

Chic, New Latest Style Dresses—



In Voiles, Tissue Gingham, Pure Linen in fast colors

daintily tucked, plaited and lace trimmed, go to make up these charming models—delightfully simple, yet each boasting of some new detail. They are correct exponents of the newest models.

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See Window!

New Fall Millinery Now on Display

SAM LEVY

NEW AND LARGER STORE TORRANCE

THE WINCHESTER STORE

1319 Sartori "HARDWARE" REEVE Torrance

WIFE SAVERS

BY MRS. MARY MORTON

HOT WEATHER ACTIVITY

Most people think that if they didn't have to exert themselves in hot weather they would not mind the heat. It has been my experience that there is nothing like keeping your mind and body occupied, irrespective of weather conditions. But one can "take it easy" in hot weather. One doesn't have to expend one's energy in mad haste and violence in order to get things done. In fact, efficiency experts say that the person who makes easy, even motions is the one who does the most, not the one who rushes at things. Try doing your work lazily, especially in the hot weather. Try to get the most strenuous things done in the cool of the morning and the less violent later on when the sun is high and the day hottest. And try to cultivate the habit of moving actively but quietly and easily and you will not feel the heat so much.

Roast Beef with Browned Potatoes.—Sear roast in hot skillet. Place in fireless cooker with seasonings and potatoes. Have one hot disk below vessel and suspend other disk or hook inside cover above roast. Well done, it will require thirty minutes per pound. Potatoes will be well browned.

Vanilla Ice Cream.—Put one quart milk in double boiler; when at boiling point add two cups sugar, well beaten yolks of three eggs, and three tablespoons of cornstarch. Strain through finest sieve and cool. Then add well beaten egg whites and one pint of stiffly whipped cream. Flavor with vanilla. Pour mixture into vacuum freezer after following directions concerning ice and salt.

White Cake.—Take one-half cup shortening, dash of salt, one cup

sugar, creamed together; two cups cake flour, three teaspoons baking powder. Sift together three times, add two-thirds cup milk. Add flour and milk gradually, beating hard. Then add one-half teaspoon vanilla. Fold in three beaten egg whites. Bake in moderate oven. Use three egg yolks for custard filling between the two layers. Make whatever top icing is desired. We prefer maple sugar frosting.

SUMMER FOOD

It has been wisely said that much of the indigestion with which we suffer in summer is due to the amount of cold food we eat. A diet of cold stuff is not good for us any more than an unlimited supply of hot, rich dishes. Why do people in tropical climates use sauces made of the hottest condiments? To stimulate their digestion and enable them to digest the food. I do not mean that you should serve everything hot at the meals, but at least one hot dish is essential. Little meat should be eaten, but unless you are ordered to eliminate it from your diet a little should be included in this menu, while fish, cheese and nuts, all containing the protein which is the element which makes meat such a valuable food for growing bodies especially, can be substituted to large extent. Plenty of vegetables, both cooked and raw, with the protein foods, round out a properly balanced diet.

Chicken and Spanish Sauce.—Cut the chicken as for fricassee. Fry in the Spanish sauce. Cook together (boiled) rice, saffron and salt. This will make the attractive yellow rice. Boil until tender. Add the chicken and Spanish sauce. In order to keep the full flavor and enclose the steam, cover the dish in which it is closed with a paper bag. Leave this until the moisture dries out. Pour on a little vinegar and water if desired. Instead of the chicken you may use clams, ham, fresh shrimp or some other favorite meat.

Spiced Currants or Gooseberries. Both berries may be prepared in the same way, and are a most delicious and appetizing relish to serve with all cold meats. Stem the currants (the black variety is best) and "head and tail" the gooseberries. For each pound of the fruit make a syrup, using four pounds of brown sugar, one pint of vinegar, one stick of cinnamon broken in small pieces, one dozen whole cloves, half a nutmeg, and eight blades of mace tied in a piece of cheesecloth. Cook the syrup for five minutes, after boiling begins, then add the fruit and a quarter of a teaspoon of salt. Simmer slowly for ten minutes, skim out the fruit, drain, and return any of the liquid remaining on the fruit to that in the saucepan. Boil all down until quite thick, add the fruit, bring to a boil, and seal as for jelly.

Spanish Sauce.—One small can of tomatoes, three onions, medium size, cut up, two green peppers cut up, garlic if desired. Fry in hard or olive oil until tender.

SOME COOLING DRINKS
Lemon Tea Punch.—Pour freshly boiled water over tea leaves and let stand not longer than five minutes. Strain, and add one-third as much lemon juice as tea and sweeten to taste. Chill and just before serving add one bottle of ginger ale.
Pineapple Lemonade.—Boil two cups water with one cup sugar for ten minutes. Add one can grated pineapple and juice of three lemons, cool and strain, and add one quart ice water.

