

COTTON HAILED AS FASHION HEADLINER

The West seems to have stolen a march on the South. According to a story called the "California Cotton Rush" in the nation's leading business publication, Fortune, California, is now one of the largest cotton-producing states in the entire country. Adding this to the new upsurge of cotton as a fashion headliner, it is not surprising that some of California's progressive designers have been stimulated toward greater utilization of this home-grown product. As a result, California cotton fashions are rapidly catching the pace of the startling agricultural rush.

Among the techniques used to expand cotton fashions is the "re-creation" of old standard fabrics into modern designs and uses. For example, San Francisco's prominent young sportswear designer, Stephanie Koret, has taken a cotton perennial—seersucker—out of the barnyard and styled it into top fabric position for summer seashore fashion.

Stephanie Koret's collection of "see-worthy" separates in seersucker compose an entire vacation crew, stressing cotton's hardness and durability for sailing fun. It includes nine good shipmates, first mates all and each is designed with ingenuity to "pair off" with each other or steer a solo course.

Indicative of the touch that makes a cotton household fabric smart fashion today is Stephanie Koret's own style signature, spotted through the seersucker landscape in pockets that are kangaroo-size and depth. This touch also enables the separates to integrate and harmonize, as sort of style "anchor."

Scooped or plunging necklines are barred to summer's sun, making a good sailing tan a bright necessity. A trim slope-shouldered blouse has an exaggerated ruffle, a near-sleeveless shoulder, and a score of grey pearl buttons that start from a low point on the bodice. An easy-going skirt boasts two kangaroo pockets to slide shirring, and a flaring, and a pulled-in waistband. A two-piece dress, and a "cutie sundress, feature seared slits; the former echoes wo points in the waistcoat manner. Shorts, bra, and pedalpushers, are functional, gener-

Red Cross Appeals for Staff Aides

Los Angeles Red Cross today issued a chapter-wide appeal for women who can serve at least one day per week as volunteer staff aides and accept assignment at Chapter House headquarters, 1200 South Vermont Avenue, Veterans Administration hospital in the area and the Los Angeles Red Cross Regional Blood Service Center at 924 South Western Avenue.

Chief needs in this service at this time are women who can serve as typists, clerks, and receptionists. In the veterans' hospitals, for example, Red Cross staff aides assist the hospital staffs in the library and also are called upon to register visitors calling upon the convalescent war-wounded.

Women in this area interested in serving Red Cross in this phase of its program are asked to call either the Los Angeles Red Cross chapter house, Fitzroy 5261, Ext. 221, or Harbor District, phone NEVada 6-2631.

Master Class In Violin Is Offered

A six weeks master class course for all violinists, no age limit, is now being offered by Josef Borissoff Piastro, director of the Pacific Coast Art Center. This series of lectures with practical demonstration of fundamentals is designed to develop a complete violin virtuosity and will be given by Piastro each Monday and Friday morning from 9 a.m. to noon at the Hollywood Riviera Beach Club. Detailed information regard-

Recount PTA Camp Radford Attractions

Vacation-minded Parent-Teacher families are busy planning for their annual mountain outing at Camp Radford July 30 to August 20.

Members of the Tenth District executive board who volunteer their time and effort to make camp a never-to-be-forgotten experience met recently to complete their plans.

Lee Helsel, Recreation Director, will be in charge of all organized activities. All Camp Tournaments in ping pong, mountain golf, volley ball, horse shoe pitching and swimming are among the activities promised.

The committee on handicrafts is planning many interesting articles to make to while away quiet hours for those not interested in more strenuous activities.

The program committee is arranging for community sing-alongs, square dances, and skits as well as many other interesting surprises.

The same unexcelled food will be prepared by regular camp chef, Harold Dunbar, enabling mothers to enjoy vacation as well as dad and the children.

Reservations can still be made for the first or third weeks. The housing chairman, Mrs. Paul Kemp, will be in the Tenth District office on any Friday morning through July at 1170 South Hill Street.

The only safe thing to do when you meet a new mother and baby is to say: "What a beautiful baby—and how well you're bringing him up!"

—Sadie Ruthertford, Outspan

What the average woman wants is a strong, inflexible man who can be wrapped around her finger.

—Little Rock Gazette

OLD-FASHIONED FAVORITE DESSERT

Someone is sure to say "What will they think of next?" when the news gets around about baked banana ambrosia. Remember the delicious dessert of childhood, the ambrosia that's made with bananas, oranges and coconut? That famous and well-liked dish has now been converted into a delicious hot dessert called baked banana ambrosia. It's fun to turn from cold or hot ambrosia. A surprise switch on a familiar theme always brings pleasure and new interest in an old favorite. That's especially true with this classic dessert done up new style.

