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TORRANCE MUNICIPAL WATER DISTRICT NO. 1

Wm. H. Stanger,
Superintendent.

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State Has Over 4,000 Governing Units for Taxes

SACRAMENTO, (U.P.)—Should a person wonder why his taxes are so high, leaving out national defense for the moment, it might be stated that in California alone, there are 4,287 governmental units set up under the tax structure.

Included in the rather staggering total are the state government, 58 counties, 284 incorporated cities, 2,533 elementary school districts, 256 high school districts, 39 unified school districts, 14 junior colleges districts, and at least 1,094 special districts, the latter being hard to pin down because many do not report to any central office.

An interesting contrast exists between San Francisco and Los Angeles on this matter of tax bodies. The northern city, second largest in population, has the smallest number of governmental units for the entire state with only two. The city and county government is under one administration and the schools are in a unified school district.

Here is the lineup for Los Angeles, which has the largest number of units: 45 cities, 106 elementary, 20 high school, five unified school, four junior college districts, and 209 special districts, making a total of 390 units of government.

Last Rites Accorded Waleria Matron

Services for Mrs. Esma Eugene Wolters, 24443 Madison st., Waleria, were held Saturday at the Gamby Mortuary, Rev. Charlotte Shook of the Waleria Full Gospel church officiating. Cremation took place at Pacific Crest.

Mrs. Wolters, who was 44 years old, died Nov. 13 in a Los Angeles hospital after a long illness. She was survived by her husband Hubert E., and a sister, Mrs. Harold Schwartz of Santa Ana.

Experts estimate government purchases of office machines this year will amount about \$100,000,000, or one-third of all office machine sales.

One objection to the mechanical cotton picker is its inability to vote.

Wavell Talks Caucasus Defense With Russians



Britain's General Wavell, right, and a Russian general are shown during staff talks in Iran which later were followed with discussions in Tiflis, apparently looking toward joint Anglo-Soviet defense of vital Caucasus oil workings. These talks assumed growing importance as Nazi push toward Moscow and Crimea was accompanied by increasing pressure on Churchill Government, especially from British labor groups, to aid Russia by opening new front. (Passed by British censor.)

These Thanksgiving Recipes Reach a New Culinary High

There is something about the Thanksgiving Day that seems to call forth our very best efforts as cooks. That's the day, when, above all others, we try to serve a meal worthy of a long line of memorable predecessors, yet with some new note that marks it of today. So here are recipes, true and tried, and others that are new and different. Combine them and you'll have a menu that is truly distinctive.

ROAST TURKEY

After the poultry is dressed and cleaned, it is ready to stuff. Wipe the fowl, rub the inside with salt, place the stuffing in the cavity where the crop was removed and inside the body. Too much stuffing should not be used, as it swells in cooking, particularly if made of crackers, and also tends to absorb the juices. After the fowl is stuffed, sew up the opening. Place in a hot oven until the fowl begins to brown; then cover and cook at low heat till tender. Baste from drippings in the pan, and allow 20 to 30 minutes to each pound for roasting.

CHESTNUT DRESSING

1/2 pound salted crackers.
3/4 pound chestnuts
1 tablespoon melted butter.
2 eggs
Milk, about 1 quart
Sage
Pepper, salt and a little curry powder.
Peel chestnuts and put thru meat grinder with the crackers. Mix in seasoning, add milk enough to make quite moist and then add the eggs.

CRANBERRY RELISH

Wash and drain 1 quart cranberries, add pulp of 1 orange and a little rind. Grind in food chopper. Then add 1 1/2 cups sugar. Requires no cooking.

SWEET POTATO PUFF

Mash sweet potatoes with plenty of butter. Put in baking dish with layers of marshmallow whip, and bake until brown.

SWEET POTATO PUDDING

6 sweet potatoes
1/2 pound butter
1 1/2 pints milk
1/2 teaspoon cinnamon
1 grated lemon rind
4 egg yolks
1/2 cup sugar
1/2 teaspoon nutmeg
1/2 teaspoon allspice
Boil and mash sweet potatoes, add other ingredients, beat thoroughly. Bake in buttered casserole, covered for 45 minutes, uncovered for 15 minutes.

CORN FRITTERS

1 can corn
1 cup flour
1 teaspoon baking powder.
2 teaspoons salt
1/2 teaspoon pepper
2 eggs
Finely chop corn, adding flour into which baking powder has been sifted, add salt and pepper and well beaten egg yolks. Then fold in stiffly beaten egg whites. Drop mixture by tablespoonfuls into hot fat. When brown and thoroughly cooked drain on waxed paper and serve.

BAKED ONIONS

Parboil the onions, place in a buttered baking dish, salt and pepper to taste, cover with white sauce and bake about 40 minutes or until the white sauce is brown on the top.

TURKIP CUP WITH PEA FILLING

Wash, pare and cut a slice from turnips so that they will stand on end. Hollow out the insides forming a cup. Have peas ready, heated and seasoned with white sauce. Fill the cup with the mixture and sprinkle top with chopped parsley. Garnish with parsley and serve.

FRUIT AND NUT SALAD

1 large pineapple
1/2 pound shelled almonds
1/2 pound shelled filberts
1 dozen maraschino cherries
1 cup whipped cream
1 cup mayonnaise.
Cut pineapple in small pieces. Blanch nuts. Mix all and serve on lettuce leaves.

GOLD COAST SALAD BOWL

2 grapefruit
2 oranges
French dressing
Romaine
Endive
1/2 avocado
Mayonnaise.
Peel grapefruit and oranges, removing sections whole. Marinate in French dressing. Chill. Line small salad bowl with alternate spears of romaine and endive. Pare and half avocado. Remove stone. Cut one half in serving-size pieces. Fit pieces together and place in center of salad bowl; fill cavity of avocado with mayonnaise. Arrange orange and grapefruit sections around center. Serve with extra dressing if desired.

