

Torrance Herald

Published Every Tuesday and Friday by THE LOMITA-TORRANCE PUBLISHING CO. Torrance, California

W. HAROLD KINGSLEY Editor GROVER C. WHYTE Business Manager

Subscription Rates in Advance Anywhere in Los Angeles County \$3.00 per year Anywhere in U. S. A. outside of Los Angeles County \$4.00 per year Canada and Other Foreign Countries \$6.00 per year Single Copies 5c

OFFICIAL PAPER OF THE CITY OF TORRANCE Published semi-weekly at Torrance, California, and entered at second-class matter January 30, 1914, at the Postoffice at Torrance, California, under the Act of March 3, 1879.

Canadians Looking to U. S. Hope For More Immigrants

CANADA has but one real problem, that of increasing her population. We have a population of less than nine millions, as compared with the hundred and ten millions of the United States.

"We are, therefore, hoping that there will soon begin a tide of immigration, especially from the United States. We demand only that the immigrant possess five qualifications: sound mind and body; a willingness to live under our traditions—for we want no communists—an ability to earn a living with the help we offer, and that he be a Caucasian.

From 'Buck' to General Rise of David Brainard

IN the latest American Army Register appear the names of sixteen general officers who rose from the humble grade of "buck private in the rear rank."

An example of the arduous duties performed by these sixteen generals who rose from the ranks is found in the record of Brig. Gen. David L. Brainard, retired, who now lives in Washington, D. C., after forty-eight years' service in the army, the first ten of which were served in the ranks.

Born in Norway, N. Y., sixty-eight years ago, Brainard enlisted in the second United States Cavalry at the age of 19, and after serving eight years in the cavalry transferred to the signal corps as a sergeant.

This expedition spent more than two years in Arctic exploration work, reaching the highest point north ever attained up to that time and gathering the first authentic scientific data on the hitherto little-known polar regions.

Gen. Brainard's fame as an Arctic explorer has almost eclipsed his record as a soldier, although he participated in numerous Indian campaigns, the first of which took place in the first year of his enlistment, when he was wounded in the face and right hand in action against the Sioux at Muddy Creek, Mont.

When Earth's Last Picture Is Painted—By Kipling

When earth's last picture is painted and the tubes are twisted and dried, When the oldest colors have faded, and the youngest critic has died, We shall rest, and, faith, we shall need it—lie down for an aeon or two, Till the Master of All Good Workmen shall set us to work anew.

And those that are good will be happy: they shall sit in a golden chair; They shall splash at a ten-league canvas with brushes of comet's hair, They shall find real saints to draw from—Magdalene, Peter and Paul; They shall work for an age at a sitting and never be tired at all.

And only the Master shall praise them, and only the

What Are Ten Best Books? A Few Suggestions Here

By CLARK KINNARD

"WHAT are the ten best books?" This, in effect, is the impossible-to-answer question asked by a reader of this column. He sends a list headed "The World's Best Books," containing a hundred titles, with the explanation, "Books are hard to get in my locality, and I haven't the money to buy, or the time to read, all these."

While it is idle to attempt to name the "best books," it is still possible to mention some of the works with which every cultivated man should be familiar.

Shakespeare. No particular book can be specified. Forget that everybody says he is the greatest of the great; read him for the beauty of his poetry and use your imagination.

Balzac. Again no particular book can be specified. He is surely one of the master writers of all time. Recommended: "Cousin Pons," "Lost Illusions," "Human Comedy," "Pere Goriot."

"Spoon River Anthology," by Edgar Lee Masters. "L'Abbe Jerome Coignard," "Le Livre de Mon Ami," by Anatole France, the greatest literary artist of our time.

Horace's Odes. La Rochefoucauld's "Maxims." Goethe's "Faust." Ibsen's "The Wild Duck," an introduction. Emerson's Essays.

Walt Whitman's "Leaves of Grass." The complete, unexpurgated edition. "Don Quixote," by Cervantes. Skip the tedious passages.

"Moby Dick," by Herman Melville. "Tollers of the Sea," by Victor Hugo. Thackeray. Take your pick: "Vanity Fair," "The History of Henry Esmond," Charles Dickens. Almost any of his novels.

"Jude the Obscure," by Thomas Hardy. To follow it up: "Tess of the d'Urbervilles," "The Return of the Native," "The Mayor of Casterbridge."

"A Shropshire Lad," poems by A. E. Housman. Joseph Conrad. "Under Western Eyes," "The Secret Agent."

George Bernard Shaw. Any or all of his plays. "Man and Superman," "Saint Joan," "Androcles and the Lion," in particular.

