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USED EXCLUSIVELY AT THE TORRANCE HERALD-SAFEWAY STORES COOKING SCHOOL

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Hundreds Enjoy Torrance Herald-Safeway Stores Cooking School



Photo By Lenney Studio, Torrance

That the Torrance Herald-Safeway Stores Cooking School was a huge success can readily be seen by this picture which was taken on Friday afternoon before the close of the three day school. Over 600 interested homemakers attended each day and filled the Woman's Clubhouse auditorium to capacity. Grateful acknowledgement is made to the First Christian Church and Stone & Myers, funeral

directors, for the loan of several hundred additional chairs, which were necessary to seat the crowds which attended. Attendance cards showed that homemakers came from Gardena, Lomita, Keystone, and other communities near Torrance, which are served by the Torrance Herald. Efforts are being made to hold another cooking school in the early Fall, at which time, an entirely different program will be given.

Meat Cooking Explained At Final Session

Last Day of Herald-Safeway Cooking School Proves Most Interesting

Meats will be cooked correctly in Torrance henceforth. No longer will husbands be able to grouch because the steak isn't broiled properly or the roast is underdone.

Local housewives who attended the last session of the Torrance Herald-Safeway Schools, which closed last Friday, after three successful sessions, learned proper methods of meat cooking from Miss H. Edna Galvin, who featured meat buying and preparation on her last program.

Miss Galvin opened her program with a demonstration of stuffed roast shoulder of lamb with mince-apple stuffing. She used pineapple, she explained, because lamb always needs an acid served with it.

She also revealed to local homemakers some of the secrets of successful steak broiling, fish cooking and gravy making. As the first step she urged the selection of a good thick steak.

Another important recipe which she worked out for the benefit of local women was glazed ham with syrup and served with baked oranges and southern spoon-bread.

Chocolate mousse with chocolate sauce was demonstrated for the woman who owns a mechanical refrigerator and can prepare her desserts ahead of time.

Miss Galvin amazed her last day audience with a demonstration of the number of ways in which mayonnaise may be used other than just as mayonnaise.

In her demonstration of vegetable cookery she explained some of the reasons why children dislike vegetables and why it is so difficult for the housewife to get members of her family to eat good, nourishing vegetables. She placed the blame not on the food but on its preparation.

To induce the children to eat bread and butter and like it, Miss Galvin made kindergarten sandwiches which appeal to the appetites of children because of their novelty. Children, she told mothers, will enjoy making these although they enjoy themselves.

Looking ahead toward summer, Miss Galvin made iced coffee, discussing appropriate times and ways it may be served. She also instructed hostesses in the proper setting of the informal dinner table when candles are used.

Spoon bread, breakfast eggs in cases, a modernistic salad, made with blackberries and cream cheese to carry out the modern black and white idea, and especially suitable for the bridge tea, spoon bread, cracker stuffing for fish, and a chocolate sauce were other recipes demonstrated.

GOES TO CORONA

Michael Strasser, former city editor of the Torrance Herald, has accepted a position as editor of the Corona Daily Independent and Weekly Courier, and will enter upon his duties next week.

CHAIRMAN OF FREEHOLDERS REPLIES TO CHARTER CRITIC

This article is a reply to adverse charter criticisms by Prof. Herbert S. Wood, one of the freeholders who aided in drafting the proposed charter. He raises seven questions as follows, which will be considered in order: (1) Type of Government; (2) Salaries; (3) Appointments by Mayor; (4) Cash Basis Fund; (5) Limitations on Assessments; (6) Annexations; and (7) Compromises.

Type of Government
Prof. Wood complains that a City-Manager form of Government was not included in the City Charter contrary to the recommendations of Gordon Whitnall, a city planner, and executives of the industrial plants in Torrance. This criticism has no just basis in fact. It is true that the words "City Manager" do not appear in the charter. But the powers of the mayor correspond to the letter with the powers of a city manager type of government. The mayor under the charter is a city manager in fact, though not in name.

