

# A GOOD TIME TO BUY

There is no reasonable doubt generally speaking, the shrewd buyer will do well to take advantage of present prices. Newspapers everywhere are crowded with offers of real bargains, and the dollar goes further today in purchasing necessities, and many luxuries, than at any time since the world-war started. How long this condition of things may continue is a problem and, therefore, it is advisable for people intending to make purchases to make them before the tide turns and prices take another upward swing as it is quite possible they may do with the conditions of production as they are.

To unduly delay purchasing, to hold back in expectation of a still greater decline, tends to render more serious the present situation and to lessen production in many lines. While in some instances there may be a surplus of goods on the shelves of retailers, generally speaking production has a long way to go before it makes up for the losses we sustained in production during the war.

We are all in the same boat together and in order to keep the wheels of industry turning and labor well employed at good wages, it is necessary that goods should move in a normal way and the movement not be retarded by the unjustified refusal on the part of consumers to buy. We have really been through something like a panic without realizing it. The best judges of business affairs take the view that the worst is over, and that if the public generally will act in a normal way and satisfy their normal wants, the situation will brighten and we will again enter a period of general prosperity.

There really has been no slump in California but reports coming in from eastern states indicate that times are "tightening up" a bit there. Let's all pull together and prevent a slump in this state.

## AFTER THE SPEED DEMON

Inasmuch as there has been in effect in the state of California for nearly one and one-half years, the California Motor Vehicle Act prescribing the number of lights that shall be working upon all vehicles used on our public highways, and which law also provides as to both the operation and standing of such vehicles upon the highway, and

Inasmuch as many lives have been and are continuing to be lost because of the criminal violation of these laws in that vehicles are allowed to stand without lights and that lights are being used that are a menace to all people driving upon the highways.

THEREFORE, we feel that this vital matter should be given the immediate attention of the State, County, and Local Authorities and the hearty co-operation of the Automobile Club of Southern California so that this criminal negligence may cease and the lives of our people be made safe upon our highways.

THEREFORE, Be It Resolved, by the Long Beach Chamber of Commerce, that the Governor of this State be requested to use his full powers in compelling enforcement of this law, that we call upon all county and local authorities to use every effort to secure a full and complete observance of all traffic provisions, and that copies of this resolution be sent to the Los Angeles County Board of Supervisors, to the Automobile Club of Southern California, and to each Chamber of Commerce and newspaper in Southern California, asking their co-operation in the arousing of public opinion to the degree that it will demand strict enforcement of our vehicle laws and that all officials of the law give full publicity to all traffic laws.

Adopted by the Board of Directors of the Long Beach Chamber of Commerce, November 26, 1920.

L. W. BALLARD, Secretary.

If it costs fifty cents to collect \$100 taxes and there are a hundred things for fifty cents at "Hardware" Reeve's, Torrance.—Adv.

For a velvet shave—Rio Tan Barbers.—Adv.

## 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 to 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 dower 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 pimentos minced, one teaspoonful of salt, a dash of mustard and paprika. Keep hot over hot water until ready to serve.

Nellie Maxwell

## ON THE WAY



# Santa Claus

Will Fly Over

# Harbor City and Lomita

ONE DAY NEXT WEEK, WHEN HE WILL DROP

# GREEN TICKETS

ALL OVER THE TOWN AND TRACT

Some of these tickets are very valuable, and if you happen to get one of the valuable ones it will entitle you to a present worth a good many dollars. Every Boy, Girl, Mother and Father watch for the big airplane next week and watch for the GREEN TICKET.

It means a big Christmas Present for you, and with a good many dollars.

MR. E. CONOMY, PROCLAIMS!



# Exceptional Values

Each Offering A Wonderful Bargain  
Hundreds To Choose From

The Big Crash in Hardware Prices Continues at the Mr. E. Conomy Sale. Hundreds have taken advantage of these great bargains but there are thousands more left. It's the real call of economy.

Rakes ----- 78c and up  
Hoes ----- 53c and up  
Shovels ----- \$1.48 and up  
Spading Forks ----- \$1.93  
Bread Boxes ----- 98c and up  
Copper Bottom Wash Boilers ----- \$2.73  
Galvanized Wash Boilers ----- \$2.73  
Galvanized Tubs ----- \$1.27  
Galvanized Pails ----- 47c and up

Electric Irons, Regular \$7.25 Seller ----- \$4.98  
Thermos Bottles, Regular \$2.75 Seller ----- \$1.98  
Thermos Lunch Kits, Regular \$5.00 Seller ----- \$4.17  
Universal Lunch Kits, Regular \$5.00 Seller ----- \$4.17  
Thermos Fillers Regular \$2.15 Seller ----- \$1.43  
All Machanists Tools, Carpenters Tools at Greatly Reduced Prices.  
Carpenter's Pencils, red and black ----- 6c  
Machinist's Pencils, Soap Stone ----- 4c

## Special \$4.00 Saw \$2.67

Some Colors in Paint Such as: Cream, Pea Green, Real Green, Pink, Browns, etc. ----- \$3.95  
Regular \$5.10 per gal ----- \$1.05  
Regular \$1.45 per qt. ----- \$3.33 and \$5.23  
Large Nursery Refrigerators ----- \$3.33 and \$5.23

## Royal Enamelware

Coffee Pots, 6 cups ----- 87c  
Tea Pots, 6 cups ----- 83c  
Milk Pans ----- 19c and up  
Tea Kettles ----- \$1.07 and up  
Rice Boilers ----- \$1.13 and up

WASH BOARDS—Brass, Glass and Tinned at Greatly Reduced Prices.

Our Location is a little out of the way, but it will pay you to call and look over our stock and prices; Open from 7 a. m. to 7 p. m. on Week Days—Open from 7 a. m. to 8 p. m. on Saturdays.

# Fisherman & Cannery Supply Co.

514 Beacon Street

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San Pedro, Cal.