"Alice in Wonderland," by Lewis Carroll. John Galsworthy's "The Forsyte Saga." "Of Human Bondage," by W. Somerset Maugham. Arnold Bennett's "Old Wives' Tale."

"The list is in no sense complete. It will be noticed that no attention is paid to Twain, Poe, Flaubert, Huxley, Nietzsche, Herbert Spencer, De Maupassant, Wilde, Boccaccio, Zola, Schopenhauer, Montaigne, Havellock Ellis, or a score of others who would have to be represented in any list of "best books."

If the correspondent who inspired this list had asked for one book, I would write: La Rochefoucauld's "Maxims."

Crimes Are Medical Cases So Says Sing Sing Doctor

THE proper treatment of a criminal is a medical one, and a trained psychiatrist should be attached to every court so that judges might have, before sentence, the benefit of skilled opinion upon the mental condition of convicted criminals, is the opinion of Dr. Amos O. Squire, chief physician at Sing Sing.

"I am impressed more and more every day by the fact that the treatment of the criminal is a medical one, and that the only hope of success lies in careful, thorough and systematic study of each individual case, and not by haphazard, slipshod examination," Dr. Squire said, in discussing the "Physical and Mental Makeup of Criminals."

Speaking generally, Dr. Squire does not believe there is such a thing as a "criminal type," either physical or mental. He is "satisfied that the mental condition of the men in Sing Sing compares favorably with that of men outside of prison who occupy like positions."

Under the present methods, however, Dr. Squire believes it to be impossible for a judge to make an examination, under usual conditions, which will establish the past mental record of the men who come before him.

"It has been suggested that another way is to teach honesty in our schools.

"I believe we can lessen crime if we deport the alien criminals who constitute 25 per cent of our prison population. Why should they not be deported after they finish their terms in prison? The immigration law says that a man after being here five years cannot be deported even if he commits a crime.

Master shall blame; And no one shall work for money, and no one shall work for fame, But each for the joy of the working, and each in his separate star, Shall draw the thing as he sees it for the God of Things as They Are!

WIFE SAVERS

BY MRS. MARY MORTON

Endive - Grapefruit Salad.—Three stalks French endive, scooped out pulp one grapefruit, one ounce of crumbled Roquefort cheese, French dressing. Wash and dry endive, chill, and arrange on individual plates. Heap the grapefruit at end of stalks and sprinkle it with the cheese crumbs. Pour French dressing over all.

Stuffed Baked Apples.—Three apples, one banana, one-half teaspoon butter, one-half cup corn syrup, three marshmallows. Pare and core apples. Place in a pan and add syrup and butter. Simmer slowly, turning apples frequently until they are tender, yet holding their shape.

Apple Pudding with Maple Hard Sauce.—Prepare three and one-half cups of chopped apples and one cup of crushed dried bread crumbs. Arrange in alternate layers in a baking dish and dust the apples with a little ground cinnamon. Dot over the crumbs tiny bits of butter and pour over a syrup made from three-fourths cup of honey and one cup of water.

White Sauce.—The general rule for the quantity of white sauce in proportion to vegetables is one part of sauce to two or three of diced vegetable. Starchy vegetables should have a thinner sauce than the more fibrous vegetables. For example, potatoes, when diced and heated with cream sauce, give up some of their starch and tend to thicken the resulting food. Cabbage, on the other hand, gives of its flavor but does not change the consistency of the sauce.

When you buy a bunch of celery pull off the leaves and dry them and put them away in a cupboard to flavor soups and stews.

Grape Juice Jelly.—Soak one-half box of gelatin (two tablespoons) in one-half cup of cold water in the top of the double boiler for one-half hour. Add one-half cup boiling water and stir until dissolved.

Wash glassware in very soapy water and rinse in clear water into which you have put a couple of drops of bluing. This makes the glass clear and shiny after it is dried.

Baked Beans.—Parboil the desired amount of small soup beans, then add them to the water in which you are simmering a good beef broth, preferably a joint. Let cook until tender, salting to taste when done.

A girl, winner of a local beauty contest, in which the first prize was a part in a big film play, left her native town the envy and admiration of all.

Weeks passed without news. Then one day she returned and resumed her former occupation.

"But what about acting for the pictures?" she was asked. "Didn't they give you a part?" "Yes, they gave me a part," she answered bitterly. "They told me I could be the hand that held the bottle marked 'poison' in the villain's nightmare!"

Vegetable Hash.—Fry cooked potatoes with onions, add tomatoes cut in pieces, simmer till nearly dry; add two teaspoons cream and serve. A good way to use leftover potatoes.

