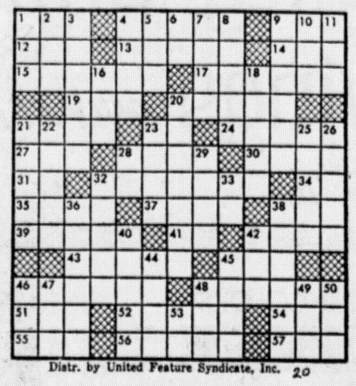
CROSSWORD PUZZLE

ACROSS

1-Inclearance ... land
4-Light
9-Cry of crow
12-Are, no matter ... which
13-A Greel
14-Anger
15-Lime
17-Experienced
19-Conveyance (colloq.)
20-Evergreen tree
21-Blemish
23-Correlative of "either"
24-Ceases
27-Lamprey
28-Persia
30-Again
31-Cooled lava
32-Depot
34-Prefix: down
35-Allowance for waste
37-Unaspirated
38-To hit
39-Contemptuous look
41-Note of scale
42-To flog
43-Sandbars
45-Suitable
46-Helical
48-Picnic
51-Native metal
52-Conducts
54-Fish eggs
55-Craggy hill
56-Apportions
57-Female sheep

DOWN

1-Rotating piece
2-Unit
3-Sign
4-Golf mounds
5-Possessive pronoun
6-Home of Abraham
7-Small amount
8-Bubbles
9-Tropical tree
10-Exist
11-To marry
16-Conjunction
18-Tenders, trophies
20-Mouths of volcanoes
21-A bliss
22-To memorize
23-Spoken
25-Pertaining to feet
26-Crushed
28-Neuter pronoun
29-A number
32-Beef animal
33-Faroe Islands whirlwind
36-Weirder
38-To withdraw
40-Domain
42-Intellect
44-To escape
45-Ado
46-Drunkard
47-In favor of
48-Poem
49-At present
50-Command to horse
53-Near



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County Urges Gas Tax Be Used for Highways

County supervisors have given unanimous approval to a motion that gas tax funds be used only for highway construction and maintenance.

The possibility of using a small portion of the county's gas tax allotment to finance the construction of a monorail system of rapid transit was suggested by Supervisor Kenneth Hahn.

• • •

POINTING OUT that that was "an emergency measure" to help relieve crowded freeways, Hahn withdrew the proposal when private enterprise offered to finance a monorial between Los Angeles International Airport and the Civic Center.

"Since it has now been shown decisively that private capital and private initiative can build such a system, it will not be necessary to divert any gas tax funds from their historical purpose," Hahn said.

He made it clear, however, that the proposed monorail linking the airport and downtown should be more than a 'tube without stops and pick-up points for commuters to other centers along the route."

• • •

"THE MONORAIL, proposed to run down the Harbor Freeway and west on Century Boulevard to the airport, should have stops in the Exposition Park area for people going to and from cultural and recreational centers there, another stop at Century and Figueroa, a stop at Century and Prairie Avenue, another stop at Hawthorne Boulevard to serve the thriving Centinela Valley area, and a final stop at the airport," he said.

The supervisor stressed that the Century-Prairie Avenue stop is a logical one because the Hollywood Race Park Track parking lot could serve as an area for monorail commuters to leave their automobiles during the approximately 300 days of the year that racing is not being conducted.

• • •

HAHN POINTED out that the monorail should also provide 24 hour service, and be adaptable to move mail from the terminal annex to the airport in the early morning hours.

"There are many possibilities to such a system," Hahn said, "But if provisions designed to serve all the public are not included in the proposed monorail, it will fall flat on its face."

Caroldale Principal Assigned

Mrs. Elizabeth Mary Dragoich, who has been a teacher and administrator in the Los Angeles City schools for 17 years, has assumed her new assignment as principal of Caroldale Avenue Elementary School, 22424 Caroldale Ave., Torrance.