Baked banana ambrosia emphasizes one of banana's most engaging qualities, the way it blends so well with other fruits and foods. A well-mannered fruit, banana never dominates but subtly mingles with other flavors, bringing its tropical accent to add interest to a dish.

In this dessert, bananas are cooked in a moderate oven (350° F.) 20 to 25 minutes, or until bananas are tender. . . easily pierced with a fork. . . and coconut browned. Serve hot with whipped cream. Makes: six servings.

Important: Drain the crushed pineapple very thoroughly before measuring.

Top whipped cream with orange marmalade or a bright colored jelly, if desired.

Baked-banana ambrosia may be served hot or cold

while cooking. A treat for right now, baked banana ambrosia is an all year favorite made with an all year fruit, bananas.

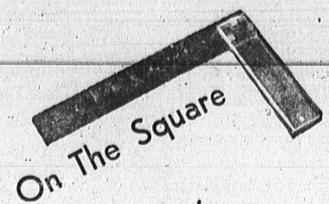
BAKED BANANA AMBROSIA
3 firm bananas
1 cup crushed pineapple, drained
8 marshmallows, cut in quarters
1 cup shredded coconut
1/3 cup heavy cream, whipped
Peel bananas and cut crosswise into slices 1/2-inch thick. Mix together bananas, pineapple and marshmallows in a well buttered 1 1/2 quart casserole. Sprinkle with coconut. Bake in a moderate oven (350° F.) 20 to 25 minutes, or until bananas are tender. . . easily pierced with a fork. . . and coconut browned. Serve hot with whipped cream. Makes: six servings.

Museum Sets Exceptional Film Program

"Devil's Island and Martinique" and "Holiday in the Caribbean" will make up the next documentary film program at the Los Angeles County Museum in Exposition Park tomorrow, at 8 p.m., and repeated on Sunday, at 3 p.m.

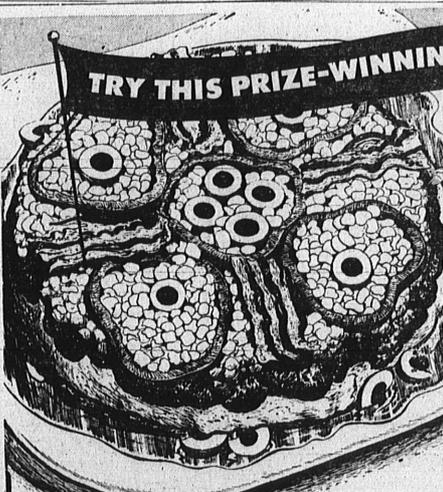
According to museum officials the picture Devil's Island is truly a classic made by Nicol Smith, famous adventurer and author of "Into Siam". Such a work can never be done again for Devil's Island is no more, the French government having abolished the prison forever several years ago.

"Holiday in the Caribbean" is also exceptionally good and will be enjoyed by those who would like to make a trip to that part of the world. The documentary film programs will be run every Friday evening, the program repeated the following Sunday afternoon, until August 28, it was learned.



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TRY THIS PRIZE-WINNING DISH

BLUE RIBBON TAMALES walked off with 1st honors in Family Circle Magazine's recipe contest. The recipe for this and seven other prize-winning dishes are printed in full in the July Family Circle. Plan now to surprise your family with a new prize-winning, appetizing dish. Get the July Family Circle now at Safeway—only 5c.

SAFEGWAY'S GROUND BEEF

Fine flavor . . . no excess fat . . . uniform high quality guaranteed! Safeway's ground beef is made only with selected beef ground and packed fresh daily in pure, airtight viking casing. When your recipe calls for ground beef, use Safeway's ground beef—and enjoy mouth-watering goodness at a thrifty price.

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Cello wrap—6-8 lb. average. Popular brands.
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Swift or Armour Brands No. 1 Skinless in Cello Pkg.
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Canned. For frying or baking.

LIVER lb. 35¢
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CHOPS lb. 85¢
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- At your nearby Safeway you'll find a wide array of summer fruits and vegetables attractively displayed and priced low. Come, select yours today!
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 - PEACHES** Early Elberta, Yellow Meated Freestones 4 lbs. 25¢
 - GOLDEN CORN** Locally Grown Tender Kernels lb. 7¢
 - Celery** Utah type, Crisp, fresh. lb. 5¢
 - Squash** Summer, Italian, or Yellow. lb. 5¢
 - Carrots** Freshly pulled, Tops off. lb. 5¢
 - Lettuce** Crisp, clean, solid heads. lb. 5¢

MONTROSE BUTTER
Highest quality, U. S. Grade AA. Each quarter pound wrapped in foil.

