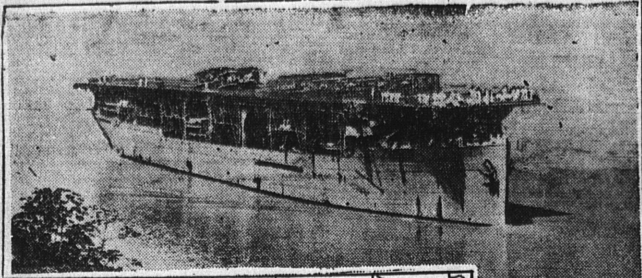
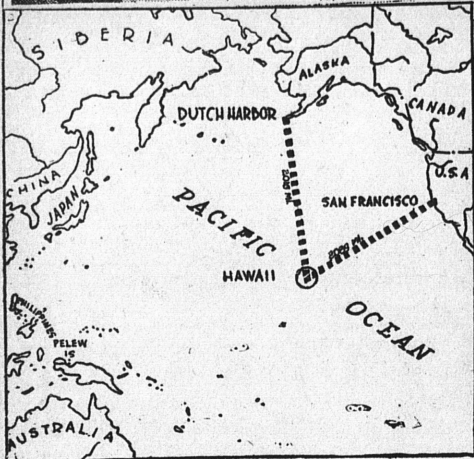


FLIGHT TO HAWAII TO BE PART OF GREATEST U. S. NAVAL MANEUVERS



ADMIRAL R.E. COONTZ



ROUTES OF THE PROPOSED FLIGHT

United States naval aviators will span the Pacific from San Francisco to Hawaii, a distance of 2089 miles, in a non-stop flight, in April, as a part of the greatest maneuvers ever held by the American navy. The purpose of the flight will be to determine the possibility of raising a Hawaiian siege by air assistance from home forces. The combined United States fleet will play the part of an enemy force attacking the islands. The maneuvers will be staged under the direction of Admiral Robert E. Coontz, commander-in-chief. After the flight to Hawaii the aviators hope to "jump" from Honolulu to Dutch Harbor, Unalaska, another 2000 miles.

little private possession very useful in places like boarding houses.

A bachelor girl who perhaps originated the notion got very tired of trying to carry a handful of damp washing things about with her, including private soap and private salts. So she raked out a little basket, shallow but strong, and made of colored rush; and now she pops all her paraphernalia into that and saves herself a lot of trouble.

Grapefruit and Ripe Olive Salad. Place beds of shredded iceberg lettuce on glass salad plates. On these lay sections of grapefruit with the membrane carefully removed. Put mayonnaise dressing in center and sprinkle over this the ripe olives, pitted and quartered.

Lemon Pudding.—This is nothing but the ordinary lemon pie filling baked in ramekins instead of in a pie crust, and topped with meringue when cool. This can be done with any pie filling such as custard, coconut or chocolate.

When peeling onions place a piece of bread on the end of your paring knife and your eyes will not smart so much.

If a strip of carpet is tacked to the bread board and sprinkled with bath brick, a good polish may be given to the knives without scratching them.

COCONUT EASTER EGGS
These are best when made some time before Easter, as time improves their flavor. Buy one or two coconuts, remove the milk, put them in an oven and heat thoroughly, when they can be split easily and the coconut removed. After they are peeled grate them; or you can use the extra fine knife if your food chopper has one. (It must be real smooth.) Add powdered sugar until it is stiff enough to shape into the form of an egg (about one to one and one-half pounds per coconut). When forming them use powdered sugar or cornstarch on the hands to prevent them from sticking. Melt one-half-pound bar of bitter chocolate over hot water and dip the eggs in. A tablespoon will be found handy.

Whole Wheat Muffins.—Put in mixing bowl two cups whole wheat flour. Sift with one cup of white flour, one teaspoon baking soda, one teaspoon baking powder, one teaspoon salt, one-half cup sugar. Mix with whole wheat flour and add one egg, one-fourth cup shortening and two cups sour milk. Bake in hot oven 20 minutes. This makes 16 muffins.

If you have an electric washer it is a good plan to buy an extra belt. Have your dealer show you how to put it on the machine. Measure it first to get the right length. Then when your belt breaks on wash day you have one ready at hand. Then take your broken belt and measure it. Trim it to the length of the new one. Take it to your shoemaker and he will join the ends with a small clamp. For 10 or 15 cents you have a good belt again.

Pure Gingerbread.—Two cups flour, one-half teaspoon salt, three-fourths teaspoon baking soda, one teaspoon cinnamon, two teaspoons ginger, four tablespoons shortening, a pinch of cloves, one egg, one cup sour milk, one-half cup molasses, one-half cup sugar, one-half cup of cooked prunes chopped and dredged with flour. Sift all the dry ingredients except the sugar. Beat eggs in a bowl. Add fat, add to the molasses mixture. Add dry ingredients, then prunes. Bake 20 to 30 minutes.

To keep dresses from slipping off hangers, wrap or-

dinary rubber bands several times around ends. This successfully holds dresses in place.

By keeping crackers in a covered tin can on top of the warming oven you'll find them always fresh and crisp.

Meat Stew.—Take about one pound of lean middle of the neck of mutton, add one pound of steak cut in small pieces, put into sauce pan, add three quarts of cold water and boil gently for two hours. Now add two tablespoons of fine oatmeal, one can of peas, one very small cabbage cut in shreds, two pieces of celery, two carrots, one turnip and two onions cut into small pieces. Add salt and pepper, let all simmer very gently for one hour and a half; if liquid boils down add hot water. The potatoes may be boiled with the stew or separately, just as you wish.