Mrs. Dragovich, whose appointment was made by Robert J. Purdy, associate superintendent in charge of Los Angeles' elementary schools, has been a vice principal in the system for the past three years.

During these assignments she served at Van Deene Avenue, Gulf Avenue and 116th Street schools.

During her assignments as a classroom teacher, Mrs. Dragovich worked at Leland Street, Vermont Avenue and Point Fermin schools.

Born in Long Beach, she attended Long Beach City schools, graduated from Long Beach Polytechnic High School, received her bachelor's degree from Mt. St. Mary's College and her master's from the University of Southern California.

She is active in the Association of American University Women and Delta Kappa Gamma.

Television To Cover Horse Show

The annual Horse Show to be staged this weekend by the Palos Verdes Peinsula Committee of the Children's Hospital will be televised Saturday afternoon from 2 until 4 p.m. on Channel 11, KTTV. Bill Welsh will be the commentator.

Sponsor of the television show is R. A. Watt, president and developer of the Sun Ray Estates.

STAR GAZER

By CLAY R. POLLAN

Your Daily Activity Guide According to the Stars.

To develop message for Thursday, read words corresponding to numbers of your Zodiac birth sign.

ARIES MAR. 22 APR. 20 — 20-26-30-36 54-69-75	1 Don't	31 Head
TAURUS APR. 21 MAY 21 — 9-10-18-27 44-71-82-89	2 Some	32 A
GEMINI MAY 22 JUNE 22 — 1-6-45-48 51-70-76	3 Dive	33 See
CANCER JUNE 23 JULY 23 — 2-8-12-16 40-60-79-80	4 Personal	34 Morning
LEO JULY 24 AUG. 23 — 33-38-43-49 65-77-81-90	5 Matter	35 Fraud
VIRGO AUG. 24 SEPT. 22 — 3-15-29-34 57-68-74	6 Argue	36 In
	7 Likely	37 Special
	8 Handsome	38 The
	9 Keep	39 Idea
	10 A	40 In
	11 Love	41 And
	12 Reward	42 Stick
	13 Guard	43 Right
	14 To	44 Pledge
	15 Into	45 Or
	16 Is	46 May
	17 Come	47 To
	18 Promise	48 Let
	19 And	49 People
	20 Follow	50 A
	21 Friendship	51 Yourself
	22 An	52 Sparkle
	23 Original	53 Turn
	24 To	54 Possible
	25 Against	55 Romantic
	26 Your	56 The
	27 Or	57 Duties
	28 Holds	58 Ship
	29 Early	59 Day
	30 Intuition	60 Store

61 Sailing	LIBRA SEPT. 23 OCT. 23 — 4-5-7-14 17-24-31	
62 With	SCORPIO OCT. 24 NOV. 22 — 42-47-56-58 61-63-85-86	
63 Is	SAGITTARIUS NOV. 23 DEC. 22 — 50-55-59-62 72-78-83-88	
64 Deception	CAPRICORN DEC. 23 JAN. 20 — 13-25-35-41 64-67-84-87	
65 At	AQUARIUS JAN. 21 FEB. 19 — 11-19-21-28 32-37-52	
66 The	PISCES FEB. 20 MAR. 21 — 22-23-39-46 53-66-73	
67 In		
68 Or		
69 Creative		
70 Become		
71 That		
72 Some		
73 Trick		
74 Plans		
75 Ideas		
76 Exhausted		
77 The		
78 Unexpected		
79 For		
80 You		
81 Right		
82 You		
83 Surprises		
84 Money		
85 Getting		
86 Smoother		
87 Matters		
88 Too		
89 Made		
90 Time		

9/20

Good — Adverse — Neutral

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS

THIS LOVELY, LIGHT and airy Pineapple Rainbow Delight with its high milk quotient and whipped cream swirl make it an ideal dessert for the school-agers soon in fall routine.

