

Scout Leaders Hold Advance Training Class
A Girl Scout leaders' outdoor licensing course is being conducted at the Torrance Park every Friday to qualify leaders for overnight camping with Girl Scout troops.

Gateway PTA Council Raises Clinic Funds

Narbonne P.T.A. was represented at the annual meeting of Gateway P.T.A. Council when members met at the home of their president, Mrs. V. E. Hopkins, 964 W. 8th st., San Pedro, Monday morning.

SILVERWARE EXTRA SPECIAL—Hundreds of Old Pieces. Rogers, Community Plate and Others. 19c Burke's Bargain Spot 2113 Torrance Blvd.—Torrance

Organizations Quick To Sponsor July 4 Jubilee

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partment; James Evans, Moose; George Bachelor, aviation; James Brodie, American Legion commander; C. Z. Ward, Torrance Hodess Association; City Clerk A. H. Bartlett, City of Torrance; Mrs. H. L. Wagner, Junior Woman's club; Mrs. Emma Evans, representing the American Legion auxiliary; John P. Stripling, representing sports and aviation, and Frank S. Belover, managing editor of the Torrance Herald, representing the press and Lions club.

Planned for the big celebration in addition to the rodeo, air show, aviation, commercial and industrial exhibition and similar events, is a fireworks display; Fourth of July parade; dinner in honor of veterans; cowboy-fourth of July dance; carnival and barbecue, with sports meet; midway, with booths and carnival affairs; exposition of war trophies; crowning of a queen; style show; special church services and other events.

Local Telephone Girl Weds in Las Vegas, Nev.

Mr. and Mrs. Cornelius Verbeek are receiving the felicitations of a host of friends in Lomita following their recent marriage, which took place at the Wee Kirk of the Heather, in Las Vegas, Nevada. Mrs. Verbeek, who was Polly Ann Oren, before her marriage, is now on furlough from the local office of the Southern California Telephone Co.

Your Kitchen Councillor

SYBEL MORRIS Southern California Gas Co. Home Service Representative

CAN SHE BAKE A CHERRY PIE? Can she bake a cherry pie? The question is a line from a nursery rhyme and from a popular song. It's a query that should get an emphatic affirmative when it's asked about you.



Cherry pie is a traditional favorite for the Washington's birthday menu. But good fruit pies appeal to American appetites the year 'round.

MIX THE PASTRY Tender flaky pastry is the first requisite for your success with pies. New ideas for mixing the crust are up and ready to go. The standard method is quick and easy to do, so we'll talk about it today.

Any good all-purpose flour may be used. Sift it first and measure the required amount into a bowl. Add the salt and the shortening. The fat may be a solid vegetable shortening or lard, or a combination of the two.

A pastry blender or a pair of table knives may be used to cut in the shortening. But don't overdo it if you want a flaky crust. You should leave the fat in pieces about the size of a small lima bean.

Now for the liquid. Measure the ice water and add all but one tablespoon. Stir quickly with a fork. The pastry should form a ball of soft dry dough which takes up all the flour in the bowl. You can stir up the remaining water if necessary. But avoid a sticky dough by being very cautious with that last bit of liquid.

ROLL IT LIGHTLY A heavy cloth cover for your board and a stockinette for the rolling pin makes good pastry insurance. The use of a pastry set helps you to stretch the dough into the pie crust. Rub a light coating of flour into the cloth and pin-cover. Turn enough pastry for one crust onto the board. Sprinkle with flour. Roll out to a one-fourth inch thick circle one to one and a half inches larger than the pie dish. Light quick strokes which lift just before the edge of the pastry is reached are best. Rolling the pin from the center out in all directions makes it easier to form a good circle.

Roll the pastry lightly over the pin and unroll it gently into a dry pie dish—glass or enamel is preferred for most pies. Use kitchen shears to trim off the excess, but allow the pastry to extend one inch beyond the rim of the dish.

The top crust should be rolled out slightly larger than the lower one. A pattern of holes is cut to allow steam to escape during baking.

After the fruit filling is in, the edge of the crust is moistened with water, and the top crust is put on. Trim the upper crust so that it is a little wider than the lower. Press the crusts together and turn the top one in on the under side of the lower. Form a fluted edge that brings the crusts together to make a seal to hold in the fruit juices.

ABOUT THE CHERRIES This favorite fruit may not be too plentiful. But you'll find a can of the sour pitted kind or a package of frozen cherries fairly often. You may extend the amount by adding finely diced apples. Just don't mention this when you serve your cherry pie.

STANDARD PASTRY 2 1/2 c. sifted flour 1 tsp. salt 1/2 c. shortening 5 Tbsp. cold water (approx.) Sift the flour and salt together. Cut in shortening, leaving pieces about the size of a small lima bean. Add all but one tablespoon of the water and stir quickly with a fork. The ball of dough should take up all the flour and the dough should be soft and dry. Add the rest of the water gradually, if needed. Divide dough and roll to desired size. Yield: 2 single 9 inch crusts or 1 9-inch double crust pie.

CHERRY PIE 2 1/2 c. drained, sour pitted cherries 2 Tbsp. flour 1/2 c. sugar 1/2 Tbsp. butter 1/2 c. liquid from canned cherries package

Line 8 inch pie dish with pastry. Fill with cherries. Mix flour and sugar and sprinkle over cherries. Dot with butter. Pour liquid over fruit. Put on upper crust and seal edges. Bake at 425° for about 30 minutes. Note: If using quick-frozen cherries, allow fruit to partially thaw. Do not drain. Omit the liquid given above.

