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Something to Think About

By F. A. WALKER

HOW CAN A MAN LEARN?

MR. GARRETT P. SERVISS, who made himself out of a newspaper man into a scientist, tells how he recently received a letter from a section hand on a railroad who related how he had taught himself astronomy and Latin because he was interested in the stars and the poet Virgil.

This man, who described himself as "uneducated" made the curious remark, "I have found that I can learn anything that gives me pleasure." That throws a bright light on the whole subject of education.

At this time of the year when the universities are turning out their graduates by the thousands the question of training naturally arises in the minds of those who have sons and daughters to prepare for the future.

Is it possible that the case of Mr. Serviss' section hand, who found intellectual salvation for himself, and by himself, is no different from that of many who had all the "advantages of the higher education?" For their education only really began when they left college.

Charles Darwin, the greatest man of science of his age, regarded the time that he had spent at the university as wasted.

Herbert Spencer was all his life a solitary investigator and thinker.

Thomas Henry Huxley had to abandon his university work and earn his living after he had passed the first medical examination of the University of London.

John Tyndall educated himself in science as a member of the ordinance survey.

What is the explanation of the careers of these four distinguished men? Obviously it is this, that they found it easy, as the section hand did, to learn anything that gave them pleasure. Much education is wasted because men take no pleasure in it.

This, too, is surely the explanation of the astonishing achievements of Madame Curie, the most brilliant feminine "man of science" that we know anything about.

Great schools and great universities provide no easy or royal road to learning. They give young men a chance to meet others who are interested in the same subjects. They provide the "emulation" which the philosopher Francis Bacon regarded as so important.

But it remains for the individual who has been through the mill of a higher education to pick out for himself the path that he is to tread.

Systems of education are important in the case of the average man, but of slight importance in that of the man of genius or great talent.

Shakespeare and Lincoln were self-taught and they will go on teaching the world as long as their writings remain as models for mankind.

What would the author of the Gettysburg Speech have said if he had been told that reproductions of the Gettysburg Speech would be hung up in the College of Oxford as an example of English prose at its best? (Copyright.)

THE ROMANCE OF WORDS

"HALL-MARK"

TO SAY that something bears the "hall-mark" has come to mean that it is genuine, unadulterated, above suspicion and the expression is now frequently applied to men, though in the beginning it was affixed only to articles of gold or silver.

Strictly speaking, the hall-mark is the official stamp used by the Goldsmiths' company in England as a proof of the purity of various metals, the name being derived from the jewelers' guild or hall and not from any resemblance to a hallway in the stamp itself. The hall-mark for London is a leopard's head; for Dublin a harp; for Glasgow a tree and a salmon with a ring in its mouth; for Birmingham, an anchor; for Exeter, a castle with two wings; for Sheffield, a crown, etc. In addition to these marks, which indicate the place at which the metal was assayed, there are other symbols showing the purity of the metal. These symbols are expressed in the form of carats for gold and the "sterling" and "standard" marks for silver, the former meaning that there are 11 ounces and 10 pennyweight of pure silver to the troy pound, and the latter that there are 11 ounces and two pennyweight, the standard for British silver coins. The addition of a letter, signifying the year in which the assay was made, completes the "hall-mark" and insures the genuineness of the material used. (Copyright.)

The tom-tom sounds far away when close at hand and near when far away. The number of stars which have not a fixed luminosity is less than seventy.

The KITCHEN CABINET

He spent his health to get his wealth, And then with might and main He turned around and spent his wealth To get his health again.

SOMETHING ABOUT SOUPS.

In a meal where soup begins the dinner and the dishes following are substantial, the soup should be clear, light and hot, but not necessarily nutritious. But in meals where the soup is to form the main dish of the family it should be nutritious in character.

To make stock use bones left from steaks, roasts and poultry or the liquor in which they have been boiled; keep in the ice chest. They may be added from day to day. The bones should be cracked so that all the marrow may be dissolved. Cover the bones and any meat with cold water and simmer gently for several hours. Skim and at the end of the third hour add any flavorings such as herbs, any of the onion family, cloves, carrot, turnip, celery tops, bay leaves and a teaspoonful of peppercorns to each four quarts of soup. The delicate flavor of soup is ruined if it is boiled, as the volatile oil and other flavors pass off in the air. The stock is strained at the end of four hours and set away to cool so that the surplus fat can be easily removed. To clarify stock allow one egg white with the shell for each quart of stock. Crush the shell and beat it with a little cold stock and the egg white until well mixed. Add to the stock just brought to the boiling point and then strain through cheesecloth wrung out of cold water. In summer stock will keep better with no vegetable flavorings added.

Consomme.—Take a shin of beef and a shin of veal, wipe with damp cloth. Cut all meat from the bones. In a kettle add one teaspoonful of caramel or a teaspoonful of sugar to brown, then add half a cupful of chopped onion and the same quantity of water. Cook five minutes, then add the bones which have been well cracked, the meat, and cover with five quarts of cold water. Let simmer and follow the above directions and finish in the same way.

Either beans or peas make a most nutritious soup. Cook the vegetables until very soft, with an onion. Put them through a sieve and bind with flour and butter cooked together. Add milk and serve well seasoned and hot.

Nellie Maxwell

THE KITCHEN CABINET

"In a large part the insubordination of servants arises from the growing sense of unwillingness to be directed and governed by the individual. It is the spirit of the age which rebels against the dictates of the individual, but submits freely to the despotism of an organization."

SEASONABLE DISHES.

When fresh fruits are plentiful one need not ask what to have for dessert, for there is nothing more acceptable than a dish of fresh berries, or fruit of any kind. They are more wholesome than rich pastry and puddings.

For variety one may like to try:

Strawberry Fluff.—Put one egg white, one cupful of powdered sugar and one cupful of strawberries into a deep bowl. Whip with a Dover egg beater until the mixture is stiff enough to stand up and keep its shape. It will take about twenty minutes' beating. Serve in sherbet cups with a thin custard for a sauce.

Scalloped Celery.—Cook two cupfuls of celery in water to cover, until tender. Save one cupful of the stock; add to it one cupful of milk. Melt two tablespoonfuls of butter; add two of flour and when well mixed add the milk and stock. Cook until smooth and thick; season well with salt and pepper, then add the cooked celery and one-half cupful of cheese. Line a buttered baking dish with buttered bread crumbs, pour in the celery and sauce and cover with crumbs. The dish may be prepared in layers of celery, cheese and sauce, if preferred.

Nut Timbale.—Melt two tablespoonfuls of butter; add one cupful of soft bread crumbs and three-quarters of a cupful of milk; cook until smooth. Add one cupful of nut meats, one tablespoonful of minced parsley and two eggs, well beaten. Season with salt and pepper. Fill buttered individual molds two-thirds full, set in a pan of hot water and bake 20 minutes, covered with a buttered paper.

Chicken a la Reine.—Melt four tablespoonfuls of butter, add three tablespoonfuls of flour, and when well blended add three cupfuls of milk; stir and cook slowly, then add two cupfuls of diced chicken, one-half cupful of mushrooms, one cupful of asparagus tips, one-fourth cupful of pimientos minced, one teaspoonful of salt, a dash of mustard and paprika. Keep hot over hot water until ready to serve.

Nellie Maxwell

ANNOUNCEMENT

THE FIRST NATIONAL BANK OF TORRANCE has moved to its new building and will be pleased to have all former patrons and friends call at the new business address. While the date for the formal reception has not been announced, officers of the bank will be pleased to have you call at any time. Watch for date of our formal reception to the public, which will appear in next week's issue of the "Enterprise."

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