ALL SET

A Highland minister came to a lonely house on the margin of his parish to baptise the child of a shepherd who lived there.

"Are ye prepared?" he asked.

"Aye," said the shepherd, "I got

NOTICE CALLING FOR BIDS FOR GARBAGE COLLECTION

Bids will be received at the office of the City Clerk of the City of Torrance, until 8 o'clock P.M. April 20, 1925, for the contract for collecting and disposing of garbage for the City of Torrance, for the fiscal year 1925-26 in accordance with the terms of the present contract for garbage disposal now on file in the office of the City Clerk, and which is hereby referred to for further particulars.

Bids will be opened at the regular meeting of the Board of Trustees on the day above mentioned. Dated Torrance, California, April 8, 1925.

By order of the Board of Trustees of the City of Torrance,
ALBERT H. BARTLETT,
City Clerk of the City of Torrance.

a grand ham, ye ken, for yer dinner."
"No, no," said the minister. "I mean spiritually prepared."
"Aye, aye, meenister. I got a quart jar frae the inn."

Read Our Want Ads!

Motor Coach Company

Time Table
to
Long Beach and Wilmington

Leave Torrance for Wilmington and Long Beach	Leave Long Beach for Torrance
7:15 A. M.	7:40 A. M.
8:20	8:10
9:15	9:40
10:20	10:40
11:20	11:40
12:20 P. M.	12:40 P. M.
1:20	1:40
2:20	2:40
3:30	3:15
4:20	4:45
5:20	5:35
6:20	7:40
S 9:20	S 10:45

S—Sundays only.
*Connections for Catalina Island. Make reservations and purchase tickets at the Torrance Pharmacy. Phone 3-J.

WIFE SAVERS

BY MRS. MARY MORTON

HOME-MADE ZWIEBACK

One cake yeast, one-half cup milk scalded and cooled, two teaspoons sugar, two eggs, one-quarter cup lard or butter melted, two and three-quarters cups sifted flour, one-half teaspoon salt.

cup of flour and mix well.

Cover and set aside in a warm place to rise for an hour. Add lard or butter, eggs previously beaten, about two cups of flour, and salt. Knead, shape into two rolls one and one-half inches thick and 15 inches long. Prorate from draft and let rise until light. Bake about a quar-

ter of an hour in a hot oven. When cool cut diagonally into one-half-inch slices. Place on baking sheet and brown in a moderate oven.

Boiled Artichokes.—Select the greenest, and provide one for each serving. Soak in cold salt water for 10 minutes. Drain and cook slowly in covered kettle until you can pierce the stem end with a fork easily. This takes about 25 minutes. Serve on salad plate with a little dish of butter on each plate.

Southern Buttermilk Biscuits.—Two cups flour, two teaspoons baking powder, one-half teaspoon

soda, one teaspoon salt, four melted teaspoons shortening, one cup buttermilk. Sift dry ingredients together into a large bowl. Make a hole in center and pour in melted shortening, add buttermilk, and mix into soft dough. Sour milk will do nearly as well, if you have no buttermilk. Now, instead of turning onto a floured baking board and rolling, simply cut off even pieces of the dough and drop into muffin tins. This saves handling and makes the biscuit lighter. Bake in a hot oven 15 or 20 minutes.

Do you know what a bathroom basket is? It's not a fixture for general use, but a

Before You Buy a Radio - Consider This-

One in every ten homes in the United States now has its radio set. It is safe to say that eventually nearly every house will have a radio, just as nearly everybody takes a daily newspaper. It has become a part of life.

But just as few newspaper readers know anything about running a newspaper, so only a limited number of radio owners have more than a limited knowledge of radio. They must depend upon a radio expert for the proper operation of their set. **THEY MUST HAVE SERVICE.**

RADIO is more than a bunch of tubes and coils of wire. Radio is a SCIENCE—a Profession, and requires as much training and technical knowledge as a doctor or a newspaperman. You can't understand Radio without long study and experience. The layman must depend upon the RADIO EXPERT when anything goes wrong with his set just as he must depend upon the surgeon when anything goes wrong with his body.

Who Will Be Your Radio Expert?

We have been studying RADIO and Wireless Telegraphy for over 14 years. The fundamentals of radio were secured in the University. To this college training, we have added the knowledge obtained while in the Signal Corps of the United States Army and later by a technical course in college. Of course, all this training has been greatly augmented by ACTUAL EXPERIENCE in Commercial Radio, just as a doctor adds to his university training by long practice.

When You Buy a Radio from DeBra You Get the benefit of 14 Years of constant Study and Experience, without any EXTRA Cost.

Before you buy a radio, Consider where you are to get your radio SERVICE.

RADIOS EXCLUSIVELY DE BRA RADIO CO.

Radio Experts

Dealers ATWATER-KENT and CROSLEYS

Cravens and Cabrillo Torrance Phone 73-J

London Acclaims Yankee Actress



London is acclaiming Betty Ross Clarke, American actress now appearing over there in the role of a Prussian princess in "No Man's Land."

Guaranteed Ford Used Car Bargains

- 1922 FORD COUPE, all new tires and paint.....\$265
- 1923 FORD COUPE, balloon tires, thoroughly overhauled\$310
- 1923 FORD ROADSTER, good condition.....\$235
- 1921 FORD SEDAN, good buy.....\$185
- 1923 FORD TON-TRUCK, with cab and platform body, a snap\$300

SCHULTZ, PECKHAM & SCHULTZ
AUTHORIZED FORD DEALERS

1514 Cabrillo Ave. Torrance Phone 137