



CONVENT OPENED . . . Open house celebrated the opening of the new convent at the St. Philomena church grounds last Sunday. The new facility will accommodate 10 Carmelite Sisters of the Third Order. They have previously lived at 214th St. and Figueroa, near the church. (Herald Photo)

Tea Slated In Honor of Foreign Girl

Cordelia Aguila of El Salvador, who is studying at the Spanish American Baptist Seminary in Los Angeles, will be featured guest at the Torrance First Baptist Church Women's Missionary Society annual scholarship tea Friday, Sept. 29.

The event will be held at the home of Dr. and Mrs. Rollin Smith, 2682 Harbor Sight Dr., Rolling Hills. Purpose of the event is to raise funds for Cordelia's scholarship at the four-year Baptist college she is attending in Los Angeles.

Cordelia will wear her native dress at the tea. About 50 persons are expected to attend.

The Torrance church has contributed funds to many other foreign students but this is the first one that the society has met, Mrs. Van Wagner, chairman, said. Others planning the tea include Mrs. Rollin Smith, co-chairman; Mrs. Ida Ruffell, Mrs. David Foote, Mrs. Mack Monroe and Mrs. Norman Rickard.

Cordelia could not speak English when she arrived in Los Angeles in February. She will say a few words in English at the tea, Mrs. Van Wagner added. The foreign student plans on teaching when she returns to her country.

Ex-DMV Chief To Supervise Scout Driving

Robert McCarthy, recently resigned director of motor vehicles for the State of California, will be chairman of the annual Explorer Road-Day-O on Saturday. It is sponsored by the Los Angeles Area Council, Boy Scouts of America.

McCarthy has given leadership to the planning of the driving event, and will award trophies to Explorers with the highest safety and skill ratings.

Explorers are teenage members of the Boy Scouts of America, and range in age from 14 to 18.

COOPERATING with the Boy Scouts of America are the California Highway Patrol, Dept. of Motor Vehicles and Automobile Club of Southern California.

The Road-Day-O will start at 7:30 a.m. Saturday at Los Angeles State College in East Los Angeles.

Explorers will drive a 150-mile course, using maps provided by the Road-Day-O committee. They will not know until five days in advance their course or destination.

Along their route, Explorers must make stops where members of the DMV, Auto Club, and Highway Patrol will check their cars for safety, and conduct skill tests. Explorers will return to Los Angeles State College at approximately 4:30 p.m. for the awards program and a brief talk by McCarthy.

ONLY LICENSED Explorers may drive cars in the Road-Day-O, but unlicensed Explorers go along in each car as timers and navigators. A licensed adult also accompanies each Explorer in a car.

Working with McCarthy on the Road-Day-O committee are: H. C. Cornett, Safety Education Officer of the Highway Patrol; E. L. Twilley, driver improvement analyst for the DMV, and the following members of the Los Angeles Area Council Activities Committee: Ted Zola, Jack Schredder, Ronald T. Field, John V. Wilts, and Peter Johnson, chairman.



PREPARES FOR TEA . . . Mrs. Ida Ruffell of 2016 W. Carson St. makes decorations for the Torrance First Baptist Church Women's Missionary Society annual scholarship tea Friday, Sept. 29. Purpose of the event is to raise funds for a foreign student's scholarship. (Herald Photo)

USO Fetes Anniversary This Year

President John F. Kennedy has declared that "winning the peace is a lonely battle," and western newspapers and other communications media, as well as their advertisers, are echoing this slogan in a campaign directing the public's attention to the urgent need for support of the USO, according to George B. Garber, senior vice president of the Title Insurance and Trust Co. and president of the USO—Los Angeles area, and Frederick W. Wile, Pacific Coast managing director of The Advertising Council, which is coordinating the program.

Marking the 20th anniversary of USO service to members of the armed forces stationed overseas and within the United States, the program will also implement USO needs as a result of President Kennedy's recent order for manpower buildup of the military establishment.

As increasing number of men and women are retained, recalled and newly inducted into the armed forces, the demand for USO activity throughout the world will continue to be substantially augmented.

