

Major Change in State Benefits Sought by Labor

By VINCENT THOMAS
Assemblyman, 68th District

One of the most fought-over battle grounds in our California Legislature has been the field of social insurance. Ever since the unemployment and disability insurance laws were first enacted, their principal provisions have come before us at each regular session for possible change. Tough conflicts have resulted, but over the years there has been steady liberalization in both programs, so far as weekly benefit amounts, duration of benefits, coverage, and conditions of eligibility are concerned.

It is now certain that our legislative troops will again confront each other over these issues once more at this session. Two series of labor-backed bills have been introduced, one relating to unemployment, the other to disability insurance. Both would up benefits in various ways, and there are bills which would adjust the supporting tax structures which finance the laws.

OUR UNEMPLOYMENT insurance system, under which benefits have been paid for 25 years, is now financed entirely from employers' taxes. Despite some increases in benefits, the reserve fund for this system rose to more than \$1 billion a few years after the war, but during the last few years outgo has exceeded income, so the reserve has sunk to \$628 million. About \$424 million was paid out in 1962.

Under this law, employers with good employment experience are entitled to certain rate reductions, but the amount forgiven has been reduced to almost nothing in recent years. Major changes proposed by bills on unemployment insurance would up the weekly maximum benefit from \$55 to \$75, and add payments for a dependent wife and children up to a weekly top of \$107. Length of payment would be extended from 26 weeks to 39 weeks per year. No estimates are available of the costs of such changes.

FAR-REACHING changes in the unemployment insurance taxes would also be made by these bills. Reduced taxes for employers would be cut off. The top annual wage base per employe by which the taxes are measured would be jumped from \$3,800 to \$6,000. This would increase the maximum annual tax on the employe by 57 per cent.

Changes proposed in the disability insurance system are equally fundamental. The additional payment during hospital confinement would be raised from \$12 to \$20 per day. For the first time, benefits would be payable during pregnancy. Maximum duration of weekly benefits would be lengthened from 26 to 39 weeks per year. The one-week waiting period would be eliminated when disability is caused by accident. No change would be made in the maximum weekly benefit, which was put on an "average wage escalator" basis in 1961, and so automatically increased from \$70 to \$75 January 1 of this year.

DISABILITY insurance, so far as the state fund is concerned, is financed entirely by the 1 per cent tax on employes. Costs have run far ahead of receipts in recent years. A legally permitted transfusion of \$140 million from funds on deposit in Washington, the reserve has fallen to \$77.7 million. A total of \$155.5 million was spent last year. The annual tax base is scheduled to go up to \$5,600 under current law, but would be upped still further under the new bills.

Unemployment and disability insurance are two important and necessary protections for our California workers. Committees of both houses face some tough problems in considering these bills. The decisions made on them will be among the most important we make this session.



CROSSWORD PUZZLE

ACROSS

- 1-Brewer's yeast
- 2-Highest point
- 3-Minor item
- 4-Hemlines
- 5-Pronoun
- 6-Hat on
- 7-Symbol for tellurium
- 8-Figures
- 9-Dined
- 10-Insect
- 11-Part of foot
- 12-Share birds
- 13-Equality
- 14-Gull-like bird
- 15-Share birds
- 16-Approaches
- 17-Beam
- 18-Inlet
- 19-Append
- 20-Liquefies
- 21-Entrust
- 22-Guido's high note
- 23-Places
- 24-Total
- 25-Pair
- 26-Powered for portrait
- 27-Note of scale
- 28-Wine
- 29-Parent (colloq.)
- 30-Hosts
- 31-More rapid
- 32-Cook slowly
- 33-Verve

DOWN

- 1-Improve
- 2-Near
- 3-Ethiopian title
- 4-Rodents
- 5-Solar disk
- 6-Vehicle
- 7-Note of scale
- 8-Goes in
- 9-Plate
- 10-Jumps
- 11-Strict
- 12-Observed

15-Parent-teacher organization (abbr.)
16-Longest for point
17-Chastise
18-Climbing plant
19-Caudal appendages
20-Caustic substance
21-Trees of birch family
22-African ground squirrel
23-Clubs
24-Part of plant
25-Brazilian nutmeg (abbr.)
26-Young boy
27-Heavenly body
28-Concoct
29-Heraldry; grafted (abbr.); Baker's product
30-Hindu cymbal
31-Mountain (abbr.)
32-Note of scale

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MARY WISE Menu Planners AND SHOPPING SUGGESTIONS

Specials for Supper Use Sandwiches

The custom of dinner at midday has always posed the difficult problem of menu planning for supper—somehow, lunches are more easily concocted.

But what used to be a daily chore is now a Sunday poser only. Here are two suggestions for the weekly evening table for the family.

CAPE COD SPECIAL

Top a slice of hot buttered toasted Wonder Soft Whirled Sandwich Bread with a generous layer of creamed crabmeat, not too moist.

Over this sprinkle grated American cheese and place under broiler at low heat until cheese is melted.

Cover with second slice of toast and serve immediately. Cut into quarters and garnish with relishes of choice.

WEST COAST SPECIAL

8 slices Wonder Soft Whirled Sandwich Bread
1/2 cup butter or margarine
1 tsp. chopped onion
1 tbs. mayonnaise
2 eggs, beaten
1 tbs. chopped green pepper
1/4 cup cubed canned luncheon meat or other cooked meat.

Spread bread with butter or margarine. Melt 2 teaspoons butter in skillet. Add onion and cook until golden.

Blend mayonnaise with eggs. Stir in green pepper and meat. Add egg mixture to onion mixture in skillet. Cook gently as for scrambled eggs.

