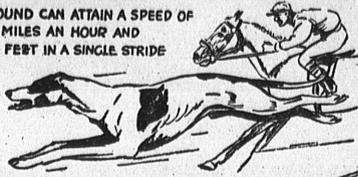


DOG ODDITIES

By Harry Miller, Director.

A GREYHOUND CAN ATTAIN A SPEED OF 45 TO 50 MILES AN HOUR AND COVER 15 FEET IN A SINGLE STRIDE



THE DOG IS MORE WIDELY DISTRIBUTED OVER THE FACE OF THE EARTH THAN ANY OTHER ANIMAL



WAR DOGS WERE USED BY THE LEGIONS OF THE ROMAN EMPIRE AS FAR BACK AS 22 CENTURIES AGO

FLOORS CRUMBLING AS G.I.'s DEMAND ACTION

In an attempt to fix the liability, a group of veterans living in Avalon Village whose hardwood floors are crumbling beneath them have filed a petition with the Attorney General's office in Los Angeles demanding an investigation.

The petition bearing the signatures of 90 of the 133 residents in tract four was filed by Mrs. Bernard Hornbuckle, 447 East 230th street and claimed the flooring was "inferior and the workmanship third class."

The petition had been circulated for about ten days, resulting in nearly a hundred signatures and a number of statements, all of which were turned over to Ray Steele, in the Attorney General's office. Accompanying Mrs. Hornbuckle on the visit to the Hall of Justice were Mrs. William Kallil and Mrs. Jack Carmody.

Concentrating on the flooring used in these houses, Jack Cross, president of the Civic Association of Dominguez Area, last Friday evening called a special meeting of the Board of Directors to hear a statement by Mr. J. M. Miller, B. Sc., owner of the J. M. Miller Pest Control System, 1631 N. LeBrea avenue, Hollywood.

Mr. Miller told the directors that the "oak flooring used in the construction of these G. I. homes was infested with the Lyctus Brunnes beetle (powder boring) before the houses were built." This statement was based on the life cycle of the beetle which varies according to weather conditions and becomes active at a temperature of 60 degrees.

Inspecting a home at 23203 Catekill avenue, Mr. Miller said he found the beetle scattered through various boards in the house and "one 13/16" oak board about 18" long was almost completely powdered." "Infestation in these houses is possibly three years old," the pest control expert told his audience.

The homes were built two years ago (1947) by the Village Development Company which has since dissolved. Financing was secured through the First Federal and Loan Association of Altadena.

According to Jack Cross, at least half the houses in the tract are infested, and a committee was appointed to investigate and determine if there is liability and if so, who is liable. On the committee are Jack Jerrill, Bill Kallil and Bill Alcorn. Methods of controlling the Lyctus Brunnes beetle are much superior today than before the war, Mr. Miller stated. Fumigation with methyl bromide and hydrocyanic acid gas has been found effective, but where material is structurally weakened, replacement is necessary.

State Employment Office Seeks Jet Aircraft Workers

The Torrance office of the California State Department of Employment has listed a number of openings for mechanical, electrical, and aeronautical engineers qualified to do design-research analyses in aircraft propulsion under supersonic or transonic conditions.

Also listed are openings for thermo-dynamic mechanical engineers for jet propulsion conditions.

'Brunch' Fetes 175 El Camino Sophomore Grads

Graduating sophomores, numbering 175, together with faculty members and college administrators attended the second annual 10 o'clock "Brunch" held in honor of the El Camino College graduating students on June 17.

The program featured talks by Forrest G. Murdock, college president; H. J. Sheffield, director of student personnel and Henry Blunt, alumni president, was presided over by Robert L. Wright, president of the sophomore class.

Decorations for the affair, which was held in the cafeteria of the college, was provided by the freshmen class under the direction of Delmar Gilkerson, class president.

The brunch was served by women members of the freshmen class. Musical entertainment consisted of group singing under the direction of Hamilton Maddaford, college musical director, with accompaniment being furnished by Kay Haga. A faculty quartette composed of president Murdock, Hamilton Maddaford, Richard Robins and Robert Kirk surprised the class members and guests with their rendition of several favorites.

Marvin Poer Taking Radar Training

Marvin Poer, son of Mr. and Mrs. Roy C. Poer of 1551 West 213th street, is now taking a two month Radar course as part of his Marine Reserve training. The 17-year-old former Torrance High School student is a senior at Gardena High School.

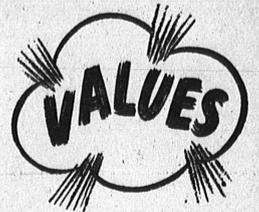
ON ARMY DUTY

Pfc. Bill Garner recently completed a course at Lowry Air Base, Denver and now is stationed at Sul-sun Air Base, Fairfield, (Calif.) where he has charge of checking and releasing ammunition shipped from the base.



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Follow The Crowds To Torrance's Busiest Market and Save! Save! Save!



Breakfast Club

2-lb. Tin COFFEE **91¢**

Val Vita MACKEREL **17¢**
No. 1 Tall Can

Oregon GARDEN No. 303 Can PEAS **9¢**

Globe A-1 - Pastry FLOUR **73¢**
10-lb. Bag

Happy Isle APPLE SAUCE No. 2 Can **13¢**

New Suds Sensation SURF 2 large pgs. **29¢**

Plucky - Tall Can DOG FOOD 3 CANS FOR **19¢**

Kraft - Parkay Color-Qwik Pkg.

