplishments carefully. You'll find this fact remains: Just one kind of drive is completely automatic . . . has no clutch pedal at all . . . and never requires any manual shifting, even for quick acceleration. That is the original Hydra-Matic Drive, built and backed by General Motors, introduced by Oldsmobile and now proved by millions of miles of driving in the hands of nearly fifty thousand owners! No Clutch!

Comparison chart between Hydra-Matic Drive and other devices (A, B, C, D, E) regarding clutch pedal, shifting, and acceleration.

STONE & MYERS, Funeral Directors. TORRANCE: Cravens at Engracia, Telephone 195. AMBLAVENUE SERVICE