The basic difference between a City-Manager type of government and the type of government set up under the charter lies not in the powers of the city manager and mayor, but in the manner in which the city manager and mayor acquire their respective offices, and the manner in which they may be removed. A city manager is appointed and removed by the city council. The mayor is elected and removed by the people.

Mr. Whitnall admitted that the success of the city manager type of government depended entirely upon the type of city council you had in office. The success of the type of government set up under the charter does not depend upon the city council.

The powers of the mayor are definitely fixed in the charter by the people when they adopt the charter and cannot be encroached upon by the city council.

A city manager could be imported from New York, Chicago, or elsewhere, but the mayor under the charter who is a city manager in fact is one of our own representatives elected by the people from the people, and will succeed so far most conspicuously with our own representatives.

Salaries
Prof. Wood also directs attention to the \$1200 salary of the mayor and \$10.00 per meeting for councilmen. The trouble with this statement is that it does not state all the facts. The limit on the salary of councilmen is \$30.00 per month; it might be \$10.00 or it might be \$20.00, or it might be \$30.00 per month, depending on the number of meetings, but it cannot exceed \$30.00 per month. He also states that the salaries of other officials are left with the city council. He could have said that is the condition today with the exception of the city clerk.

He also could have said that the minimum salary which an efficient city manager would demand is \$5,000.00 per annum, which would mean an increase of 3c in taxes to pay his salary.

Appointments By Mayor
Complaint is also made by Prof. Wood that the charter provides that all appointments by the mayor must be confirmed by a three-fifths vote of the city council. But he again fails to point out that all heads of the city department so appointed can be removed by the mayor without the consent of the city council. This provision avoids the "grief" and "divided authority" and "divided responsibility" referred to by Prof. Wood. There is no divided authority, or

responsibility for efficiency. If efficiency is not had under the charter, the responsibility rests entirely upon the mayor and his authority is unlimited in this connection.

Cash Basis Fund
Prof. Wood's criticism of the cash basis fund is that a provision for a cash basis fund is found in the state law. That is true, but this is what he failed to state: It is discretionary with the city council to put the city on a cash basis under the state law, but under the charter it is mandatory that the city be put on such a basis.

Limit On Assessments
It is true that the 1921 legislature passed an act affecting assessments, but this act would not affect a chartered city except where the improvement is of more than a local nature. The charter provision was necessary in order to make the provisions applicable to public improvements over which the state laws would have no control.

Annexations
Annexation cannot be controlled by the charter. Annexation is a state affair and not a municipal affair. The charter does not attempt to control annexations. The provision in the charter to the effect that the boundaries of the councilmanic districts shall be extended is declaratory of the state law, and the state law would apply even though there was no such provision in the charter. The charter does, however, provide that a two-thirds vote shall be necessary to consolidate with other cities or to assume its bonded indebtedness.

Compromises
Prof. Wood complains of two compromises, one relating to the city manager and the other to appointments by the mayor. If they are compromises, there are no apologies to make. The independence of the city departments, in my opinion, is better, and more than off-sets the possible advantages of getting a city manager who might have better qualifications than our own citizens.

As to the confirmation of appointments of the mayor by the city council, if that is wrong, all of the people in the United States have been wrong for at least 150 years because the federal constitution contains a similar provision with reference to appointments by the president of the United States. The federal constitution contains more than one compromise, and they were undoubtedly made in order to get it adopted, and no one has ever yet complained that "quality" was sacrificed for "probable votes." The provisions of the federal constitution regarding appointments by the president and regarding representation in the senate and house of representatives were compromises, and they have been in successful operation for one hundred and fifty years.

Receives Word of Step-father's Death

Mrs. Charles Kelton, 723 Portola, has received word of the death of her step-father, James P. Sayle, which occurred last week at Mr. Sayle's home in Ashland, Oregon. Mr. Sayle left Torrance, where he had been a guest of Mrs. Kelton, not long ago for the northern city. He had been in poor health for some time, and on his arrival in Oregon his condition took a turn for the worse.

