

Grease Your Car For Better Service

Every motorist knows the necessity of proper greasing about every 500 miles or so. Come to our station and get the benefit of thorough work—the result of many years in this business. We will do the job efficiently and quickly.



GREASE RACK AT OUR No. 1 STATION—
BORDER at CABRILLO

No. 2 STATION for Gas and Oils, Etc.,
ARLINGTON at CARSON

PALMER SERVICE STATIONS

Gas — Oils — Greases — Tires and Truck Tires

WIFE SAVERS
By Mrs. Mary Morton

American Chop Suey.—Cook one-half pound macaroni until tender, drain and blanch; mix one pint tomatoes, one-half pound pork sausage, macaroni, one teaspoon onion juice, salt, pepper, and a dash of paprika. Let simmer fifteen or twenty minutes and serve hot.

Pineapple and Cheese Salad.—Place a slice of chilled canned pineapple on a bed of lettuce, cut cream cheese in fine spikes and place on pineapple; cut pimento round to form hub of wheel, and dress with French dressing.

Macaroni with Chicken.—Cook chicken until tender, remove meat from bone, make a sauce of the broth; cook one-half pound macaroni until tender, drain and blanch and place alternate layers of chicken, macaroni and broth in baking dish. Pour one cup of cream over all, cover with buttered crumbs, and bake until brown. Rubbing a bud of garlic around dish before filling adds to flavor.

Scotch Potatoes.—One pint potatoes, one pint onions, cut in half, each round; cook in salt water until tender. Place in buttered baking dish, cover with thick cream sauce, and bake twenty-five minutes.

SUGGESTIONS
Never grease your pie pans when making pies. It is a poor pie that cannot grease its own pan.

One clever home carpenter made a closet along the entire length of a Dutch shelf on one side of a room, doubling its width to 14 inches and running it up to the ceiling. Two sets of double doors made the inside space available for storage. The same man built in a long English sideboard, and he arranged the under-shelves, behind closed and locked doors, for the linen supply. The drawers above he lined neatly for silver and kitchen linens. The top was used for silver pieces and other table necessities. Window boxes he arranged with two doors, instead of opening them from above in the old way. Inside he put a shelf for kitchen linens. The top was used for silver pieces and other table necessities. Window boxes he arranged with two doors, instead of opening them from above in the old way. Inside he put a shelf for kitchen linens.

PICNIC LUNCHES
The picnic season is upon us and sandwiches will be very much in demand if the younger element of the family have their way. Varieties of this delectable eatable are legion. I am including a few recipes to vary the usual ham and egg variety. Of course, among the males of the party especially, the meat sandwich is a prime favorite. They are "filling" and not "messy." We have gotten into a habit of making our meat sandwiches with chopped meat mixed with mayonnaise or stock, but many still like the sliced meat kind best, as retaining more of the meat flavor than the chopped kind. Slice the meat thin and trim off all fat. A little mustard, horseradish or mayonnaise may be added, but not enough to disguise the meat flavor.

Butter for spreading sandwiches should always be creamed before being used. Work it with a knife until it is soft and spreads easily. Pimento sandwiches are usually well liked. Make a pimento butter with one-fourth cup of butter, creamed, and two canned pimentos that have been rubbed through a strainer. When thoroughly blended, season with one-fourth teaspoon salt.

Here is a sandwich that is "different" and very wholesome for the younger members of the family: Remove the stones from French prunes and chop finely. Mix with chopped English walnut meats, allowing seven halves to every six prunes. Moisten with a thin syrup made by boiling one-fourth cup sugar and one-fourth cup water five minutes. Season with salt, paprika and lemon juice and spread between thin slices of buttered white bread. Raisins and nuts to be added make very good and wholesome sandwiches. It is not necessary to mention lettuce, cheese, egg, cream, jelly, etc. They are good and too common to need comment.

Disgusted by Blocs, Missouri Representative Quits Congress

By JOHN T. LEWING, JR.,
Central Press Correspondent.
WASHINGTON, June 26.—Henry L. Jost is through with congress. Not very often does a man who probably could have another term in either house or senate refuse to be re-elected. But Jost, who represents the Fifth District of Missouri in the house, has declared himself absolutely out of the race.

He is disgusted with the lawmakers of the nation. He blames too many blocs and too little independence of action.

Jost, a Democrat who is serving his first term, said that he had no desire longer to remain a member of a body that was influenced only by expediency and whose action on measures showed an utter disregard of the public welfare.

"I will not file for renomination. Of that I became sure within thirty days after I took my seat, and time and intervening experience have served to confirm me in that determination. I do not care to continue and sustain the attendant loss of companionship with my family and home friends as well, which would result from further inattention to my professional work."

The present public distemper of the country must run its course. People will finally realize that prosperity depends upon something else than a legislative fiat, and that nothing but harm can come from any law passed to favor a certain and special class.

