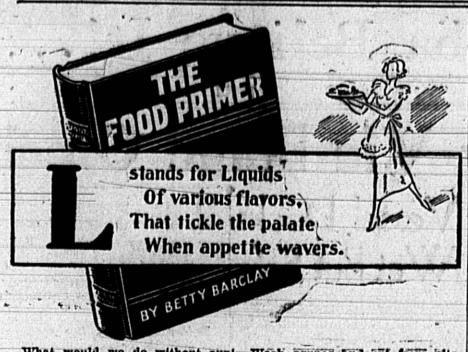

What would we do without our liquid foods? Few of us realize how much we depend upon them today.

A glance at the neat rows of glass bottles on your emergency shelf will disclose vinegar, mayonnaise, French Dressing, Worcestershire sauce, tomato juice, grape juice, vanilla, mustard, salad oil, mint sauce and perhaps half a dozen others. And milk, of course, always in a glass bottle so that you can see the cream line and so that you can reseal the milk not used and keep it fresh.

The housewife with such an assortment of appetizers and flavoring agents, may turn to any page of her cook book that strikes her fancy, knowing that she has the necessary ingredients safe and fresh in her stock of glass containers, ready to turn a simple recipe into a delightful treat.

Here are two recipes that depend heavily upon bottled liquid foods:

Caliente Salad

1 cup uncooked prunes
3 medium sized apples
French dressing
½ cup sliced stuffed green olives
½ cup sliced red radishes
1 teaspoon Worcestershire sauce
Lettuce
Mayonnaise
Paprika

Wash prunes and cut from pits in very small pieces. (If prunes are very dry, boil in sufficient water to cover for 10 minutes, drain and cool slightly before removing pits.) Core and peel apples and cut each apple in four slices crosswise, forming rings; marinate these rings in French dressing. Combine prunes, olives and radishes with enough mayonnaise to moisten, first adding the Worcestershire sauce to the mayonnaise and mixing well. Arrange apple rings on lettuce-garnished salad plates, allowing 3 rings to a serving. Place a portion of prune mixture in center of each ring, top with mayonnaise and sprinkle with paprika. Serves 4.

Economical Sauce

4 tablespoons salad oil
4 tablespoons cream
2 tablespoons vinegar
Mustard
Salt
Pepper

Mix the salad oil, cream, vinegar, a little mustard, salt and pepper. Beat together quickly, with an egg-beater. The sauce gets white quickly and looks like whipped cream. Soon it becomes as thick as the best-made mayonnaise. Moreover, eggs are not required, the sauce will not curdle, and can be made quickly. Ideal for cold meat and fish.

7 New Patients Enter Hospital

New patients received this week at Jared Sidney Torrance Memorial hospital were: Wilbur "Bill" Acree, 20-year-old son of Mr. and Mrs. L. J. Acree of 1747 Gramercy avenue, who was received on the 29th for an emergency appendectomy; Richard A. Bicknell, Wilmington, on the 30th for asthma treatment, and John J. Burke, Manhattan Beach, on the 30th for an infected hand.

Mrs. Mae Cady, 1418 Amapola avenue, was received on the 30th for medical treatment; Miss Mildred Meacham, 18-year-old daughter of Dr. and Mrs. Douglas Meacham, Redondo, entered on the 30th for an appendectomy; Frank Terras, 85, of Redondo was received on the 29th for medical attention, and Ronald Wise, seven-year-old son of Mr. and Mrs. Sam Wise, of Hermosa, was brought to the institution on the 30th for an emergency appendectomy. Wise is area supervisor for the FHA in this district, with offices in Long Beach.

Library Contract Is Tentatively Approved

The contract between the city and the county library was tentatively accepted for the fiscal year 1937-38 at a meeting of the city library board last Thursday afternoon. The city will pay $5,900 for library services during the coming year as compared to $6,600 paid for the current year's service.

The expense is itemized as: $2,780 for salaries, $75 for stationery and supplies, $125 for subscriptions to periodicals, $1,000 for central supervision and $2,000 for book service, according to Helen E. Vogelson, county librarian.

