

## Group Formed to Champion State's Highway Programs

Robert E. McClure, publisher of the Santa Monica Outlook and former California State Highway Commissioner, has announced the formation of Californians for Modern Highways, Inc., a group of prominent Californians "who are aroused over the irresponsible attacks being made on our vital highway construction program."

McClure, one of the organizers and vice president of the group, said a permanent list of officers and directors will be announced soon.

McClure said a well known California civic leader will head the new organization, whose headquarters are in Sacramento.

"Directors and members will represent every area of the State and will include people who can be credited with the fact that we have the finest highway system in the world," said McClure.

HE SAID Californians for Modern Highways, Inc., was organized to challenge the "mounting attacks on the highway program, some general in nature and others related to specific phases of projects."

"While some of these onslaughts have been pointed

to the State highway program, others have singled out the improvement of city streets and county roads, and the latter attacks appear to be increasing," McClure said.

"Accordingly, it is the objective of the Californians for Modern Highways, Inc., to collect and disseminate educational information to the public regarding the need for and the benefits of good highways, both on a state and local level. It is the further objective of the group to endeavor to see that the public has all the facts on general and specific controversies which evolve around the highway program of this state."

"OUR TRANSPORTATION problems are myriad, but the construction programs — necessarily committed far into the future — face another, unique roadblock: the propaganda of a small but vociferous, anti-automobile, anti-freeway group that is threatening to stop construction of vitally needed thoroughfares."

McClure referred to certain groups which, he said, "are trying to create sentiment in favor of siphoning off highway construction funds for other forms of

transportation. We cannot afford to have this construction stopped. We must pursue this vital program until it is completed."

He said, "Californians for Modern Highways, Inc., stoutly supports the California Department of Public Works in its decisions as to where our freeways shall be routed in order to best serve our transport needs and our economy."

"While the efforts of the anti-freeway groups have as yet met with only limited or local success, they are a continuing threat not only to the full and free use of passenger cars in metropolitan areas but to achievement of effective long-range solutions to the national traffic problem," McClure said.

McCLURE SAID Californians for Modern Highways, Inc., "is in business to stay for at least two years, supported as a non-profit organization by scores of California organizations and individuals who recognize the growing menace of our population explosion as it is related to our highway needs, and who intend to see that the people get the facts, not emotion and pure propaganda."

Some of the early contributors to the program, he said, include: the California State Automobile Association, California Railroad Association, County Supervisors Association of California, Automobile Club of Southern California, California Trucking Association, and the League of California Cities.

Some 25 others have indicated their forthcoming support. These names will be announced at a later date.

## Three Traffic Signals Slated Near Schools

Working on the recommendation of the Carson Elementary School PTA and Albert Cartwright, principal of Stephen M. White Junior High School, three new traffic signal systems will be installed in the Carson area by Nov. 1, according to the Board of Supervisors.

The signals, expedited because they will serve school children, are located at Carson Street's intersection with Dolores Street and Moneta Avenue and Figueroa and 223rd Street.

## MARY WISE Menu Planners AND SHOPPING SUGGESTIONS

### Fall Colors Abound in Markets

America's cornucopia, traditional symbol of plenty, is overflowing with an abundance of vegetables.

Green peppers and pimientos in a rainbow of colors add wide range in flavor intensity. From the tiny hot chili peppers to the green sweet bell peppers, these plentiful provide flavor brighteners.

#### STUFFED GREEN PEPPERS

- 6 medium green peppers
- ¼ cup butter, melted
- 2 cups coarsely crushed pretzels
- ½ lb. ground beef
- 2 cans (10½-oz. each) cream of mushroom soup
- 1 can (3-oz.) chopped mushrooms
- ¼ cup catsup
- 2 tbs. lemon juice
- 2 tbs. chopped chives

Cut green peppers in lengthwise halves; remove seeds and white membrane. Parboil 4 minutes; drain.

In large bowl, combine melted butter, pretzel crumbs and ground beef. Add 1 can soup and can of mushrooms, undrained; blend until well mixed. Fill pepper shells with mixture.

Blend remaining soup with catsup and lemon juice and pour sauce in bottom of shallow large baking dish. Add peppers.

Bake at 350 degrees for 25 to 30 minutes. Sprinkle each stuffed pepper with ¼ tsp. chives before serving.



COOKIES AND MILK make mighty fine nibblers for the after-school crowd. In fact, cookies are a must for school lunch box. These are made with honey, pumpkin and spices for extra zest.

### Flight of the Bee Brings Honey to All

The call to sample home-baked cookies never has to be sounded twice especially if the aroma is still fresh.

Some like cookies spiced, some prefer the fruit filled or crunchy with nutmeats and their favorite flavor of semi-sweet chips.

Golden cookies, honey sweetened are the answer. The preparation is simple and the use of honey as the sweetener means they will stay fresh for days. All honey sweetened dough is tender and handles easier if chilled before baking.

