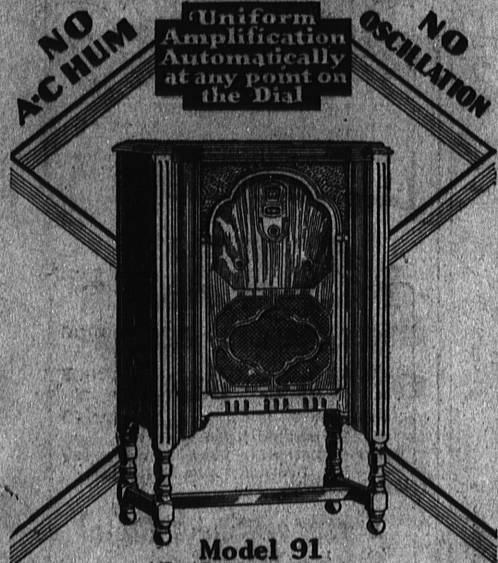


AT LAST!
POWER DETECTION
with the NEW-45 Tubes

Majestic RADIO
offers Exclusively this
Wonderful Improvement



Model 91
\$149.00 (less tubes)
Power Detection and the new-45 tubes plus four tuned stages of radio frequency enable Majestic to produce the most powerful and selective radio set ever built. Absolutely no hum and no oscillation at any wave length. Automatic sensitivity control gives uniform sensitivity and amplification in both high and low wave lengths. Improved Majestic Super-Dynamic Speaker. Extra heavy, sturdy Majestic Power-Pack, with positive voltage-balancing, insures long life and safety. Early English design cabinet of American Walnut. Instrument panel overlaid with genuine imported Australian Lacewood. Escutcheon plate and knobs finished in genuine silver.

FREE Home Demonstration
C. Alexander & Co.
FOR RADIO
1314 SARTORI AVE., Torrance PHONE 543-J
530 Camino Real, Hermosa Beach, Ph. Redondo 9052

Phone Your Want-Ads Torrance 444

Beverages for Vacation Time
By BETTY BARCLAY

Do you ever heed the pleadings of a little son or daughter and furnish a cooling drink in the middle of the afternoon? It may be a lemonade, an orangeade, a fruit punch, an egg nog, a ginger ale punch, a mint julep, or any one of dozens of famous summer beverages. Children have their favorites, but almost any cooling drink will bring smiles to their faces at any time—and particularly during the strenuous hot days of vacation.

There is much more of real value to a little treat of this kind than many mothers appreciate. The fruit used in the drink furnishes much that is beneficial to the line of minerals and salts. The liquid itself takes the place of that lost through perspiration. The sugar, used as a sweetening agent, gives greater zest to the fruits used, and because it is a highly concentrated source of human energy, it helps to provide the vim, vigor and vitality that make children the bright-eyed, rosy-cheeked little beings they are.

So furnish the kiddies with plenty of cooling drinks this summer—not filled with ice but cooled so that they will be relished—and furnish the adults with the same or more elaborate beverages, as you see fit. Tinkling pieces of ice fit more appropriately into the adult drink, for adults are more prone to sip their tipples slowly. For children, it is usually well to set the beverage aside to cool on ice, rather than to serve it with ice.

In the car, at the picnic ground, while hiking or when on a camping trip, fruit drinks are very desirable. They may be carried from home in a vacuum bottle, or made on the spot—provided one is sure the water is pure. When well sweetened, they serve as energizing foods as well as thirst-quenching beverages. Here is a trio that will prove particularly pleasing:

Fresh Orangeade
1/2 cup sugar
2 1/2 cups water
2 cups orange juice
3 tablespoons lemon juice
Grated rind 1 orange
Boil sugar, water and orange rind together for 5 minutes. Chill and add fruit juice and serve.

Ginger Ale Punch
1 cup hot tea infusion
1 cup sugar
3/4 cup orange juice
1-3 cup lemon juice
1 pint ginger ale
1 pint mineral or ice water
Few slices orange
Pour tea over sugar, cool and add fruit juices. Turn into large punch bowl over blocks of ice. Just before serving add ginger ale, mineral or ice water and orange slices.

Grape Juice Lemonade
4 lemons
1 1/4 pints water
1 pint grape juice
1 cup sugar
Mix lemon juice with other in-

redients. Turn into pitcher half filled with ice and stir thoroughly. Let stand ten minutes before serving.