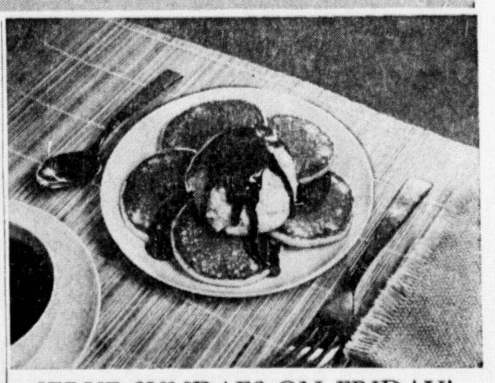
Grapes Add Crispness

Rich in appearance and most nutritious, Gold-and Garnet Salad combines and chills Tokay grape halves, shredded carrots, sliced green pepper, grated lemon rind, brown sugar and sour cream for a flavorful dinner-opener.

GOLD-AND-GARNET SALAD

2 cups Tokay grapes
2 cups shredded carrots
1 cup thinly-sliced green pepper
1 teaspoon grated lemon rind
2 tablespoons brown sugar, packed
½ teaspoon salt
½ cup dairy sour cream
Crisp salad greens

Halve and seed grapes. Combine with all remaining ingredients except greens. Chill. To serve, line serving bowl with salad greens and spoon salad into center.



SERVE SUNDAES ON FRIDAY!

MAKE BANANA PANCAKE Sundaes this way. Combine in large bowl 1 slightly beaten egg, ¾ cup milk, 1 tablespoon melted margarine or oil and ¾ cup mashed bananas. Add 1 tablespoon sugar and 1 cup pancake mix. Beat until almost smooth. Use 1 tablespoon for each pancake. Serve warm topped with vanilla ice cream, chocolate syrup and nuts.

Dairying Keeps Ahead of Demands

Milk production per cow in the state of California is continuing an upward trend. Future increases are on the drawing boards of members of The Dairy Council of California as population grows and new demands are made.

The dairy industry meets consumer demands daily. There's no warehousing of milk's many fresh-daily products.

As dairy products are taken from the front of refrigerated cases in all food markets, new supplies are going into the back of the cabinets keeping them filled, the product refrigerated and always easily within reach of consumers.

Early Hours

Each morning at dawn or earlier, the "milk man" loads his wagon with dairy products straight off the assembly line that goes back to the cow's productivity of recent hours.

Variety of daily-fresh products is truely amazing as we consider them: Fresh fluid milk, whole, skimmed and flavored milk drink, butter, whipping cream, all purpose cream.

Half and half, buttermilk, dairy sour cream, yogurt, cream cheese, cottage cheese, ice cream, ice milk, imitation ice cream and imitation ice milk, a variety of sherbets, and the new "2-10" or 2% milk.

20 Percent

Approximately 20 percent of the consumer dollar is spent for these products and for their longer-keeping close relatives, 200 kinds of cheeses, canned evaporated milk, packaged nonfat dry milk and condensed milk.

Constant diligence in every phase of production and distribution of dairy products is the daily challenge of men in the industry.

Back of these functions, there's the important goal of research to help dairy farmers maintain herds which will produce milk most efficiently. California dairy men excel in this area as revealed by a look at the record.

Pineapple Rainbow Delights 'Schoolers'

Celebrations of all kinds call for gay desserts and here is one especially designed for the "schoolers," now in fall routine. Of course, we are not mentioning the celebrants—could be the mothers!

There may not be a pot of gold at the end of this Rainbow Delight, but there is a heap of good nutrition in its milk-made goodness.

This pudding in its naurtal state is a pretty creamy yellow color. With just a dash of food coloring it can be changed to a tri-colored parfait.

PINEAPPLE RAINBOW DELIGHT

5½ cups milk
½ cup (8 tablespoons) flour
1 cup sugar
¼ teaspoon salt
4 eggs, separated
1 tablespoon vanilla
2/3 cup drained crushed pineapple

Scald milk over medium heat; do not boil. Mix flour, ½ cup sugar and the salt. Gradually stir in hot milk; cook over low flame until thick.

