THIS DAY IS OURS

By BETTY BARCLAY

Children's Day calls for something special in the home blessed with children. Perhaps there is a party for a group of young friends. Perhaps your children will enjoy a party of their own. At any rate, special tastics are relished by children and are certainly in order. Here are a few recipes that you will find very desirable:

Fruit Salad Sparkle

½ cup boiling water
1 3¼-ounce package lime-flavored gelatin
1 cup ginger ale
4 tablespoons lemon juice
½ cup mayonnaise
½ cup grated soft American cheese
⅔ cup sliced ripe olives
2 tablespoons pickle relish
1 tablespoon mayonnaise for filling
6 canned pear halves

Pour boiling water over gelatin and stir to dissolve. Add ginger ale, lemon juice, and ½ cup mayonnaise and blend. Place in refrigerator until thick but not firm. Combine cheese, ripe olives, pickle relish, and one tablespoon mayonnaise and blend. Hollow out center of pear halves to allow for stuffing (portion removed may be reserved for other use) and fill with olive-cheese mixture. Pour sufficient gelatin in pan or mold (about 8½ x 5½ x 1½ inches) to cover bottom; place pear halves stuffed side down over gelatin. Pour remaining gelatin over pears and let stand until firm. Cut in squares to serve, allowing one pear half to a serving. Serves 6.

Three-in-One Sherbet

⅞ cup pureed apricot pulp
⅝ cup orange juice
¾ cup Hawaiian pineapple juice
1 cup water
½ cup sugar
½ cup cream
1 egg white

Prepare apricot pulp by forcing apricots through a sieve. Add orange and pineapple juices. Boil sugar and water together 3 minutes, add to the first mixture; cool. Freeze to a mush in freezer or refrigerator tray, then fold in the stiffly beaten cream and stiffly beaten egg white; finish freezing. Stir several times during freezing if sherbet is in refrigerator tray. 8 servings.

Prune and Brazil Nut Souffle

5 egg whites
1 cup sweetened prune pulp
¼ teaspoon salt
1 teaspoon lemon juice
½ teaspoon grated lemon rind
¾ cup ground Brazil nuts

Beat egg whites until stiff. Fold in sweetened prune pulp which has been forced through a strainer. Fold in salt, lemon juice and rind and Brazil nuts. Place in top of a well greased two quart double boiler, cover and cook over hot water one hour. Turn out of pan and garnish with whipped cream and whole Brazil nuts.

Cooked apricots, cranberries, fresh peaches or berries, sweetened to taste may replace the prune pulp.

The Child's Food

We all know that children consume a great deal of milk, but few realize the amount of milk required to satisfy the demands of the "kiddies" and of the elders as well. The country's yearly milk supply would make a river forty feet wide and two and one half feet deep—running from New York to San Francisco. Only our modern methods of milk distribution make it possible to bottle and deliver this three thousand mile river each morning.

Good Feed Pays In Poultry Business

It has been definitely proven by the growth of the Fedco company in the past five years, that the old adage "giving the customer value," pays.

During the worst five years in poultry and rabbit history the Fedco company, 1840 Valley boulevard, Rosemead, has built a most phenomenal feed business. Today's Fedco's tonnage is 100 tons a day. Some 250 dealers and 40 hatcheries are instrumental to this movement. They believe in Fedco and recommend it knowing it satisfies.

Street Signs Okayed for North Torrance

Street signs are to be erected at four intersections in North Torrance thus enabling motorists in that vicinity to "know where they are" instead of being forced to question residents. The signs, which will be placed at 182nd and Bailey, 181st and Hickman, 182nd and Hawthorne and 182nd and Prairie avenue, will cost from 40 to 50 cents apiece, according to Street Superintendent William Gascoigne's report to the city council Tuesday night.

KEYSTONE LADIES HONOR MRS. SULLIVAN

Mrs. J. E. Sullivan of Keystone was the recipient of many lovely gifts Tuesday when friends planned a surprise affair in her honor. Among those who joined Mrs. Sullivan at her home were Mrs. L. Nichel, Mrs. Emalie Happ, Mrs. L. Baron, Dr. Ethel White and Mrs. Leo Sullivan.

Crenshaw Extension Work In Progress

Notice that the county of Los Angeles has allocated $5,200 of this city's quarter-cent gasoline tax allocation for the improvement and extension of Crenshaw boulevard in the south part of the city was given the city council Tuesday night in a letter from the board of supervisors. The work is already in progress and will connect with a road in the Rolling Hills area.

Half Dollars Buy Autos

An automobile salesman reported recently an unnamed resident here paid for an automobile with a sack containing 900 half dollars. The sack weighed almost 30 pounds.

ADDITION IS READY

California's most recent addition to its extensive road system, the $8,000,000 Feather River highway, will be opened August 14.

OBITUARY

CEBARY WELLS . . . Well-known plastering contractor who resided in Lomita at 2017 263rd street since 1921 passed away Saturday at White Memorial hospital at the age of 54 years. He had been confined at the hospital for the past two weeks and was ill for several months. Mr. Wells, who was born in Plainville, Kan., on Mar. 9, 1883, came to California and Huntington Beach in 1919.

He married Helen Huffman in 1908 in Plainville and lived most of his life in Kansas. Besides his devoted wife, he is survived by his father, L. T. Wells, of Huntington Beach; two daughters, Mrs. Viola Murie, of San Dimas, and Mrs. Celia Hardin, of Lomita; a son, Cebary, Jr., of Lomita; three grandchildren, three brothers, Arthur of Kansas, Hurschel of Los Angeles and Louis of Las Vegas; three sisters, Mrs. Lena Gilbert of Goodland, Kan., Mrs. Gertrude Gilbert of Santa Ana and Miss LaVaughn Wells of Long Beach, many other relatives and a host of friends.

Funeral services were held Tuesday afternoon at Stone and Myers chapel with Rev. Austin of St. Luke's Cathedral, Long Beach, officiating. A boys' choir of 12 voices sang and interment was at Roosevelt Memorial park.

ERNEST W. BRUMPTON . . . A long-time (about 17 years) resident of Lomita succumbed at the Los Angeles General hospital last Saturday. He had been in poor health for several months and was 46 years of age. Besides his devoted wife, Mrs. Marcella Brumpton, he is survived by a son, Robert, 22, who is in the U. S. Navy.

Mr. Brumpton was a retired railroad engineer and was a native of Rotherham, England. The Masonic lodge of Lomita had charge of the funeral rites, Rev. E. E. Clark of Eagle Rock, a former Lomita pastor, officiated, and A. M. Gamby Mortuary in Lomita, arranged the details. Cremation was at Pacific Crest.

MRS. FANNIE G. GREENE . . . Mother of Mrs. J. E. Barrett of Lomita and for 20 years a resident of Riverside, passed away Sunday at the San Bernardino hospital at the age of 58 years. She was born in Onawa, Ia., and is also survived by a son, Kenneth, of Los Angeles; three nieces, a brother who lives in Sioux City, Ia.; a sister who resides in Washington, D. C., and two grandchildren, Lyle and Glenn Barrett, of Lomita.

The funeral service will be held Saturday afternoon at 2 o'clock at the A. M. Gamby chapel in Lomita with Rev. James Holmes of San Pedro officiating. Interment will be at Inglewood cemetery.

Smithy Shoes No Horses

BOSTON (U.P.)—Nearly a century old, a blacksmith shop in downtown Boston never has had a horse inside it. Michael Tonley, who now operates the shop devotes time to fashioning iron work.