CRANBERRY MERINGUE PIE

1 1/2 cups sugar
2 cups cranberries
2 eggs
1/2 teaspoon vanilla
1 cup cold water
1 tablespoon flour
1 tablespoon butter

filling into deep crust previously baked. Cover with meringue of stiffly beaten whites of eggs and the powdered sugar. Place in oven and brown.

Thanksgiving Pumpkin Pie

2 eggs
1 1/4 cups strained pumpkin
1/4 cup sugar
1 level teaspoon cinnamon
1/2 teaspoon salt
1 1/2 cups milk
1 level teaspoon ginger
Little molasses.
Mix the sugar, ginger, cinnamon and salt together until there are no lumps, then add to the pumpkin and mix thoroughly. Beat the eggs until light and add to this mixture, then add little molasses. Lastly add the milk. Mix together and put into pie pan. Bake in moderate oven about an hour.

DATE CAKE

1 1/4 cups sugar
1/2 cup butter
2 eggs
1 cup sour milk
1 teaspoon soda
1 cup walnut meats, cut up
1 cup dates, cut up
2 1/4 cups flour
Vanilla.
Cream butter and sugar. Add eggs and milk. Sift soda with flour. Combine mixtures and add remaining ingredients. Baked in shallow pan and then broken up and mixed with whipped cream. It makes excellent dessert.

FROZEN PUDDING

4 cups thin cream
1/2 cup sugar
1 cup cake crumbs
1 cup diced, mixed fruit.
Mix cream, sugar and crumbs. Freeze. Fill the molds with all.

ternate layers of the frozen mixture and fruit. Pack in a 8 to 1 ice and salt mixture for 2 hours. Serve with whipped cream topping.

HOT BREADS

These delicious hot breads will assure the success of your dinner and they are easy to prepare as well.

Muffins

2 1/2 cups sifted flour
3/4 teaspoons baking powder
1 teaspoon salt
2 to 4 tablespoons sugar
1 egg, well beaten
1 1/2 cups milk
1/2 cup shortening, melted.
Sift flour with baking powder salt and sugar. Combine beaten egg, milk and melted shortening. Turn liquids into dry ingredients and stir vigorously until all the flour is dampened. Batter will look lumpy. Pour into muffin pans well greased and bake in hot oven 25 to 30 minutes.

Dixie Biscuits

2 cups flour
2 tablespoons margarine
2 teaspoons baking powder
1 cup milk
1 teaspoon salt
1 egg, beaten and put in milk.
Roll out and cut with small cookie cutter. Dip in margarine and double over like parker-house rolls. Bake from 15 to 20 minutes in a quick oven.

Corn Bread

2 eggs
3 tablespoons sugar
1/2 teaspoon salt
1 cup flour
1 cup cornmeal
2 tablespoons melted butter
Bake in hot oven about 20 minutes.

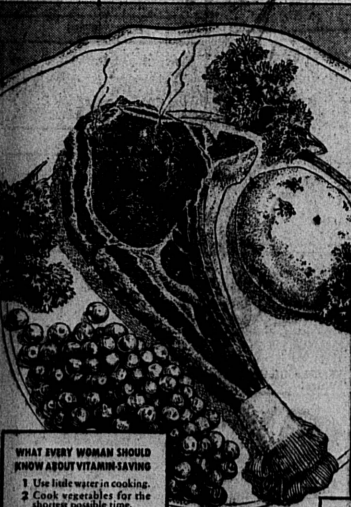
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COOK THE VITAMIN-SAVING WAY—WITH A CP GAS RANGE

TO HELP "DO YOUR BIT" toward building your family's health, serve well balanced, vitamin-rich meals. And, of course, it isn't enough just to select the right foods at the market. For many of the health-giving vitamins may be lost later, through improper cooking.

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- WHAT EVERY WOMAN SHOULD KNOW ABOUT VITAMIN-SAVING**
- 1 Use little water in cooking.
 - 2 Cook vegetables for the shortest possible time.
 - 3 Cover vessels to keep air out.
 - 4 Avoid unnecessary stirring of vegetables.
 - 5 Don't put in baking soda to brighten food colors.
 - 6 Stir vegetables in boiling water.
 - 7 Don't throw away vegetable liquids—use them in soups or cream sauces.
 - 8 Keep foods as fresh as possible—use domestic automatic refrigeration.
 - 9 Serve plenty of green vegetables.
 - 10 Serve foods soon after broiling.
 - 11 Broiling is preferable to frying to retain vitamins.
 - 12 Low-temperature roasting saves vitamins, too.

THREE OF THE WAYS A CP GAS RANGE WILL HELP YOU SAVE VITAMINS

- 1 **VITAMIN-SAVING BURNERS.** Simmer settings make possible "gentle" cooking, as recommended by vitamin authorities.
- 2 **VITAMIN-SAVING BROILERS.** No preheating necessary. Meats retain more vitamins rich juices, because cold-heat broiling enables you to broil the portion nearest the flame without overcooking the under side.
- 3 **VITAMIN-SAVING OVEN.** CP controlled heat enables you to roast meats with minimum of water and 375 to 475 degrees. Low temperature CP broiling also enables you to reduce meat shrinkage as much as 20%.



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 - True Confessions...1 Yr.
 - Modern Romances...1 Yr.
 - Modern Screen...1 Yr.
 - Silver Screen...1 Yr.
 - Sports Afield...1 Yr.
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