Beat egg yolks. Add some of the hot mixture to yolks and then pour back into pan. Cook 3 to 5 minutes longer, stirring constantly. Cool. Add vanilla.

Beat egg whites until almost stiff; gradually beat in remaining ½ cup sugar; continue beating until stiff. When cooked mixture is cold, fold in beaten egg whites and pineapple.

FOR PARFAITS: Divide custard into thirds. Color ⅓ a delicate green; another a delicate pink; leave the third portion its own lovely yellow color.

Fill parfait or other pretty glasses or dessert dishes alternating the three colors. Top with a swirl of whipped cream and garnish with maraschino cherry, or a sprig or two of mint.

AMONG MY SOUVENIRS

Favorite varities of figs are still available. Since the time of their abundance is short, plan to use them in a form which carries over into the winter months.

SUNDRIED CANDIED FIGS

4 lbs. figs (white or Kadota)
¼ cup baking soda
2 lbs. sugar
2 cups water

Make syrup of sugar and water. Put figs in pan. Sprinkle soda over them and cover with boiling water. Let stand 10 minutes.

Drain. Rinse figs in cold water and let stand 10 minutes. Drain.

Drop figs in boiling syrup and cook 2 hours with cover on pan. Remove cover and cook another 30 minutes (total 2½ hours).

Let stand in syrup over night. Put figs on trays to dry. You may use cookie sheets with layers of cheesecloth under and over the figs.

Use clothespins to fasten top layer of cheescloth tightly. Turn every day on clean tray. Dry in sun for 4 or 5 days. Roll in sugar.

Pack in bags or in cardboard boxes between waxed paper. They may mold if packed in airtight boxes.

FIG JAM

3½ cups figs, peeled and chopped
2 cups sugar
1 large orange
3 to 4 tsp. lemon juice

Use either light or dark figs. Use larger amount of lemon juice with dark figs.

Peel and chop figs. Add sugar. Cut orange rind very fine. Measure to have about ⅓ cup. Cook rind in small amount of water until tender. Chop pulp.

Add orange rind and pulp to figs. Cook slowly until thick, about ½ hour, stirring frequently. Add lemon juice. Ladle hot, into hot sterilized jars.

READY TO SERVE!

Prepare 2 (9-inch) layers of a favorite spice cake. Remove layers from baking pans and place, top sides down, on racks to cool. Spread "bottoms" generously with honey-thinned cream cheese and arrange fresh peaches sliced attractively over one of the layers.

Invert a second layer so cheese-spread side tops peaches. Add a topping of butter icing or more of the honey-thinned cream cheese and this cake is ready.

COOKIE CORNER

Add this cookie recipe to your collection. Cookies fill a need for packed lunches, again in the foreground for the school children.

ORANGE CRISPS

2 cups sifted flour
½ tsp. baking powder
¼ tsp. soda
½ tsp. salt
½ cup margarine
1 cup sugar
1 egg
2 tsp. shredded lemon rind
2 tsp. shredded orange rind
3 tbs. orange juice

Sift together flour, baking powder, soda and salt. Cream together shortening and sugar until light and fluffy. Add egg and beat well.

Add shredded rinds and orange juice. Add flour mixture to creamed mixture and mix thoroughly.

Shape into rolls and wrap in waxed paper. Chill until firm. Slice ¼-inch thick and bake at 375 for 12 to 15 minutes.

Store in loosely-covered container. Makes 7½ dozen cookies.

Drink Peach Froth to Beat the Heat

Peach Froth is a refreshing beverage to be used before peaches leave us until another year. To prepare about 1 quart, cut 4 fresh peaches into quarters and remove pits.

Place peach in blender or mash into sauce with fork. Add 2½ cups cold milk and a dash of mace. A ½-minute beating in the blender swirls the peaches and milk into a delightful froth.

Pour into chilled, frosted glasses; add a scoop of fresh peach or vanilla ice cream. Serve with an ice tea spoon and a pair of fancy straws.

Light! Golden! Delicious!

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