Municipal Airport Costly Experiment May Be Abandoned

A move for the abandonment of the Los Angeles Municipal Airport (Mines Field) was made last week in the Los Angeles city council by Councilman J. G. McAllister, who introduced a resolution asking that the lease be cancelled. Councilman McAllister urges abandonment of the municipal airport on the ground that \$308,845 has been expended by the city on the project, with operation of only \$48,000. The city pays an annual rental of \$124,000, and taxes are approximately \$29,000. The city has spent \$300,000 on equipment and buildings, and \$61,000 has been spent in salaries, he stated.

The city acquired the airport by lease late in 1923, after the proposal to acquire the property for an airport had been rejected by the electorate.

The McAllister resolution was referred by the council to the finance committee for recommendation.

Mr. and Mrs. T. E. Reeve and Mrs. Melvina Beckwith were guests Sunday of Mr. and Mrs. J. E. Midkiff at Whittier.

FLOWER SHOW WILL BE HELD AT NARBONNE

Agriculture Dept. Sponsors Move to Promote Interest in Gardening

Agriculture and mechanical arts departments at Narbonne high school are planning a flower show to be held on the ground May 25-26. Narcissus, iris, gladiolus, roses, perennials and wild flowers will be included in the competition to which residents of Lomita, Harbor City, and Walsby are eligible to enter.

Ribbon awards for first, second, third and fourth places in each class will be, 240 in all.

In addition to the floral display, exhibits in metal work, art and furniture are to be shown. Mr. Waterman, head of the agriculture department, and Robert Stock, chairman of the executive committee, are in charge of arrangements. Commercial growers will be permitted to exhibit, but will be barred from competition.

ON SALADS! ON SANDWICHES! ON SANDWICHES! ON SANDWICHES!

THESE Delicious BEST FOODS

products are thrilling the Safeway Cooking School

How experts and beginners enthused over BEST FOODS MAYONNAISE . . . with its delicate, irresistible flavor. A delicious mayonnaise that adds flavor and zest to salads of fresh vegetables and delicious fruits. Indeed, the delicacy of this unusual product gives a flavor to salads that can't be duplicated.

And for those who need a French dressing, the BEST FOODS FRENCH DRESSING. One touch of it reminds you of a Parisian chef mixing his favorite recipe . . . of exquisite dishes from foreign lands. Many cooking enthusiasts prefer this piquant flavor on their salads of citrus fruits, of flaky fish, or crisp fresh greens.

For a tasty, spicy garnish for entrees, salads and sandwiches, BEST FOODS RELISH SPRED is unique. It is made of rare condiments, and mixed to a famous old recipe.

For a smooth, delicately flavored salad dressing, BEST FOODS GOLD MEDAL SALAD DRESSING is acclaimed by many cooking enthusiasts. It is less expensive than a true mayonnaise, but this cooked

salad dressing lends exquisite flavor to all kinds of salads and to many fruit salads when a light but tasty dressing is desired.

These Best Foods products are all quality products . . . of amazing purity. The finest ingredients that money can buy go into every one. And such painstaking care in the mixing! Such delicacy and adroitness in the flavoring!

Try all these Best Foods products at once. Discover for yourself just how marvelous they are. They will give new variety to your menus. New interest! New food value! You will find them all, of course, at your grocer's.

ON COLD CUTS AND CRACKERS! ON SANDWICHES! ON SANDWICHES! ON SANDWICHES!

MAX-I-MUM SYRUP

for **GLAZED HAM**

A professional glaze may be had on a ham if you pour about a cupful of Max-i-muM syrup over it during the last half hour of baking.

To prepare a raw ham for baking place it in cold water, heat slowly and simmer gently until tender, allowing 25 min. to the pound. Remove the rind, place the ham in an open baking pan, and pour over it enough syrup to coat the outside. Bake for about 30 min. in a medium oven (350°F.) Add just enough water in the bottom of the pan to keep the syrup from burning. This will give that beautiful glaze that every 'well-dressed' ham should wear.

Max-i-muM Syrup, a blend of pure cane and maple sugars, has such a variety of uses in the daily menu that we all should know more about them. Call at your nearest Safeway store for a jug or tin today.

Max-i-muM Syrup was used exclusively in recipes demonstrated at the Torrance Herald-Safeway Stores Cooking School