Fruit Punch.—Boil one quart water, two cups sugar and two cups shredded pineapple for about twenty minutes. Add one-half cup lemon juice and one cup orange juice, cool, strain, and dilute with ice water.
Tea Fruit Punch.—Pour one cup hot tea over one cup sugar and when sugar is dissolved add three-quarters cup lemon juice and strain into a punch bowl over a large piece of ice, just before serving add one pint ginger ale, one pint charged water and a few slices of orange. Iced Coffee with Orange

Juice.—Have ready one quart of strong cold coffee. Add one cup of sweetened orange juice. Serve in tall glasses with a little crushed ice on each glass. A little sweetened whipped cream may be placed on top of each glass.

Chicken Stew.—Dress and clean a young fowl and cut in pieces for serving. Cover with water, salt and pepper. Put in a casserole and sprinkle with salt and pepper. Pour over this one and one-half cups of boiling water. Add one cup of carrots cut fine, one green pepper cut in fine strips and freed from seeds, eight small onions, peeled, and one large stalk of celery cut in small pieces. Cover and bake until the chicken is tender. Melt fat, add flour, stir until brown, and add to liquid in casserole, stirring gently until well mixed. Add potato balls and cook until they are ready to eat, ready to serve, add one cup canned peas and heat to boiling point in the oven.

Spanish Cream.—Put two cups milk, one-third cup sugar, one tablespoon of gelatin in a double boiler. When heated, pour over three egg yolks. Return to the double boiler and cook until the mixture coats the spoon. Turn onto the three egg whites beaten stiff, add one-fourth teaspoon salt and one teaspoon vanilla. Mix gently and pour into small molds. Chill, and when ready to serve remove from molds and serve with fresh berries. Any fruit desired may be used.

Deviled Tomatoes on Ham Toast. Cut slices from top of as many tomatoes as desired. Sprinkle with salt and spread with mustard. Cover with bread crumbs and dots of butter and bake until done. Spread potted ham on slices of toast. Put a baked tomato on each slice of toast, and serve hot.

SEED CAKE

Do you remember the seed cake that Doris's little bird-like aunt served to David Copperfield in that delightful book? Here is the recipe, taken from an Englishman's cook book: One pound of flour, a quarter of a pound of fard, vegetable fat or butter, two eggs, three tablespoons sugar, a teaspoon baking powder and half an ounce of caraway seeds. Mix the baking powder with the flour, rub the shortening into it with a spoon, mix the sugar and seeds. Then heat up the eggs with a little water and stir them into the flour mixture until it is just limp enough to pour into a well greased cake tin. Bake it in a moderate oven for an hour. Test it with a steel knife or skewer and if it comes out clean it is done. If the knife is a trifle soiled give it another ten minutes. As soon as it is baked turn it out of the tin and let it cool upside down. The cake will keep fresh longer if water is used instead of milk.

Tomato Toast with Cheese.—Cut six slices of bread rather thick. Beat one egg until light, add one cup of milk, one-half teaspoon salt, one-eighth teaspoon pepper. Dip the bread into the mixture, allowing the slices to absorb all of it. Lift them to a greased pan and dot butter over them, using one teaspoon to each slice. Lay a thick slice of fresh tomato on each piece of bread, sprinkle with salt and pepper, and top it with a thin slice of American cheese dusted with paprika. Bake in a hot oven or under a broiler flame until the cheese and bread are delicately brown and tomato is tender. This will serve six.

Harry Dolley Brings Bride To Torrance

A romance that began last summer when Harry Dolley spent his vacation in Washington culminated Thursday, July 24, when Miss Karmee A. Olson became his bride. The ceremony was performed at the home of the bride's parents, Mr. and Mrs. A. A. Olson, in Spokane, Wash. Mr. and Mrs. Dolley arrived in Torrance Wednesday evening, and will make their home here.

COMING MOVIE ATTRACTIONS

On Saturday the Torrance theatre will show Creighton Hale in "Ridden Up," screen version of "When Johnny Comes Marching Home," Gerald Beaumont's racing story.
A battle royal waxing fast and furious, that attracted participants and gained momentum, threatened to bring complete disaster to the production of "Conductor 1492" during the filming of a spectacular scene recently.
The grand free-for-all, in which the fists and pugilistic abilities of more than 150 extras were involved, was occasioned by the excessive high spirits and rousing good cheer that welcomed the ever-humiling Johnny's return to Ireland from America, a scene of great mirth in the production.
Johnny Hines is supported by a cast of unusual ability and sincerity and by the beloved dog-hero, Cameo.
This classic of the screen, "Conductor 1492," with a laugh in every foot of film, will be shown at the Torrance theatre on Sunday and Monday.
ACCEPTS CALL
Rev. W. T. Adams has accepted a call to the Christian church at Bellflower.

CHURCH NOTES

EPISCOPAL
Christ Mission
Rev. T. P. Swift in charge.
Services are held for the present at the residence of W. T. Klushian, 2018 Carson street. All are welcome.
Morning service 9 o'clock next Sunday; holy communion. Other Sundays at 11.
Guild meets on first and third Thursdays of the month.