RECIPES

BANANA CANOES
4 bananas
2 oranges
2 slices pineapple
Salad dressing
Berries or candied cherries
With a sharp knife cut a separation of skin from the concave curve of the bananas, and carefully take out the fruit, leaving the skin in the shape of a canoe. Pare oranges; remove section, and cut in pieces; mix with pineapple (cut in pieces) and an equal amount of banana pulp (cut in pieces). Fill canoes with fruit; cover with Mayonnaise or French dressing; sprinkle generously with paprika; lay on bed of shredded lettuce, and garnish with berries or candied cherries.

LEMON CRUMB PUDDING
2 cups milk
2 cups bread crumbs
1/2 teaspoon salt
1/4 cup sugar
1 egg
Grated rind 1 lemon
3 tablespoons lemon juice
1 tablespoon melted butter
Pour the milk over fine dry bread crumbs; add salt and sugar, well-beaten egg, grated lemon rind, lemon juice and melted butter. Pour into buttered baking dish and bake in a slow oven (300 degrees) 40 minutes. Serve with creamy pudding sauce made as follows:

2 eggs
1/2 cup powdered sugar
1 cup cream
3 tablespoons orange juice
1 tablespoon lemon juice
Beat egg until light; beat in powdered sugar. Add cream whipped until stiff and fruit juices. Serve ice cold.

RICE AND FISH LOAF
1 package lemon flavored gelatin
1 cup boiling water
1/2 cup cold water
1/2 cup chili sauce
1/2 teaspoon salt
1 cup salmon, tuna, or other cooked fish
2 cups cold cooked rice
1 green pepper or 6 stuffed olives, chopped
1 small onion, finely chopped
Dissolve gelatin in boiling water. Add cold water, chili sauce and salt. Chill. When slightly thickened fold in remaining ingredients. Turn into loaf pan. Chill until firm. Unmold. Slice and serve with a tart sauce. Serves 8.

ICE CREAM DELICIOUS-CHOCOLATE
2 junket tablets
2 tablespoons cold water
2 ounces chocolate
1 1/4 cups sugar
1 quart milk
1 teaspoon vanilla
1/2 pint cream
Crush junket tablets and dissolve in cold water. Melt chocolate over hot water and add 1/4 cup of the sugar. Add milk a very little at a time stirring until smooth after

each addition. Add rest of sugar warm to lukewarm—not hot. Add vanilla and dissolve junket tablets. Stir a second. Turn at once into freezer can let stand in a warm place until firm add cream, whipped. Pack in ice and salt and freeze.

WHEN DAYS ARE HOT
(By Betty Barclay)
Ice cream is ever appreciated as a dessert, but when the weather is hot it is particularly desirable. A light fruit soufflé, a fluff, a Bavarian cream or some other light dessert is also fitting in hot weather—when heavy foods should be reduced and the lighter, quickly digested foods featured. Here are two delicious junket dishes—economical too.

VELVETY BANANA ICE CREAM
2 junket tablets
2 tablespoons cold water
3 cups milk
1 cup sugar
1 cup mashed banana
2 tablespoons lemon juice
1/2 pint cream
Crush junket tablets and dissolve in cold water. Mix sugar and milk and warm to lukewarm—not hot, stirring until sugar is dissolved. Add dissolved junket tablets; pour at once into freezer can. Let stand in a warm place until firm; add mashed banana, lemon juice, and cream; whipped until stiff. Pack in ice and salt and freeze.

FRUIT SOUFFLE
1 package vanilla junket
1 pint milk
White 1 egg
1 cup powdered sugar
3 cups fresh berries
Make junket according to directions on packages. Place the berries in a bowl and sprinkle with powdered sugar. Add the unbeaten egg white and beat with a wooden spoon or silver fork, slowly, until the berries are broken, then rapidly until stiff—about 30 minutes—then place in ice box. Pile lightly on junket when serving.

NEW YORK SALAD
1/2 slices pineapple
1/2 cup celery
1/2 cup nuts chopped
3 oranges
Cream mayonnaise
Lettuce
Arrange slices of pineapple on nests of lettuce leaves. Cut celery in slender strips, one and one-half inches long, and mix with nut meats. Pile in center of pineapple, and garnish with four sections of orange, free from membrane, laid symmetrically on pineapple. Pass dressing separately.

OATMEAL DROP CAKES
2-3 cup butter
1 cup sugar
2 eggs
3/4 cup milk
2 cups rolled oats
2 1/2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1 cup chopped seeded raisins
Cream butter, add sugar, eggs well beaten, milk, and rolled oats. Mix and sift dry ingredients. Add flour mixture to first mixture, thoroughly mix. Drop by spoonfuls on a greased baking pan and bake in a rather hot oven. This makes 22 to 26 cookies.

He who finds he has something to sell. And goes and whispers it down a well. Is not so apt to catch the dollars. As he who climbs a tree and holds it steady.