Jost formerly was mayor of Kansas City.

Dental floss makes a durable string for beads.

TABLE LINENS

Large colored monograms are being put on table linens of the unbleached variety. They are placed on the corners of the napkins where they show when the napkins are folded. On the cloth they are placed eighteen or twenty inches from the center at either side; or, in six-inch size, in the middle.

The old-fashioned colored damask cloth has returned, but often has an embroidered, scalloped edge or a knitted, fringed edge. The napkins are finished to match. If you wish to use initials, do them in white linen floss. White cloths with a colored border are also being revived.

Remember that children require more food in proportion to their size than adults. Particularly is this true during adolescence, when the active boys or girls need more food than their sedentary fathers and mothers.

Sour Milk Cakes.—At this time of year I always feel that I should give this recipe to the world at large, as it is one of the nicest ways to use up sour milk. By the way, we are told that few families consume enough milk, so encourage your family to drink as much as possible and you add greatly to their calories and incidentally have less to sour. For the cakes use one cup brown sugar, one-quarter cup shortening, one egg, one-quarter cup molasses (more if you wish), one teaspoon ground cinnamon, one-half teaspoon each of nutmeg, allspice and cloves, one cup sour milk or cream, one-half teaspoon baking soda, one-half teaspoon salt, two teaspoons baking powder, two cups sifted flour. Raisins or nuts may be added, and any left-over jam or jelly makes these cakes particularly nice. Bake in gem pans.

Pressed glass, which often looks quite attractive when new, is apt to grow dull and ugly-looking after it has been in use for a while. This can be avoided by having a soft brush on hand and washing the pressed glass with this in place of the dishcloth, which is likely to leave a greasy film in the creases. Wash in soapy water and rinse off glass. Polish with tissue paper which has been softened and crumpled in the hand. It is the ammonia in the water which makes the glass sparkle.

Lazy Wife's Roast.—Two pounds chuck ribs of beef, one can peas or equal amount of fresh shelled peas, one large onion cut fine, two carrots cut in cubes, one tablespoon salt, pepper to taste, one tablespoon flour, two cups partly cooked macaroni broken in short lengths. Put meat in center of casserole or bean pot with the other mixture surrounding it, add enough water to cover, and bake, tightly covered, for at least three hours in slow oven. If water boils away add more to keep it juicy.

Baked Rhubarb.—Wash and cut up enough rhubarb for the meal (one-inch cuts are about right); put in a glass or granite baking dish, sprinkle over plenty of brown sugar and dot with butter. Bake in a hot oven until tender.

Scrambled Eggs and Spaghetti.—One cup cold spaghetti (boiled till tender in slightly salted water); beat this into two eggs, season with pepper and salt and one teaspoon finely chopped parsley. Heat a heavy iron frying pan, put two tablespoons of diced bacon in to fry until crisp, and scramble the egg and spaghetti mixture over a very hot fire. Serve at once. It will be light and puffy.

ORDINANCE No. 91

An Ordinance Regulating the Ignition of Fire Works in the City of Torrance.

The Board of Trustees of the City of Torrance do ordain as follows:

Section 1

It shall be unlawful for any person to ignite or cause to be ignited any fire crackers, cannon crackers, roman candles, sky rockets, explosives, or fire works display of any kind in the City of Torrance at any time except on the Third and Fourth days of July of each year unless such person shall first have obtained permit from the Chief of Police of said City permitting a display of fire works.

Section 2

Any violation of this ordinance shall be punishable by a fine of not less than Five Dollars (\$5.00) or more than Fifty Dollars (\$50.00).

Section 3

This ordinance is hereby declared an emergency measure necessary for the preservation of the health and safety of the people of the City of Torrance.

Section 4

The City Clerk shall certify to the adoption of this ordinance as an emergency ordinance becoming effective at once, and shall cause the same to be published twice in the Torrance Herald.

Approved:
R. R. SMITH,
President of the Board of Trustees of the City of Torrance.

Attest:
A. H. BARTLETT,
City Clerk of the City of Torrance.

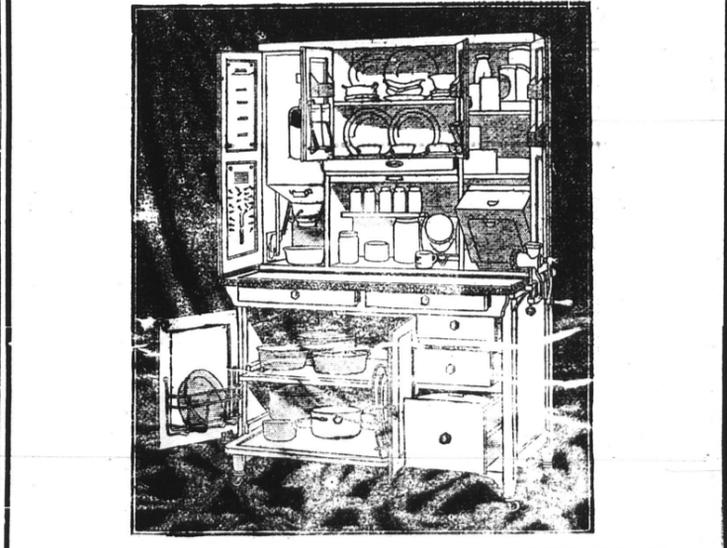
State of California, County of Los Angeles—ss.

