GOVERNOR SETS MAY 14 AS AUTOMOBILE DAY

Dealers Plan Big Parade To Show Various Types of Transportation

Governor William D. Stephens has proclaimed Saturday, May 14, "Automobile Day," and the Los Angeles Motor Car Dealers' Association is planning an apropriate program to fittingly celebrate the event.

The committee in charge is composed of Harry A. Lord, chairman and already he has lined up an imposing array of "talent" for a parade the like of which probably has never before been staged anywhere The parade is being designed to portray the progress of highway transportation from the beginning of history to the present time, and will include types of transport such as was used back in Biblical days on the deserts of Arabia and Egypt, in the high Himalayas, in India, China and Europe, and in more recent years in the United States and Mexico.

The exhibits will show haw slow was transportation even in as recent years as the late 90's—in fact, the real coming of the passenger automobile and motor truck as a big factor in transportation dates back less than a single decade, for it is only within the last few years that the industry has gone forward by leaps and bounds.

The Indian, with his pony and the little basket trialing behind on a pair of dragging poles, carrying the family papoose, or its dogs; the old prairie schooner of the days of '49; the stage coach of the same date; burros with their pack saddles; the pony cart; the basket victoria, and a dozen other varieties of vehicles, which even the youngest of us can well remember—these are all types in use within the last century in the United States.

Other exhibits will include Japanese jinrickshas, Irish jaunting cars, Russian carts, Mexican carettas, English game wagons and vehicles and methods of transportation, many of which was 2000 years younger, and yet still bear the brunt of traffic in the less civilized portions of the globe.

NEW TYPES OF SIGNS TO BE POSTED BY AUTO CLUB

Important New Departure Will Be Posting Routes In Cities and Limits

NOW MAINTAIN 73,894

System Under Southern California Organization Most Elaborate In World

Radically new types of signs for railway crossings and all curves, and extensive improvements in its entire road marking systems are scheduled for the near future by the Automobile Club of Southern California according to an announcement made by the club officials.

One of the most important new departures will be the marking of all routes in and out of cities in the southern part of California. That is , main highways will not only be sign-posted up to the city limits but will be carried on through the city itself.

According to the latest official tabulation the Automobile Club has erected and is now maintaining 73,894 metal enameled road signs; these comprise the most elaborate sign-posted system in the world.

Roads in Inyo and Mono Counties are now marked and ready for motorists from this section who care to visit in that vicinity. As a result of this sign-posting work the supervisors of Inyo County are rapidly improving many of the worst short distance stretches of road there.

Work of erecting 1220 signs in Death Valley and vicinity was completed by the club last week. These signs will prove lifesavers in preventing motorists from getting lost on the desert, in pointing out roads to be used in wet and dry weather and in indicating the nearest water well to the bad places.

Actual sign-posting of Tulare and Kern Counties is to start at once, say club officials. The club plans to carry on the sign-posting and revised sign-posting of tributary routes leading to Southern California along with the re-sign-posting of individual counties in this part of the State.

An entirely new style of sign is to be adopted by the club for special use at railroad crossings and on dangerous curves. These signs will be far in advance of anything of the kind so far used in America.

Latest Dirigible Is a 'Flying Super-Pullman'

The latest passenger airship completed in England lacks nothing but a polite colored porter or two to make it a flying super-Pullman The R-36 is the ship, somewhat similar to the R-34 of transatlantic fame. With a lifting power of sixty-three tons, accommodations have been provided for fifty passengers. In its cabin which is 130 feet long, are a dining room and sleeping compartments. Thick rugs, lounge chairs and other comforts are provided. The passengers will also be permitted to smoke, safety arrangements having been provided Demonstration flights will be carried out to Malta and Egypt during the coming summer.

SHORT TONNAGE

The head of a coal firm, irritated beyond endurance at a driver's blunder, told the man to go to the office and get his pay and not come back.

"You are son confounded thick headed you can't learn anything!" he shouted.

"Begorra," answered the driver, "I learned wan thing since I've been with ye!"

"What's that?" snapped the other.

"That sivinteen hundred make a ton."

DIDN'T NEED AID OF COURT

Magistrate—Can't this case be settled out of court?".

Mulligan—Sure, that's what we were trying to do, your honor, when the police interfered.

THE KITCHEN CABINET

(©, 1921, Western Newspaper Union.)

Ethereal Goddess of the Days,
Sweet, fragrant May, enticing
Our hearts with thy alluring ways,
Eliciting our warmest praise
Our year's path spicing!

When every child of nature wakes
To springtime's charms succumbing;
And in all haste each one forsakes
Its cloak of gray for green, it makes
Us know thou'rt coming.

—Caroline Sumner.

GOOD THINGS FOR FAMILY.

A dainty salad is always a welcome dish. The following will be found good and uncommon:

Pineapple and Cheese.—Arrange slices of pineapple on white leaves of lettuce. Fill the hole in the center of the pineapple with cream cheese that has been softened to a paste with a little thick cream. Place a dash of paprika on the cheese and pile lightly on each ring pieces of apple, banana and grapefruit. Garnish with cherries and serve with French dressing.