The exact amount the city will pay is to be determined at a later meeting when the final contract is considered. This figure will probably be close to the estimated amount. The city library board is composed of three ex-mayors—Scott Ludlow, W. T. Klusman and W. H. Stanger—and Mayor W. H. Tolson and Councilman James E. Hitchcock.

Revels In Old Library Stopped

The old public library, sheltered behind its heavy screen of shrubbery, is the scene of boyish revels by a group of youngsters who are said to break into the vacant building periodically. But this practice was ordered stopped this week by police who learned that considerable damage has already been done to the interior. Entry has been effected thru a window late in the afternoon, according to reports received by police.

Rose Seven Inches Across

HONOLULU. (U.P.)—Mrs. George Sherman believes she has the largest American beauty rose. It measures seven inches across.

Spring Jelly-Making Features Rhubarb

Robins—and rhubarb! Who says spring isn't here already? The pink, crisp stalks of our earliest fresh fruit are now seen in all the markets, offering an inspiration for meal planners. Did you ever taste home-made rhubarb jam and jelly? These recipes preserve all of the natural flavor of the fruit itself:

Rhubarb Jam

3½ cups (2 lbs.) prepared fruit
4 cups (1¾ lbs.) sugar
1 box powdered fruit pectin

To prepare fruit, trim and slice fine (do not peel) about two pounds small red-stalked rhubarb. Add one cup sugar, mix, and let stand 15 minutes. This cup of sugar is in addition to the four cups specified above.

Measure four cups sugar into dry dish and set aside until needed. Measure prepared fruit into a five to six-quart kettle, filling up last cup or fraction of cup with water if necessary; place over hottest fire. Add powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. (To reduce foaming, one-quarter teaspoon butter may be added.) Continue stirring, bring to a full rolling boil, and boil hard one minute. Remove from fire, skim, pour quickly. Paraffin hot jam at once. Makes about seven glasses (six fluid ounces each).

Rhubarb Jelly

3½ cups (1¾ lbs.) juice
7½ cups (3¼ lbs.) sugar
1 bottle fruit pectin

To prepare juice, cut about three pounds red-stalked rhubarb into one-inch pieces and put thru food chopper. Place fruit in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add bottled fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard one-half minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 11 glasses (six fluid ounces each).

Bailiff Gets Stage Fright

BUTTE, Mont. (U.P.)—A new bailiff, suffering from stage fright, furnished the comedy element at the opening of the district court here. Although coached to announce "Hear ye, Hear ye," when the judge entered, he cried out, "Here he comes. Here he comes." The clerk attempted to prompt the bailiff and the later promptly switched to "Here he is; Here he is." The court convened just the same.

Flipping The Herald Files Backward . . . . .

Thirteen, Ten, Five and One Year Ago

1924—Thirteen Years Ago

"Los Angeles county is now under quarantine because of foot and mouth disease. The quarantine applies only to quadrupeds. We hasten to make this point clear."

Frank Gibson, of Carson street, who was seriously ill is reported improving and will be able to return to his postoffice duties soon.

Homer Bale, of Carson street, is building a public garage on Border avenue.

Showing at the Torrance theatre: Mary Pickford with Holbrook Blinn in "Rosita." "A Woman of Paris," a drama of fate, featuring Edna Purviance, written and directed by Charles Chaplin. A fine piece of filmery."

Thieves steal pair of binoculars from Hugo Schmidt market.

1927—Ten Years Ago

Sale of 30 acres along Western avenue presages subdivision improvement by Henry H. Merrick Company.

B. C. Buxton, former vice-president of Apperson Motor Car Company, buys 13 lots on El Prado, plans high-class residential development.

Union Tool Company opens big cafeteria for plant employes.

Albert Andre, 11-year-old son of Mr. and Mrs. Jules Andre, of 1315 Cota, receiving treatment at L. A. Orthopedic hospital.