I, A. H. Bartlett, City Clerk of the City of Torrance, do hereby certify that the foregoing Ordinance was duly and regularly

adopted by the Board of Trustees of the City of Torrance at a special meeting of said Board held on the 23rd day of June, 1924, by the following vote:
Ayes: Trustees Brooks, Deisinger, Fitzhugh, Smith.
Noes: Trustees none.
Absent: Trustee Torrence.
In Witness Whereof I have hereunto set my hand and official seal of said city.
(Seal) A. H. BARTLETT,
City Clerk.

JOB PRINTING
We can furnish anything you need—
When you want it—the way you like it
TORRANCE HERALD
Watch Our Want Ads Grow

Delivers any SELLERS to Your Home
Your Chance Has Arrived
TO GET A
SELLERS KITCHEN CABINETS
DELIVERED TO YOUR HOME
THE SAME DAY ORDERED
Pay \$1.00 on Order
(The Cabinet will be delivered)
Balance on Easy Terms



Note the automatic lowering flour bin, automatic base shelf extender, extending table drawer section, stain-proof white porcelain work table, ant-proof casters, and others, making fifteen famous features combined.

"HARDWARE" REEVE
THE WINCHESTER STORE
Phone 32 Torrance

ANNOUNCING
Return to Torrance of
H. E. VOORHIES
Well Known Realtor
Office 1405 Marcelina Ave. Phone 135-M P. O. Box 871
MR. VOORHIES WISHES TO EXTEND A CORDIAL WELCOME TO ALL OF HIS MANY CLIENTS TO CALL AT HIS OFFICE AND RENEW BUSINESS RELATIONS

INSURANCE LOANS
INSURANCE
ALL FORMS
TOM FOLEY
1405 Marcelina Ave. PHONE 135-M
INSURANCE LOANS

THE WINCHESTER STORE
1319 Sartori Phone 32 Torrance

PROFESSIONAL AND BUSINESS DIRECTORY OF LOMITA

FRED STOCK Coal POULTRY SUPPLIES
HAY GRAIN Fuel
LOMITA FEED Briquettes BABY CHICK FOOD
REDONDO

We Write **LIFE AUTO L. J. HUNTER**
INSURANCE ACCIDENT FIRE Lomita
In All Its Branches

ANNOUNCING
Change of ownership and management of Smith & Trotter Garage.
Will hereafter be conducted by Roy Martin and will be known as the **AMERICAN GARAGE**
2510 Redondo Blvd.

COY F. FARQUHAR Wilmington and Redondo Blvd.
Grading Contractor and Teaming Also House Moving
HARBOR CITY Office Phone 108-W. Res. Phone 108-J
Branch Office—Gilbert, Hansen & Page. Phone 166

LOMITA MEAT MARKET
ORDER A ROAST
or steak from us today for your dinner and you will surely have a treat. All our customers say our meats cannot be surpassed for quality and tenderness. It pays to pay a bit more and make sure of quality.
FRESH FISH Wednesday, Thursday and Friday
H.F. Schmidt, Prop.

SPECIAL
5-8x4—8 FEET LONG
SAP AND CLEAR REDWOOD
NOVELTY SIDING
\$30.00 PER THOUSAND
Lomita Lumber and Supply Co.
2723 Weston St. Lomita, Calif.
Phone Lomita 39

D. H. Yerian
Narbonne Avenue
Postoffice Building
Lomita, California
Ladies' Vanity Cases and Ladies' Arm Bags, Musical Instruments, Jewelry and Watch Repairing.

CENTRAL GARAGE
DAY AND NIGHT Storage \$2.50 to \$5.00
Tires, Tubes, Accessories Phone 3-R. Auto Wash
1635 Border Avenue
Battery Department
NEW BATTERIES
11 Plate, \$15.00
13 Plate, \$20.00
Dodge, \$25.00
Guaranteed one year. If you want a higher priced battery I have the famous
VESTA LOCK PLATE guaranteed two years.
Starter, Generator and Ignition Work

REPAIR DEPARTMENT
The Shop That Treats You White
D. E. WHITE
Mechanic Machinist, Weider



Judge John R. Caverly.

Judge John R. Caverly of the Chicago criminal court is the judge before whom Richard Leopold and Nathan Leopold, Jr., will be brought to trial early in August on the charge of kidnaping and murdering Robert Franks. The two youths, sons of millionaires, pleaded not guilty when formally arraigned.