San Diego Traps Drinking Drivers; Squads Halt All Cars at Key Points

SAN DIEGO, July 22, (U.P.)—The "drunk trap," or blockade, which takes intoxicated motorists off the streets and to jail before there is an accident, is the answer to the rapid increase in traffic deaths, believes Chief of Police George Sears, of San Diego, who originated the idea.

How well the plan operates, Sears said, is shown by the records, which reveal San Diego is one of the few cities of the nation with more than 100,000 population, to show a decrease in traffic deaths during 1936.

Only 25 persons were killed on San Diego streets during the first six months of this year. Under Sears' plan squads of officers, each night, are sent into various parts of the city. There are eight men to a squad, all equipped with motorcycles.

Officers are stationed at each entrance to the intersection and every approaching car, truck and motorcycle is halted. The operator is carefully studied by the policemen.

All suspected of being in the least intoxicated are ordered to the side of the highway and more exhaustive tests made. If the driver is found to be intoxicated he is taken to jail and booked.

In the first six months of the year the "drunk traps" sent 339 motorists to jail, but the number is decreasing monthly, from a high of 80 in March to 48 in June.

Sears asserted these figures prove the efficiency of the traps—that motorists hesitate to take "even one little drink before they venture out on the streets, for they never know when, or where they'll run into a drunk trap."

Cars Collide at Crossing

While driving south on Eshelman avenue Sunday afternoon, Joe Bay, 2003 Gramercy avenue, was almost thru the intersection at 235th street when his car was struck by a machine driven west on that street by Francis Hiatt, 2251 233rd street, according to police reports. No one was hurt but Bay's car had to be towed to a garage for repairs. Hiatt was able to drive his machine away from the accident scene.

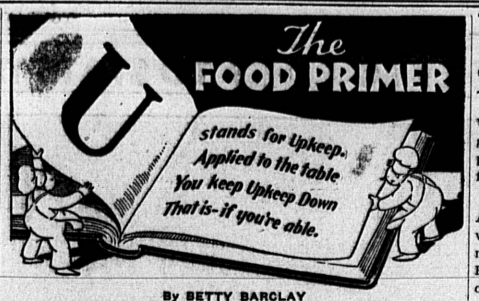
SUMMER SALAD DRESSINGS

Many housewives know how to prepare the base of a variety of salads, but find themselves at a loss when deciding upon a fitting dressing for each one. This is unfortunate, for a good dressing adds much to the flavor of the dish. Here are recipes for two dressings that you will find particularly pleasing:

Brabant Dressing

Mix together the yolks of four eggs, one teaspoon mustard, one teaspoon salt, one tablespoon sugar, one teaspoon butter, four tablespoons vinegar and a dash of red pepper. Cook in a double boiler until thick. Cool and then beat in one cup whipped cream and one cup chopped nut meats. This is a delicious salad dressing for fruit salad.

A cooked dressing made with cream will be found excellent for serving with vegetable, meat or fish salads. Mix together one-half tablespoon salt, one-half tablespoon mustard, three-quarters tablespoon sugar and one tablespoon flour. Then add the yolks of two eggs, beaten lightly, three tablespoons melted butter, three-quarters cup of cream or rich milk and one-quarter cup vinegar. Stir constantly in double boiler, cooking until the mixture becomes thick. Strain and cool.



By BETTY BARCLAY

Reports indicate that many of us will be doing a lot of worrying before long. Food prices are going up. Our pocketbooks are not keeping pace. The problem "what to serve" is a real one.

Here's a timely hint. At the peak of the season, when prices are lowest, "put up" fruits, berries and vegetables for later use—when prices are high. Early in the season you may jar your peas. Later on, make pickles or a tasty vegetable butter from carrots, winter squash or pumpkin. In between, there are plenty of other "goodies" to be taken care of.

Stock your preserve closet with row after row of sparkling pint and quart jars of these foods. Through the transparent glass you may see the food and appreciate its quality. When you use it, you will appreciate the saving.

The glass jar will do a lot this season to keep upkeep down. Here are two of the many recipes that are enjoying popularity:

Peas

Use only young tender, freshly gathered peas. Shell, wash and sort according to size. Precook 3 to 7 minutes, depending on the age and size of the peas. Pack loosely to within 1 inch of top into clean glass jars. Fill to within ½ inch of top with water in which vegetable was precooked or boiling water. Add 1 teaspoon of salt and sugar mixture to each pint jar if desired. Put on cap, screwing band firmly tight. Process in pressure cooker, 60 minutes at 10 pounds; or in water bath, 180 minutes; or in oven, 240 minutes at 250 degrees.

Carrot, Winter Squash or Pumpkin Butter

6 lbs. carrots, pumpkin or winter squash
5 lbs. light brown sugar
5 lemons
2 tablespoons ground ginger
2 tablespoons ground cinnamon
1 teaspoon allspice
1 pint water

Peel vegetables; chop them fine or put them through food chopper. Add spices and sugar together with lemon juice, and rind put through chopper; let stand over night. In morning add 1 pint water; boil gently until vegetables are clear and soft and mixture thick. Pour into sterilized glass jars and seal.