Baked honey cookies do not crumble easily. This makes them ideal for lunch box packing.

Honey cookies also freeze well. Bake ahead and store several batches in the freezer in anticipation of the Ghost and Goblin season.

Long before Columbus set foot in this hemisphere, the Indians of both North and South America were cultivating various kinds of squash. It wasn't hard work for the squashes thrived on warm sunny days and little care.

Mostly, the squashes were grown for food, but warty crookneck ones were dried and used at rattles in tribal ceremonies.

Some Indian tribes also used squash blossoms in their religious rituals. Many of the varieties grown long ago are very similar to the ones we enjoy today.

Here in the west representatives of both summer and winter types are available the year around. Summer squashes can be defined as entirely edible, immature fruits of the gourd family; winter ones are edible mature fruit.

Summer squash can be cooked, steamed, French fried, sauteed, stuffed and baked or cut into raw sticks for the relish tray.

Seasonings that go well with its delicate flavors are dill weed, parsley, celery seed, basil, marjoram, chives, garlic, green pepper or pimiento.

Winter squash varieties are usually cooked in the shell, served in pieces or mashed.

- 2¼ cups sifted all purpose flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 1½ cup raisins
- 1 cup coarsely chopped walnuts

Cream shortening with granulated honey until light and fluffy. Add eggs, beat well. Combine cooked pumpkin with ½ cup honey and vanilla. Add alternately with dry ingredients.

Fold in raisins and walnuts. Chill dough 30 minutes before dropping by tablespoons onto greased baking sheets.

Bake at 375° oven until lightly browned, about 15 minutes. Cool on rack before storing or freezing.

YIELD: About 5 dozen medium cookies.

Its natural for honey to crystallize. It does not affect the taste or purity. Commercially crystallized or granulated honey is sold as whipped honey, honey cream or spread.

Cooked squash or seived cooked carrots may be substituted for the pumpkin.

### Sour Cream Enhances Beefburgers

Those lazy days of autumn are here; but they aren't always such lazy ones for home-makers.

One area in which you can allow yourself a little relaxation is food preparation. Take advantage of all the fresh fruits and vegetables that make appetizers, salads and desserts.

Here's a sophisticated hamburger for all tastes and it is easy to make.

The ground meat is made moist with sour cream, Worcestershire sauce, onions and corn flakes and the patties can be broiled indoors or grilled outdoors.

#### SOUR CREAM BURGERS

- 1½ lbs. ground beef
- 1 cup dairy sour cream
- 1 tbs. Worcestershire sauce
- 1 tbs. finely chopped onions
- 1½ tsp. salt
- 1½ cups corn flakes

Combine beef, sour cream, Worcestershire sauce, onions and salt; mix thoroughly.

Crush corn flakes slightly; stir into meat mixture. Shape into eight patties about ¼-inch thick.

Broil about five minutes, turn; broil about three minutes longer or until done to your likeness. Serve immediately on plain or toasted buns.

**Dr. Ross DOG FOOD**

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FOR NOV. 3 A SERIOUS NOTE. VOTE

### GREAT WESTERN SAVINGS

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Main office: 7th and Hill, L.A.

### INTRODUCING THE GOURD FAMILY

If you've ever visited the Pueblo Indian country in the Southwest, you've noticed squash vines flourishing; if you've ever gone shopping for handmade Indian jewelry, you have admired squash blossom necklaces.

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### Winner Announced

Ralph Wiggins of Luer Packing Company and Wayne Steimle of California Pools, Inc. have announced the prize winners for the Luer Summer Sweepstakes just completed in Southern California.

Miss Dolores Herrig of 307 North Rampart Blvd., Los Angeles was grand prize winner and as such received a check for \$1,000, a Big Boy Barbecue and a Sharp transistor radio.

The Luer Summer Sweepstakes awarded 250 prize winners from among thousands of entries in the contest.

## DON'T STOP NOW!

Keep right on frying that delicious fried chicken—but this time dress it up a little with canned cling peaches—hot! They bring out the best in each other. 10 minutes before chicken's done, drain the excess fat from pan, add well-drained cling peach halves. Heat 10 minutes longer.

### ELECT a winner!

# VOTE

for **HONEY TURKEY 'N RICE ORIENTAL**

For Post Holiday Parties

- 4 cups diced cooked turkey
- Salt, pepper
- ¼ cup honey
- ¼ cup prepared mustard
- 1 teaspoon curry powder
- 1 tablespoon turkey drippings
- 1 cups cooked rice

MAKES 8 SERVINGS

1. Spread diced cooked turkey out in shallow pan, season.
2. Mix together honey, prepared mustard, curry powder and turkey drippings. Blend into turkey.
3. Bake at 350° (moderate oven), stirring once or twice. Spoon over cooked rice.

Send for new FREE leaflet

California Honey Advisory Board  
127 S. Milton Ave • Whittier, California

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