Stuffed Peppers and Tomatoes.—Remove seeds from peppers and parboil in salt water till tender. Hollow out solid tomatoes. Prepare stuffing as follows: One cup bread crumbs, one-half cup grated cheese, one egg, little onion, pepper and salt. This is sufficient for two peppers and two tomatoes.

Rice and Salmon Loaf.—Butter a pan or casserole. Line one-half inch thick with cold boiled rice and fill center with canned salmon mixed with one-half its quantity of thick white sauce. Cover top with rice. Bake one-half hour. Serve with two cups thick white sauce to which has been added one tablespoon lemon juice, one chopped hard-boiled egg. Add one tablespoon chopped parsley to sauce.

When your kettle lid loses its knob the loss is easily made good by cutting a cork in halves and fitting one half underneath and one half on the top of the lid. Drive a long nail through the corks and lid and the latter will be quite serviceable.

Cream of Celery Soup.—Three cups celery, one pigt water, two and one-half cups milk, one slice onion, three tablespoons butter, one-fourth cup flour, salt, pepper. Wash, scrape, cut into pieces and cook celery in boiling water until soft. Rub through a sieve, scald the milk with the onion, remove the onion and add the celery pulp to the milk.

When the heels of your rubbers are completely worn out, use a "slip-on" rubber as a pattern and cut the dilapidated rubber same as slip-on. You will have a good-looking rubber, with weeks of added usefulness.

Baked Beans with Corn Syrup.—Soak three cups navy beans with one teaspoon salt and one-fourth teaspoon baking soda over night. Drain and parboil in fresh water until tender but not mushy.

When you buy a bunch of celery pull off the leaves and dry them and put them away in a cupboard to flavor soups and stews. The food is greatly improved in flavor and it is an easy and economical flavoring. Very nourishing cream soup may also be made from the leaves and tougher stalks of celery.

Wash glassware in very soapy water and rinse in clear water into which you have put a couple of drops of bluing. This makes the glass clear and shiny after it is dried.

Baked Beans.—Parboil the desired amount of small soup beans, then add them to the water in which you are simmering a good beef broth, preferably a joint. Let cook until tender, salting to taste when done.

A girl, winner of a local beauty contest, in which the first prize was a part in a big film play, left her native town the envy and admiration of all.

Weeks passed without news. Then one day she returned and resumed her former occupation.

"But what about acting for the pictures?" she was asked. "Didn't they give you a part?"

Vegetable Hash.—Fry cooked potatoes with onions, add tomatoes cut in pieces, simmer till nearly dry; add two teaspoons cream and serve. A good way to use leftover potatoes.

Stuffed Peppers and Tomatoes.—Remove seeds from peppers and parboil in salt water till tender.

Rice and Salmon Loaf.—Butter a pan or casserole. Line one-half inch thick with cold boiled rice and fill center with canned salmon mixed with one-half its quantity of thick white sauce.

When your kettle lid loses its knob the loss is easily made good by cutting a cork in halves and fitting one half underneath and one half on the top of the lid.

Cream of Celery Soup.—Three cups celery, one pigt water, two and one-half cups milk, one slice onion, three tablespoons butter, one-fourth cup flour, salt, pepper.

When the heels of your rubbers are completely worn out, use a "slip-on" rubber as a pattern and cut the dilapidated rubber same as slip-on.

Baked Beans with Corn Syrup.—Soak three cups navy beans with one teaspoon salt and one-fourth teaspoon baking soda over night.

ATWATER KENT R A D I O THINK OF WHAT IS BACK OF IT THE same reasons that cause us to be proud that we sell Atwater Kent Radio, will make us now showing, new standards of excellence have been achieved.

THE SERVICE DISTINCTIVE YOUR SOURCE OF POWER IN THE BUSINESS WORLD OF TODAY IS YOUR FINANCIAL BACKING THIS BANK OFFERS YOU A CLOSE AFFILIATION IN ALL OF YOUR BANKING NEEDS First National Bank

HUDSON-ESSEX Sales and Service 1610 Cabrillo, Torrance Phone 250 GOOD USED CARS FOR SALE

COY F. FARQUHAR Grading Contractor—Also House Moving Wilmington and Redondo Blvds. Office Phone 108-W. Residence Phone 108-J

Torrance Plumbing Co. PLUMBING AND SHEET METAL WORK AGENT FOR Ward Floor Furnace SEWER PIPE, DRAIN TILE AND TERRA COTTA

Pure Milk Leads children along the road to good health. We guarantee the milk from our dairy to be absolutely of highest quality. CENTRAL DAIRY Wholesale or Retail