OBITUARY

MATTHEW KRAMPL . . . A resident of Torrance for the past 23 years, passed away Sunday at the age of 83 years. He lived with his grand daughter, Mrs. Frieda Evans, 2008 Andreo avenue. Mr. Krampl, who retired in 1930, was a former roller in the steel mills. He had been ill since his wife succumbed Nov. 3, 1936.

He was also survived by another grand daughter, Mrs. H. Rittmiller of this city. The funeral service was held this afternoon at Stone and Myers' chapel with Rev. Westphal of Glendale officiating. Interment followed in Roosevelt Memorial park beside his wife.

Move Started to Refund Normandie Avenue Bonds

Recommendations that negotiations be started for proceedings to refund the bonds outstanding in A. and I. district No. 70, formed the improvement of Normandie avenue, was made to the board of supervisors this week by the county Special Assessment Relief committee.

Property owners along the highway recently forwarded a petition, which the county officials found to be in compliance with requirements, as it contained the signatures of 51.30 percent of the area of the land in the district.

People and what they are doing . . .

Mrs. Ethel Taylor, of Fort Worth, Texas, who has been a guest of **Carrie Parks** for the past three weeks, left Monday for her home.

Miss Lenora Schroeder, 1016 Arlington avenue, is a guest this week at the home of Miss Lorraine Hill in Los Angeles. The Hills formerly resided in this city.

Mrs. Jesica White, of Enid, Okla., Mrs. Fay Leonard and daughter of Anthony, Kan., and Mrs. Nell Bishop, of Morgan Hill, Calif., were week-end guests of **Carrie Parks** and son **Jimmie.**

Miss Birda Paddock, Lomita postmaster, left last Friday with **Mr. and Mrs. H. C. Anderson,** of 246th Place, Lomita, for a vacation outing in Silverado canyon, Orange county.

Mrs. Gilbert Wegner, 2558 Torrance boulevard, is expected to leave Jared Sidney Torrance memorial hospital with her new daughter, born last Thursday morning, on Saturday.

Miss Betty Miller, clerk at the city hall, is leaving tomorrow evening for Seattle and Vancouver, from where she will board a steamer for a trip to Skaguay, Alaska. Miss Miller expects to take in also one of the numerous side trips, to West Taku Arm; and will be home again in about two weeks.

Mrs. Olca Davis, 2312 Dominguez street, is entertaining this week her cousins, Mr. and Mrs. John Parker and son of Corwin, Kansas, Mr. and Mrs. W. E. Sevier and two sons of Kansas City, and her nieces with their husbands, Mr. and Mrs. Lou Wintchell and Mr. and Mrs. Ernest Wintchell and baby, of Colwell, Kansas.

Mr. and Mrs. O. C. Owen of Winterhaven, Florida, arrived in Torrance early this week and will visit for a month with **Mr. and Mrs. B. C. Buxton,** 1515 Arlington avenue. They will then travel to Portland, Ore., and Seattle, Wash., before returning home. Mr. Owen was a partner with **Mr. Buxton** in the automobile business at Chicago for 10 years.

Loraine Miles, daughter of **Mr. and Mrs. E. A. Miles,** 2303 Andreo avenue, is convalescing at her home after a tonsilectomy operation performed Monday.

George Lancaster, 1503 Post avenue, with a group of University of Southern California fraternity brothers leaves Monday for a fishing cruise on Mexican waters.

Joe Newman of Ellenville, North Dakota, arrived in Torrance Monday and will visit for several weeks as the house guest of **Mr. and Mrs. Harold Rittmiller** on Gramercy avenue. Mr. Newman recently made a tour of the east coast and came from Chicago to Los Angeles by plane. He is a former schoolmate of **Mr. Rittmiller.**

Mr. and Mrs. Ed Thompson spent Monday at San Diego and Agua Caliente in the company of Ed's mother, Mrs. E. W. Thompson, sister and brother-in-law, Mr. and Mrs. Ira Scott, and sister, Mrs. Roy Wetherington, all of Norfolk, Va. The visitors are spending several weeks with the local residents.

Evening Snack? Bacon Pin-Wheels

When the gang drops in for a late evening snack, bacon pin-wheels are an excellent choice, and you can be sure the guests will delight in helping to make them. Here's how:

Bacon Pin-Wheels

Spread slices of bread with cream cheese, roll and wrap a slice of bacon around the outside, fastening the ends with toothpicks. Place on broiler rack far enough from flame or heating element that they will cook slowly. By the time the bacon is browned the whole pin-wheel should be heated through and the cheese melted. Serve immediately.

MANY FARM WORKERS

California agriculture gives year-around employment to 48,000 migratory workers and during peak months demands as many as 144,700 persons to handle crop imovements.