Spoon mixture on 4 slices bread. Cover with remaining bread slices. Garnish with pickles and serve.

AMONG MY SOUVENIRS

Molded salads using tomato soup and cream cheese as basic ingredients have many variations and all are good.

We like this one especially which comes from one of our good southern friends and is named for her home town.

ASHEVILLE SALAD

2 cans condensed tomato soup
12 oz. cream cheese, room temperature
2 env. unflavored gelatin
1/2 cup cold water
1 cup boiling water
1 cup chopped celery
3/4 cup pecans
1 cup sliced stuffed olives

Heat soup and in it dissolve cream cheese. Meanwhile soften gelatin in cold water. Dissolve in boiling water. Stir to blend completely.

Add to tomato soup-cheese mixture. When beginning to thicken, add celery, nuts and olives and mold in ring mold. Serve on bed of lettuce.

GRANDMA SERVED APPLES AND PORK

Remember the dinners at Grandma's house? Everyone sat around the big table for a hearty meal with all the trimmings.

One of those "trimmings" Grandma liked to serve with her roast pork was apple slices. She made them this way.

APPLE SLICES

6 cups sliced, unpeeled apples
2 tbs. white sugar
2 tbs. brown sugar
1/4 tsp. salt
1/2 tsp. grated lemon rind
3 tbs. butter

Combine apples, sugars, salt and lemon rind. Melt butter in large frying pan.

Add apple mixture and cook, stirring occasionally, until apples are tender—5 to 10 min.

Enough Citrus

The citrus industry promises enough oranges, lemons and grapefruit to fill the demand. Navel oranges are being harvested in Southern California.

The grapefruit from the desert is in ample supply. There are lemons for generous supply at least until late summer.

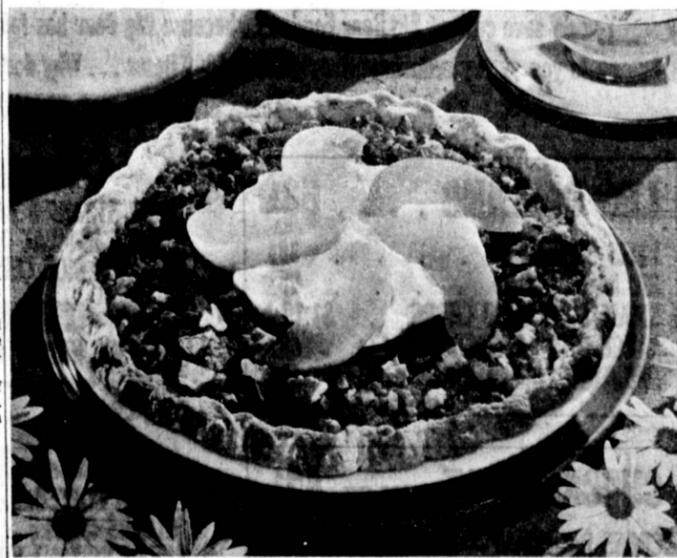
Consumers are assured of getting undamaged fruit for inspections prohibit fruit with internal damage from reaching the market.

Vegetable Damage

Temperatures have been low enough to nip all vegetables which grow above the ground. Some of our vegetable crops can be replanted and available within a reasonable length of time.

In the meantime, salad greens and leafy vegetables will be in short supply. Select carefully.

California Gold Readied for Desserts



Peachy desserts suit any party; they are that delicious! California's peach trees have a long history—they were planted by Spanish padres around the eighteenth-century missions.

About 1850 the first peach orchards came into bearing and were immediately profitable. The gold rush was on and the miners paid any asking price for fruit.

Six years later peaches were canned commercially in California because it became evident that some of California's "gold" could be grown on trees.

Ever since that date this gold has been grown and canned for the use of homemakers in hundreds of ways. We suggest two desserts a day.

PEACH DUFF

1 (1 lb.) can cling peach slices
1 tbs. cornstarch
1/2 tsp. cinnamon
1 tsp. lemon juice
Dash salt
2 eggs, separated
1/2 tsp. salt
1/4 tsp. cream of tartar
4 tbs. sugar
1/2 tsp. vanilla
6 tbs. sifted flour

Drain peach slices; reserve syrup. Place slices in 8x8x2-in. baking pan. Combine syrup with cornstarch, cinnamon, lemon juice and salt.

Cook until thickened, stirring constantly. Pour over peaches. Spoon topping over all and bake at 350 degrees about 40 minutes. Serve warm.

To make icing: beat egg yolks with salt. Beat egg whites until foamy; add cream of tartar and continue to beat until stiff but not dry.

Gradually add sugar and vanilla. Fold yolks into whites; then fold in flour. Spoon this over peaches for baking as directed above.

CRUNCHY-TOPPED PEACH PIE

Pastry for 9-inch pie shell
1 (No. 2 1/2) can cling peach slices
1 tbs. lemon juice
1/2 cup sifted flour
1/2 cup sugar
1/4 cup butter or margarine
1/2 tsp. nutmeg
1/2 cup chopped nuts
Whipped cream

Line pie pan with pastry. Drain peaches thoroughly and arrange in pastry-lined pan. Sprinkle with lemon juice.

Combine flour, sugar, but-

Q: WHAT MAKES THIS THE GREATEST SANDWICH LOAF EVER BAKED?



A: THESE 3 EXCITING FEATURES!

1

NO NEED TO TRIM CRUSTS... they "eat" as good as the bread itself! You can throw that bread knife away!

2

SPECIAL BAKING COVERS seal in extra oven flavor... make slices perfectly square, for neater sandwiches.

3

"SOFT WHIRLED" PROCESS means no holes... jellies, jams, sandwich fillings, mayonnaise can't drip through.

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