Buttered Cream Onions.—Cook two bunches of young green onions, stems and all, in boiling salted water until tender, then drain. Lay the onions on buttered toast, pour over each a tablespoonful of melted butter and serve very hot. A thick rich cream sauce may be used if preferred.

Chocolate Cream Pie.—Line a deep pieplate with plain paste, wet the edge and put on a half-inch rim. Prick with a fork and bake in a hot oven. Prepare a filling by mixing five tablespoonfuls of cornstarch with one-half cupful of sugar and one-fourth teaspoonful of salt. Dilute with one-fourth of a cupful of cold milk, add two cupfuls of scalded milk and cook over hot water for half an hour, stirring while thickening. Melt two squares of chocolate, add four tablespoonfuls of hot water, stir until smooth and add to the mixture. Remove from the stove and fold in the whites of two eggs, beaten stiff. Flavor with one teaspoonful of vanilla. While still hot pour the filling into the pie just as the crust comes from the oven. Serve cold, covered with one cupful of whipped cream unsweetened.

Baked Stuffed Heart.—Wash a beef heart, remove veins and arteries. Stuff with bread stuffing. Lard with salt pork, sprinkle with salt and pepper and dredge with flour. Place in a double boiler and cook in a moderate oven three hours.

Nellie Maxwell

The KITCHEN CABINET

(©, 1921, Western Newspaper Union.)

Character is power—is influence; it makes friends, creates funds, draws patronage and support and opens an easy way to wealth, honor and happiness.—J. Hawes.

SEASONABLE GOOD THINGS.

Now that the young tender dandelion greens are here, let us try them with the following dressing:

Dutch Dressing.—Wash and drain one pint of fresh tender greens, cut in two-inch pieces. Cut two ounces of bacon into small cubes and fry until crisp and brown. Beat one egg until light, add two tablespoonfuls of sugar, one-fourth teaspoonful of salt, one-third of a cupful of water, one-fourth cupful of vinegar. Pour this mixture into the frying pan with the bacon and mix well, stirring constantly until thickened. It should be about the consistency of cream. Pour boiling hot over the dandelion greens.

Pepper Pot.—Take a knuckle of veal, one and one-half pounds of honeycomb tripe. Cook the veal with a tablespoonful of salt, two large onions sliced, six allspice, ten peppercorns, two bay leaves, one tablespoonful of marjoram, one tablespoonful each of sweet basil and thyme, one hot red pepper, one-fourth of a teaspoonful of pepper, all in a bag, the red pepper cut in small pieces. Simmer for two hours, or until the veal is tender. Remove the veal from the stock. Cut the cleaned tripe, which has been washed in salt water and lastly in soda water, in julienne strips. Simmer in the stock for one hour. Add two large potatoes cut in dice and add egg balls the size of marbles, made by beating an egg and adding flour to make a dough stiff enough to roll in the hands. Cook for half an hour longer, then thicken with two tablespoonfuls of sweet fat and three of flour. Cook until well blended and serve hot. The veal may be chopped, or part of it, and added to the dish. This will serve ten persons.

Steamed Strawberry Shortcake.—Sift together two cupfuls and a half of flour, one-half cupful of sugar, three teaspoonfuls of baking powder and one-fourth teaspoonful of salt; cut in one-fourth of a cupful of butter. Beat one egg, add one cupful of milk and mix all together. Turn into a buttered mold and steam three hours. Serve hot with whipped cream and strawberry jam.

Nellie Maxwell

LOCAL TIME SCHEDULE

—Of The—

REDONDO - SAN PEDRO STAGE

Between Redondo and San Pedro

-Via-

Lomita and Torrance

Effective 12:00 O'clock Midnight

Sunday, October 31, 1920

	Leave San Pedro	Leave Lomita	Leave Torrance	Arrive Redondo
A. M.	5:50	6:05	6:12	6:32
	6:50	7:12	7:19	7:41
	8:00	8:22	8:29	8:46
	9:00	9:22	9:29	9:46
	10:00	10:22	10:29	10:46
	11:00	11:22	11:29	11:46
	12:00	12:22	12:29	12:46
P. M.	1:00	1:22	1:29	1:46
	2:00	2:22	2:29	2:46
	3:00	3:22	3:29	3:46
	4:15	4:37	4:44	5:01
	5:20	5:42	5:49	6:06
	6:15	6:37	6:44	7:01
	8:10	8:32	8:39	8:56
	10:00	10:22	10:29	10:46

	Leave Redondo	Leave Torrance	Leave Lomita	Arrive San Pedro
A. M.	5:50	6:07	6:14	6:36
	6:35	6:52	6:59	7:21
	8:05	8:22	8:27	8:49
	9:05	9:22	9:27	9:49
	10:05	10:22	10:27	10:49
	11:05	11:22	11:27	11:49
P.M.	12:05	12:22	12:27	12:49
	1:05	1:22	1:27	1:49
	2:05	2:22	2:27	2:49
	3:05	3:22	3:27	3:49
	4:10	4:27	4:34	4:56
	5:10	5:27	5:34	5:56
	6:15	6:32	6:39	7:01
	7:15	7:32	7:39	8:01
	9:15	9:32	9:39	10:01
	11:00	11:17	*11:24	*11:46

*Sunday Service Only.