- White Bread Mrs. Wright's Sliced. small loaf 13¢ large loaf 18¢
- Wheat Bread Mrs. Wright's Sliced. small loaf 13¢ large loaf 18¢
- Tongue Spread Libby's. 3-oz. can 13¢
- Chopped Ham Armour's. 12-oz. can 48¢
- Mayonnaise plant jar 36¢ quart jar 65¢
- Fresh Milk Nu Made brand (Half-pint jar, 21c) half gallon 38¢ quart carton 19¢
Lucerne Homogenized. Milk prices subject to State Milk Board regulations.
- PARTY PRIDE ICE CREAM**
CATERING GRADE Extra Rich! Popular Flavors. pint carton 24¢
- REGULAR GRADE** 2 pints 29¢
Chocolate or vanilla only.

POINTERS FOR LONG DISTANCE CALLERS



How you can save money on your cross-country calls—and help us give you still faster service

1. Even before you call, you can start getting the most for your money. It's a good idea to make a list of the things you want to talk about. A few handy notes can help you be sure you won't think of something you really wanted to say—after you hang up. Experienced long distance users keep paper and pencil at the telephone and make notes while they're talking, too.



2. When you place your call, you can save time all around if you give the information on your long distance operator this way: First, the name of town you're calling, then, the number if you know it, or the address. (Good idea to keep a list of the out-of-town numbers you call most frequently.) Next, if it's a person call, give the name of the one you want to talk with. The operator will then ask your name and number.

3. When you complete your call, be sure to hang up promptly—and properly. If you remember to use these pointers every time you call long distance, you'll be certain of getting the most from your call for the least money. With really efficient use of the telephone, you can pack as many words into a three-minute conversation as you can in a letter—and you'll get an answer to your questions right away.

4. Wise use of the telephone—either local or long distance—helps you get the greatest value from it. And service is constantly growing more valuable. A local call is still just a few pennies. And you can make a daytime station call from coast to coast for only \$2.50, plus tax.

Your telephone is one of today's biggest bargains.

For Low Prices on All Foods...Shop Safeway!

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- JELL-WELL** Gelatin Dessert Six Delicious Flavors pkg. 5¢
- CORN** Highway Extra Standard, Whole Kernel, Vacuum Packed. 2 12-oz. cans 19¢
- TOMATO SAUCE** Del Monte 3 8-oz. cans 16¢
- MILD CHEESE** Wisconsin Cheddar lb. 43¢
- LARGE EGGS** GRADE A Oak Glen Brand carton of one dozen 61¢

- COFFEE VALUES**
- AIRWAY** 2-lb. bag 81¢ (3-lb. bag, 1.19)
 - NOB HILL** 1-lb. bag 45¢ 2-lb. bag 89¢
 - EDWARDS** 1-lb. can 51¢ 2-lb. can 1.00 (1/2-lb. can, 27¢)

- Soup** Campbell's Tomato. 3 10 1/2-oz. cans 29¢
- Dog & Cat Food** Dr. Ross brand. 15-oz. can 11¢
- Swan Soap** White, floating. large bar 13¢
- Lux Flakes** For fine fabrics. 12 1/2-oz. pkg. 26¢
- Merrills Suds** For clothes, dishes. 18-oz. pkg. 17¢
- Peet's Soap** Granulated. 22-oz. pkg. 31¢

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- Chewing Gum** Popular brands. Fresh stocks. New low price! 3 pkgs. 10¢ (carton of 20 pkgs., 67¢)
- Marshmallows** Snow Clouds. Fresh, tender, fine flavored. Packed in Cello bags. 2 8-ounce bags 25¢
- Stuffed Olives** Lops Olivos 2-oz. bottle 22¢
- Chili Powder** Schilling's Ground 2 1/2-oz. cans 19¢
- Grapefruit Juice** Town House, sweetened or natural. 2 14-oz. cans 23¢
- Grapefruit Juice** Town House, sweetened or natural. 46-oz. can 23¢
- Sugar Belle Peas** 16-oz. can 15¢
- Vienna Sausage** Libby's 4-oz. can 18¢
- Snowdrift** Shortening 3-lb. can 89¢ (1-lb. can, 32¢)
- Yellow Cornmeal** Mammy Lou 40-oz. pkg. 21¢ (1-lb. 5-lb. bag, 31¢)
- White Cornmeal** Mammy Lou (5-lb. bag, 35¢) 40-oz. pkg. 23¢
- Wax Tex** Waxed Paper 12 1/2-lb. roll 21¢
- Zinsmaster Toast** Cinnamon, wheat, or white. 5-oz. pkg. 17¢
- Soda Crackers** Busy Baker 1-lb. pkg. 25¢