National Guard Unit Here Gets Community Aid

(Continued from Page 1-A)

gen." during the war by Major Gen. Courlandt Parker, then commander of the Southern California Sector of the Western Defense Command.

The "critical area" consisted of the synthetic rubber plants and other vital spots in the Torrance manufacturing district. Two other companies also were assigned to Torrance for this task, all of them placed under Captain Lowell as critical area commander.

The State Guard troops have figured in many patriotic affairs of the community, and made up of industrial workers, business and professional men, Company H has become a "part" of Torrance.

It is the hope of Mayor W. H. Tolson, he said, that the company can be activated as a part of the National Guard without disturbing its present set-up. National Guard age limits and more rigid physical examinations may bar some of the men, however, he pointed out.

The resolutions adopted are being sent both to Governor Warren and to Col. Laurence Mickel, commander of the Southern California area of the California State Guard.

The proposed resolution read: "WHEREAS, Torrance is the center of population and activity of a large industrial and commercial area, and

"WHEREAS, the area of Torrance is more than 18 square miles, third largest in Los Angeles County; and

"WHEREAS, Torrance, since the outbreak of the second World War, has supported an active State Guard unit, of which its citizens and government are justly proud, and

"WHEREAS, in event of disaster or emergency, Torrance would need the assistance of a trained body of state troops, and

"WHEREAS, the reactivation of the California National Guard is contemplated for the near future, with the distribution of various units in localities throughout the State of California; and

"WHEREAS, Torrance citizens desire to keep a body of trained state troops in the community,

"NOW, THEREFORE, BE IT RESOLVED, that the City Council of the City of Torrance, petition the Governor of California as Commanding Officer of the California National Guard for the assignment of a company of infantry troops of the California National Guard to the City of Torrance, and

"BE IT FURTHER RESOLVED, that the City of Torrance offer to the State of California a site for an armory building to house the unit of state troops to be assigned to this area."

Hospital Cases

The following patients, among others, were admitted to the Torrance Memorial hospital during the past week: Albert B. Clouch, 722 Amapola ave. Mrs. Annabelle Crawford, 1221 Madrid ave. Mrs. Myrtle Gordon, 1723 Date ave. Mrs. Alleen Jarvis, 1812 Cota ave. Mrs. Peggy Murray, 1849 W. 247th st. Mrs. Phyllis Schwelzer, 2886 Ward st.

G. S. TROOP 398 IN VARIED ACTIVITIES

Girl Scout Troop No. 398, sponsored by Walteria P.T.A., met Wednesday in the school cafeteria where they worked on aprons.

At a Court of Awards, clothing badges were presented to Barbara Reynolds, Joyce Michels, Carol Lou Bryan, Lenore Young, Alice Dearloo and Irene Moreno. Bertha Olsen received a hostess badge. Emily Van Vliet and Georgelyn Thatcher were not present to receive their hostess badges. A membership card was presented to Virginia Crovella.

The following officers were elected to serve during the ensuing term: Virginia Crovella, president; Lenore Young, scribe; and Carol Lou Bryan, treasurer.

The girls are planning their second Girl Scout party to be held at 2:00 o'clock Sunday, April 7.

Hold Successful Benefit Party

Harbor City American Legion Auxiliary held their public benefit card party Saturday night with a splendid turnout.

The door prize was won by Reter Peel; bridge prizes went to Don Hall and Mrs. Lulu Myerrough; 500, Mrs. Myrtle Haw and R. J. Stenbook and Rosie Shepard and C. Scoten in pinchloe.

Pleurisy Is Topic Of Health Officer

H. O. Swartz, M.D., Dr. F. H. Los Angeles County Health Officer

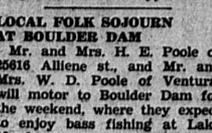
Pleurisy is more common in the winter than at other seasons of the year. In one sense, pleurisy is not a disease by itself but a complication of some other disease, most commonly pneumonia or tuberculosis. Sometimes it is caused by a broken rib.

Pleurisy is an inflammation of the pleural membranes, which form the covering of the lungs and the lining of the chest cavity. In the early stage of pleurisy, these membranes are swollen and tender and rub together with each breath, causing severe pain and a cough. It can be heard by a physician using his stethoscope. The pain becomes suddenly more severe if the patient coughs or attempts to take a quick, deep breath.

Fluid may form in the space between the lung and the chest wall. When it does, the rubbing sound disappears, and with it much or all of the pain. A pleurisy may be very limited in extent. It may be on the surface of the diaphragm and give no signs which the physician can detect for a number of days. The pain in such a case may be in the abdomen or at the pit of the stomach, and hence appear to be due to some disease of the stomach, the liver, or the gall bladder. In children, pleurisy pain and the pain of pneumonia are frequently located in the abdomen, and may lead to a suspicion of acute indigestion or even appendicitis.

LOCAL FOLK SOJOURN AT BOULDER DAM Mr. and Mrs. H. E. Poole of 26316 Allene st., and Mr. and Mrs. W. D. Poole of Ventura, will motor to Boulder Dam for the weekend, where they expect to enjoy bass fishing at Lake Meade.

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