SAFEGWAY STORES
DISTRIBUTION WITHOUT WASTE

Friday and Saturday Savings

OAK OLEN Highest Grade
Butter 49c lb.
Fresh Creamery Butter

Snowdrift In the new handy blue and white can—as fresh and attractive as Snowdrift itself.
Olive Oil Safeway Pure Italian olive oil. For salads or medicinal purposes.
2-lb. Can 44c
Quart Tin 83c

Campbell's Pork and Beans 3 Cans 27c
Olives Highway Ripe Olives, Medium size. Excellent flavor. 2 Pints 25c
Ginger Ale Pale Face—Chief of all pale dry ginger ales. 2 Bottles 25c

Pineapple Tid Bits Safeway's delicious cubes of ripe pineapple in rich syrup. 8-oz. cans.
Can 10c
Marshmallows Melt-a-way—Light fluffy. They just melt in your mouth.
Lb. Pkg. 25c

No. 1 Fresh Corn Well Filled Ears 6 for 14c
CORN 25c doz.

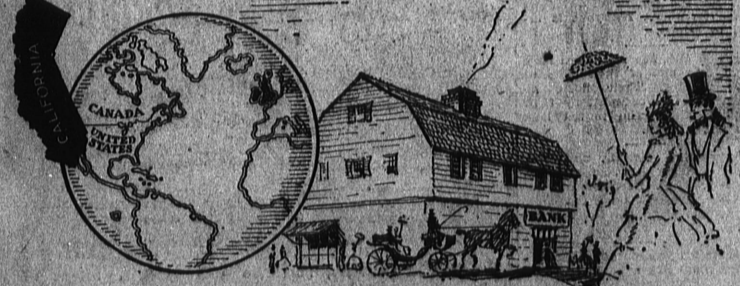
GRAVENSTEIN APPLES 3 lbs. 25c
BANANA APPLES 4 lbs. 25c

CRISP FRESH
Cucumbers 1c each
No. 1 WHITE ROSE LARGE LOCAL
Potatoes, 9 lbs. . . 25c | Tomatoes, 3 lbs. . 14c
Oranges 9 doz. 25c
SWEET JUICE ORANGES

Market Features
POT ROAST Choice steer beef, shoulder chuck. lb. 17c
HAMBURGER Ground fresh from choice Jean meat. 2 lbs. for 35c
VEAL STEAK Shoulder, delicious breaded and served with shoe string potatoes. lb. 25c
RIB BOIL Choice steer beef. Nothing like it, boiled and served with horse-radish 2 lbs. 25c

Torrance Store, 1515 Cabrillo Ave.
J. P. JENSEN, Manager
These Prices Are Effective in Lomita and Torrance Stores ONLY

291 Banking Offices in California



The strength, safety and usefulness of Branch Banking
has been demonstrated for more than a century

FOR MORE THAN A CENTURY branch banking has been successfully conducted throughout Europe. One institution (in England) has over three thousand six hundred (3600) branches established throughout the British Empire. It was the proved strength, stability, safety and usefulness of the world's great branch banking organizations that decided the founder of the Bank of Italy to establish a similar institution in the United States. The Bank of Italy is a practical demonstration to the nation of the benefits of well-organized, level-headed branch banking. The thinking people of America have placed their stamp of approval on those banking institutions which have a capital structure large enough, and resources diversified and widely distributed to a sufficient extent, to provide the utmost in safety and in financial service.

Bank of Italy
NATIONAL SAVINGS ASSOCIATION
TORRANCE BRANCH
1330 Sartori Ave. JAMES W. LEECH, Mgr.
A NATIONAL BANK

A Personal Letter To Every Workingman's Wife

RUN PROOF Hose \$1.25 Elsewhere 1.00 EBYS **25c Saved**
Nightwear \$1.19 Elsewhere .94 EBYS **21c Saved**
Table Covers \$1.50 Elsewhere 1.19 EBYS **31c Saved**
Underwear \$1.00 Elsewhere .89 EBYS **11c Saved**
Pajamas \$1.75 Elsewhere 1.49 EBYS **26c Saved**
Miscellaneous \$1.39 Elsewhere 1.00 EBYS **29c Saved**

EBY'S Dollar and Specialties

Carson—Cravens and Cabrillo
"From Thread to Overall"
Dear Madam:—Do you know that when you pay a dollar elsewhere for merchandise that can be bought anywhere at EBYS for 99c or \$1.19 or more for merchandise that can be bought at EBYS for 99c that you have actually WASTED a quarter of an hour or more of your husband's WAGES?
Is there anything more we could state to awaken those who have not dealt with us?
You get S & H GREEN STAMPS besides.
Yours for SAVINGS and SERVICE.