Twenty-one Torrance Scouts enjoy outing at Portugese camp, Francis Deane and Clarence Carpenter pass swimming tests.

Harry Phillips, Warren MacMillan, Ray Sleppy and Richard Von Hagen, members of undefeated Torrance high basketball team, honored guests at U. S. C. track meet.

1932—Five Years Ago

Ben Olsen, first city marshal and popular night patrolman, dies at Long Beach hospital.

Mrs. Ernest Lock elected president of Hospital Auxiliary; Mrs. L. W. Ralston, vice-president; Mrs. Leonard Austin, secretary, and Mrs. E. E. Banks, treasurer.

Mrs. Isabel Henderson, librarian, begins collecting material relating to history of city.

Los Angeles industrial leaders survey local plants; R. R. Smith leads tour following luncheon meeting.

Sacred Easter cantata, "The Conquering King," sung at Central Evangelical church, directed by Mrs. Perry G. Briney.

1936—One Year Ago

Dedication of city's new $375,000 municipal water plant set for April 17.

Dicalite plant reopens; 40 men return to work following labor troubles.

Young men of city form 20-30 club with Dick Pullman, president; Homer St. Martin, vice-president; Buster Howe, sergeant-at-arms.

Proposed barge canal to city attracts keen interest thruout Harbor district.

More than 300 local boys attend Junior Detectives' outing at Culver City.

Gene Debra shoots 275 score at pistol club range.

Little Lad Passes Away Suddenly

Ill but one week, little John McNeill Connell, Jr., five and one-half year old son of Mr. and Mrs. John M. Connell of 1511 Cedar avenue, passed away last Saturday evening at Magnolia hospital in Long Beach.

The lad's demise was mourned by many friends as he had been a popular member of the Fern avenue school's kindergarten.

"Sonny" Connell succumbed to pulmonary edema, precipitated by anesthetic following an operation for acute mastoiditis. He came here with his parents from Pasadena about a year ago. The funeral service was held Tuesday at Stone and Myers' chapel with Rev. Francis Foote of Hermosa Beach officiating. Interment followed at Forest Lawn Memorial Park in Glendale.

Buker Re-elected Narbonne Prexy

In spirited and closely contested student body elections at Narbonne high school, Billy Buker was recently re-elected student body president, nosing out Rose Tapie by a small number of votes.

Mitsuo Maruyama was unanimously elected boys' vice-president.

Gems From Hawaii Make Tasty Dishes

Those little canned Hawaiian pineapple gems that are now on the shelves of our stores, lend themselves to many tasty dishes. The gems are rectangular wedges, cut from the heart of the pineapple in a convenient size for children—and not too small for adults.

They are ideally adapted for service alone or in fruit cups, appetizers, salads and desserts.

Gem Nut Salad

3 cups canned Hawaiian pineapple gems
½ cup mayonnaise dressing
1½ cups finely chopped nuts (walnuts, pecans or peanuts)
6 canned or steamed dried figs (stuffed with cream cheese)
Chicory or romaine
2 cups orange sections

Drain pineapple gems, dry on absorbent paper, dip in mayonnaise and finely chopped nuts. For each serving arrange one stuffed fig on crisp chicory or romaine, surround with gems, and garnish with orange sections. Pass mayonnaise if desired. Six servings.

Gem Mysteries

Stuff dates, steamed dried figs, or prunes with canned pineapple gems. Dry thoroly with absorbent paper. Wrap in strips of thin rich pastry—plain or cheese—cut just large enough to cover fruit. Pinch edges together. Bake in a hot oven (450° F.) 10 to 15 minutes. For less sweet "mysteries" omit dried fruit, dip pineapple gems in powdered sugar, wrap in cheese pastry and bake. Serve hot or cold.

HIGHWAY MOVIES

Motion pictures of "California Highways" will be screened at next Monday night's dinner meeting of the Kiwanis Club in Daniels cafe, according to President Robert J. Deininger. Earl Conner will be in charge of the program.