USO is the principal civilian agency serving men and women in the military. It is not part of the Federal government and receives no tax moneys. Financial support comes almost entirely from the public through United Funds and Community Chests. USO is an extension of Main Street America to its sons and daughters all over the world.

Obeying Laws Key to Safe Auto Operation

Compliance with the law and safety go hand in hand when you are operating a motor vehicle, California Highway Patrol Commissioner Bradford M. Crittenden said this week.

"Well-deserved emphasis has been placed on factors such as caution, alertness and courtesy, but perhaps not enough stress has been given to the inherent safety features which the law provides if you obey it," he said.

"For instance, during 1960 more than four-fifths of all fatal and injury accidents involved one or more drivers who committed a traffic violation.

"If the drivers in violation had complied with the law, a majority of the deaths and injuries which scarred our highways last year could have been avoided. And 1961 is not much different. Violations of the law still are a causative factor in most of our accidents.

"The law is written to protect you, and the millions of other drivers who share the roadway with you. In complying with that law you are taking a significant step toward further ensuring your safety while on the road," he concluded.

Rush hours at the post office are late afternoon and early evening. You can help speed up the delivery of all mail by bringing in your non-priority letters and packages early in the day, whenever possible.

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Cause, Effects, Ways to Avoid Trichinosis Infection Explained

K. H. Sutherland, M.D., County Health Officer. Trichinosis or trichina infection is one of the oldest afflictions of mankind, and the occurrence of the disease in the United States is not uncommon. While no more than 32 cases of trichina infection (resulting in two deaths) were reported to the California State Dept. of Public Health from 1956 through 1960, most of the cases that occur are never brought to the attention of health authorities.

Trichina infection in human beings usually comes from eating the meat of hogs that are infested with the tiny worm called trichina spiralis or trichina. Other animals including foxes, rats, and bears may also be infected, as indeed may cats and dogs. However, these animals are not sources of in-

fection as far as man is concerned, although cases of the disease have been reported following the eating of bear meat.

AFTER trichinous meat is eaten, the digestive juices free the parasites from the capsules or cysts that surround them, and they then grow and multiply rapidly in the intestinal tract. The adult worms are expelled from the intestines, but the larvae or infant worms pass through the intestinal wall and work their way into the muscles and organs of the body.

Eventually the infant worms encyst in various muscle fibres and stay there for the rest of the person's life. The larvae can live many years in these cysts or capsules, remaining inactive until favorable conditions are produced allowing them to grow. Some, of

course, are eventually destroyed by the calcification process, or die. There is no medication yet known that will kill them.

THE SEVERITY of the symptoms caused by this parasitic disease varies with the number of trichinae ingested and the physical condition of the individual at the time of infestation. The infection may be so light that it is unnoticed; as a matter of fact, it is estimated that one out of every six persons will harbor trichinae in their bodies at some period during their lifetime, although few will ever be aware of it.

When infestation is severe, there may be a sudden swelling of the upper eyelids about 11 days after eating the infected meat, and this is sometimes followed by retinal hemorrhage.

The individual may suffer from nausea, vomiting and diarrhea. Swelling may occur in other parts of the body as well as the face, while muscular soreness and pain, difficult breathing, fever, chills, weakness, and prostration may also be experienced. The variety of symptoms makes diagnosis difficult.

As a preventive measure, federal inspection of all pork was once attempted, but this proved impractical, costly, and gave a false sense of security since only random samples of meat could be tested. As uncooked commercial garbage is the usual source of hog infection, all states but one have passed laws prohibiting the feeding of uncooked garbage to hogs, and such a law has been in force in California since 1956. In those states where hogs are grain-fed the infection

is rare, although, to be sure, there is always the possibility that the hog will eat an infected rat or mouse. Be that as it may, the fact remains that approximately 60 million hogs are slaughtered annually in the United States, and it is estimated that one-and-one-half per cent of these are infected with trichinae.

THE BEST way to prevent trichinosis is to cook all fresh pork products slowly and thoroughly. Chops and roasts should be cooked until the meat has a grey or whitish appearance as this indicates it is safe to eat, and the use of a meat thermometer is always recommended in the preparation of pork roasts. Pink pork should never be consumed.

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