METHODIST
Dr. J. Walter Morris, Pastor.
Sunday school, 9:45 a.m. David Turner, superintendent. Classes for all ages. You ought to see the primary department.
Morning service, 11 o'clock. Next Sunday morning, holy communion, baptism, and reception of new members.
Evening service, 7:30 o'clock. Union meeting of all the pastors and churches at the Baptist church. This is a real community proposition, and everybody of community spirit ought to attend.
The Epworth League meeting will be held at 6:30. Miss Maxine Brown will give her report of the Epworth assembly. Those who hear the "The young ladies last Sunday will want to hear this."
The Ladies Aid are serving dinner this (Friday) evening from 5 to 7 o'clock.
The Athletic Association will meet next Monday evening.
The official board will hold their monthly meeting next Tuesday evening.

The silver tea given by the ladies last Tuesday afternoon was a very delightful gathering.
Something unusual will take place at the corner of Sartori and Marcellina Saturday evening this week at 7 p.m. Be there and see.

FIRST BAPTIST
Rev. J. Whitfield Green, Pastor.
Sunday school, 9:45 a.m. A. G. Solomon, superintendent. Capable teachers. Lots of room.
Morning service, 11 o'clock. Subject, "Sir, We Would See Jesus; or The Church and What God Demands of Her."
Evening song service, 7:30. Rev. J. Walter Morris of the Methodist church will deliver the message.
B. Y. P. U., 6:45 p.m. Say, young folks, don't delay joining this class of live wires. Their motto is "Up and Doing."
Prayer meeting Wednesday evening. Attendance growing bigger every week.
We want you all to come to the home church next Sunday night and hear Rev. Morris give the address. He is a very able speaker and you will enjoy hearing him. This is the first union service at the Baptist church. Let's make it an S. R. O., which means "standing room only."

CENTRAL EVANGELICAL
Francis A. Zeller, Pastor.
Sunday school, 11 a.m. Pleasant quarters and efficient, conscientious teachers for all.
Morning service, 11 o'clock. The theme is "Gospel Hymns." The Western Union men's quartet will sing. See particulars elsewhere.
Evening service, 7:30 o'clock. The union service will be held in the Baptist church next Sunday evening. Dr. Morris will preach. C. E. at 6:30 p.m.
The Ladies' Guild will meet in their hall for their August meeting next Thursday afternoon.
The new seats are now installed; the carpets are in. It makes a nice, homey place to worship. Strangers are made welcome.

CHRISTIAN
American Legion Hall.
Bible school, 8:15. Growing interest in each class. The race around the world is close; absent scholars, come and help your class win. Presentation of the new Bibles will be handled by the

A Savings Account Is Like a Fruit Tree!

But it bears fruit twice a year—in dollars. Every six months, in the form of interest, your account bears its crop of dividends.

Interest is the most regular crop in the world. It never fails to yield.

Join the army of bountiful harvesters by starting a Savings Account today!

State Exchange Bank

"THE COMMUNITY BANK"

—WE PAY 4% ON SAVINGS ACCOUNTS— TORRANCE CALIF.

CATHOLIC
Mass will be celebrated in Catholic hall Sunday, Aug. 3, at 9 a.m. Sunday school at 10 a.m.

HO FOR KANSAS!
Dick Creel, manager of the soda mill at the Torrance Pharmacy, and Dewey Fix, chief advisor and assistant to his brother, Mike Fix, one of the proprietors of the Palmer service stations, will leave Sunday morning for an overland trip to Kansas.

They're Here Fellows

NEW FALL SHIRTS

Priced \$2.25

PINK DRAGONS AND BLUE BIRD BLUES

Absolutely guaranteed fast colors and very latest styles.

Ed Kelly

GENT'S FURNISHINGS

Brooks Bldg. Torrance

NEW FALL CAPS AND SPORT HATS \$1.75 to \$3.00

RENN & TOMKINS

1639 CABRILLO

Good Things to Eat

SATURDAY SPECIALS

Limit, 3 cans to customer

APRICOTS No. 2 can, Del Monte packed. Peeled. In heavy syrup 22c	PUMPKIN No. 2 can, Del Monte packed 15c
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BLACK CHERRIES
In heavy syrup, Del Monte Packed..... 25c

ROYAL ANN CHERRIES
In heavy syrup, Del Monte Packed..... 25c

Yellow Cling Peaches No. 2 can Del Monte Packed.....20c	SPINACH No. 2 can Del Monte Packed.....15c
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DEMONSTRATIONS
FRIDAY and SATURDAY, AUG. 1 and 2
Hood River Pectin for Jellies, Jams, etc., will be demonstrated by factory expert, who will show you the quick way to use same. Milcoa, a better substitute for butter, will also be demonstrated.

Army & Navy Store

The Store of 100% Values
1222-24 El Prado, Torrance

Caps \$1.95

—Extra fine quality new overplands and checks; also good looking Chin-chillas in the latest shades. Wonderfully good caps.—\$1.95.

Felt Fur Hats \$3.45

—Five-dollar hats for \$3.45—look around a little and see! We buy them direct from the manufacturer and sell to you with only one small profit added—that's why we can save you money.
—Three distinct styles—fur felts—any shape you want including the new vagabond all the popular shades. Very special, \$3.45.

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BRADLEY'S KNIT WEAR SUITS
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Our complete line of this celebrated line of Bathing Suits includes every popular color, plain or striped. We have them with or without skirts in belted or straight line models.

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Women's Sizes \$4.00 and Up
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