OLEO **25¢**
lb

Vita Pak GRAPEFRUIT JUICE

Jumbo 46-oz. Can **19¢**

FRESH FRUITS and VEGETABLES

Large Ear CORN 2 Ears For **7¢**

Thompson Seedless GRAPES 2 Lbs. For **25¢**

Fancy - Long - Green CUCUMBERS 3 FOR **5¢**

Kentucky Wonder - Pole BEANS **5¢**
lb

Extra Fancy - Large NECTARINES 2 Lbs. For **15¢**

Small White VENUS BEANS 2-Lb. Bag **29¢**

Strictly Fresh Lge. Grade A

Eggs **56¢** doz.
EVERY EGG GUARANTEED

Cock o' the Walk HALVES - UNPEELED APRICOTS **17¢**
No. 2 1/2 Can

Apollo FACIAL QUALITY TOILET TISSUE **5¢**

SUGAR COOKIES **27¢**
Lge. 1-lb. Bag

Log Cabin SYRUP **23¢**
12-oz. Btl.

California BURGUNDY WINE **\$1.17**
Full Gallon

Best Foods MAYONNAISE **61¢**
Full Quarts

EASTERN TENDERIZED SKINNED HAMS **59¢**
lb

RIB - SIRLOIN - SWISS and GROUND ROUND STEAKS **55¢**
lb

FANCY - SPRING LAMB SHOULDER ROAST **47¢**
lb

FANCY SKINLESS WIENERS **39¢**
lb

YOUNG TENDER LAMB STEW . . **23¢**
lb
LEG of MUTTON **39¢**
lb

COLOR - NEW YORK DRESSED FRYING CHICKENS **49¢**
lb

SEMI-BONELESS SMOKED COTTAGE BUTTS **59¢**
lb

FANCY LARGE PEELED SHRIMP **69¢**
lb

BULK Pork Sausage . . **35¢**
lb

WISCONSIN Cheddar Cheese . **45¢**
lb

Mutton Shldr. . . **23¢**
lb
Veal Shldr. . . . **25¢**
lb

MILK FED LEG OF VEAL **37¢**
lb

LEAN STEER POT ROAST **47¢**
lb

EASTERN PORK SPARE RIBS **49¢**
lb

FRESH GROUND BEEF **37¢**
lb

WILSON'S LAUREL SLICED BACON **47¢**
lb

FANCY STEER BEEF T-BONE AND ROUND STEAK **65¢**
lb

TENDERIZED PICNIC HAMS **45¢**
lb

YOUNG HEN TURKEYS **49¢**
lb

WE CASH PAY CHECKS

2153 TORRANCE BLVD., TORRANCE

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PRICES GOOD THURS., FRI., SAT., JUNE 30, JULY 1, 2

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TORRANCE MARKET

Your Kitchen Counsellor

HARRIETT SMITH

Southern California Gas Company Home Service Representative

POTLUCK - PICNIC STYLE

Potluck picnic style is an excellent idea for the food for that friendly get-together you'll plan to celebrate the 4th of July or some other summer event.

Potluck divides the work of fixing the food so none of the ladies has to do the whole meal. And you may assign the dishes to the menu comes out in a well-balanced form.

Of course, you can take your chances and let each person bring what she likes. Really, it's amazing how well this works out when the group is quite large. (If you've been to a big church supper, you'll know what we mean. Wonderful food!)

SAVE WORK

Picnic style serving with food set out so everyone helps and helps themselves is a work saving plan. Use it indoors or out, and be sure to eliminate as much dishwashing as possible. Paper plates, spoons, cups and the like are fine.

Do plan a potluck meal and serve it picnic style any time you want to get a crowd together. Have lots of food and fun with little work for everyone.

Hearty salads travel to potluck affairs. Maybe you'll take one of these:

- 2 Tbsp. brown sugar
- French dressing
- The lima beans should be cooked until they are tender but not mushy. Drain them and mix with onion, parsley and pickle. Sprinkle with seasonings to taste and the sugar. Chill thoroughly and just before serving toss with enough tangy French dressing to moisten.

- CALIFORNIA MACARONI SALAD
- 2 C. uncooked macaroni
- Salt and pepper
- 1 Tbsp. prepared mustard
- 2 Tbsp. French dressing
- 1 Tbsp. lemon juice
- 1/2 C. broken walnuts
- 1 small onion, minced
- 2 or 4 sweet pickles, chopped
- 1 C. sliced celery

- Mayonnaise
- Cook macaroni (use small fancy-shaped type or break long macaroni into short lengths) in boiling water until it is tender. Drain and rinse under running water. Drain thoroughly and add next four ingredients while it is still warm. Cool and add walnuts, onion, pickles and celery. Mix in mayonnaise to moisten and check flavor. Chill thoroughly before serving.

- CRUNCHY SALMON SALAD
- 1 tall can red salmon
- 1 C. chopped celery
- 1 Tbsp. capers
- 2 Tbsp. pickle relish
- 1 Tbsp. grated onion
- 2 Tbsp. lemon juice

- Mayonnaise
- 2 C. crumbled potato chips
- Remove large bones and skin from salmon and flake coarsely. Add next five ingredients. Just before serving toss with enough mayonnaise to moisten and add the potato chips. Garnish with tomato wedges and lettuce and serve before potato chips have time to soften.

- LIMA BEAN SALAD
- 2 C. cooked dried limas
- 1 C. finely minced sweet onion
- C. chopped parsley
- 1/2 C. diced sweet pickles
- Garlic salt
- Salt and pepper