



NEW BUSINESS... Hank Mahler puts up a sign at his new realty office, 1920 W. Carson St. The new business is Admiral Realty, Mahler, who opened his new office this week, has been in the realty business for eight years, three of them in Torrance.

Food Poisoning Safeguards Are Explained by Health Officer

By K. H. SUTHERLAND, M.D., County Health Officer

Many individuals are of the opinion that eating food out-of-doors in warm weather is a pleasurable change from the daily routine, and such occasions are particularly popular with church and club groups and with families who have children. Unless precautions are taken when preparing and handling the food, however, these informal meals may result in the acute illness that is characteristic of food poisoning.

Food poisoning is usually caused by bacteria from the Staphylococci and Salmonella groups. Other food-poisoning organisms, including those that cause the highly fatal disease of botulism, are less ubiquitous and account for relatively few cases of food-poisoning illness.

THE MOST common type of food poisoning in the United States is caused by certain toxin-producing staphylococci. The foods in which this contamination most often occurs include such items as cream-filled pastries and desserts, custards, cooked salad dressings, chicken or potato salads, meat and salmon loaf and similar meat products, particularly turkeys and tenderized lambs that have not been properly refrigerated or have been allowed to stand at room temperature for several hours.

Staph organisms are so widely distributed in nature—in nose and throat secretions, on skin and clothing, and in the

air—that there is little chance of avoiding them completely. However, since they cannot multiply and produce toxin in cold temperatures, all susceptible foods should be properly handled, stored, and refrigerated.

SICKNESS caused by this type of food contamination generally occurs in from two to three hours after eating. While acute discomfort may last no more than five or six hours, the aftereffects may be felt for several days.

Illness caused by the eating of food contaminated with certain types of salmonella organisms is somewhat more serious. Symptoms do not usually appear until about seven to 72 hours after the food is consumed, and the individual may be ill as long as 10 days. The severity of the attack is largely determined by the amount of food that is eaten and the degree of its contamination. This is also true in the case of illness caused by staph intoxication of food.

Sources of salmonella infection include the undercooked meat of diseased animals, milk and cheese from infected cows, eggs from infected fowls—especially duck eggs, and from the meat of infected turkeys when it is underdone or allowed to stand without refrigeration after completion of the cooking process. Turkey dressing may also be contaminated with the salmonella organisms.

BOTH BEEF and lamb are

New Realty Office Open

Hank Mahler, a member of the Lomita-Torrance Realty Board, has opened his own realty office at 1920 W. Carson St.

The Torrance businessman has eight years realty experience and for the past three years served as sales manager and vice president of Alter Realty.

Called Admiral Realty, Mahler's new business offers homes, commercial and income property. A feature of Admiral Realty will be display boards with pictures and information on property available.

BESIDES BEING a director on the Lomita-Torrance Realty Board, Mahler is also on the organization's Ethics Committee, Building Committee and chairman of the Personnel Committee. Last year the realty board awarded him a gold pin for obtaining ten new members during a membership campaign.

He served on the Membership Committee last year and obtained more than 100 new members throughout the year. Mahler passed the real estate brokers examination in 1947 and since then has owned his own realty firm which had 10 southland branch offices with headquarters in San Pedro.

MAHLER resides at 1329 Engracia Ave. with his wife, Rita, and four children, Henry 19, Robert 12, Darlene 9 and Alexander 3.

His new business telephone number is FA 8-2333 and home, FA 8-4588. Mahler said he plans on having two salesmen working out of his office starting next week.

considered safer to use in barbecuing than pork, because there is a possibility of trichina infection from underdone pork or pork products.

Food poisoning may also be caused by chemicals. Fruit acids have a corrosive action on copper, zinc, pewter, galvanized iron, and other such metals, and enough of the substance may be dissolved in the fruit juice to cause illness. Containers used for mixing or storing fruit juice beverages should therefore be made of glass, crockery, plastic, or unchipped enamel.

The outdoor meal, whether a picnic, barbecue, luau, or other occasion, will not be followed by unpleasant illness if the food meant to be eaten cold is kept thoroughly chilled at all times, and the hot food kept piping hot from the time of preparation to consumption or else properly refrigerated until time to get it ready for serving.

A pamphlet on outdoor eating will be mailed to anyone who sends a card of request to the Division of Health Education, Los Angeles County Health Dept., 241 N. Figueroa St., Los Angeles 12.

New Extension Course Stated In Torrance

Because Americans in general and Californians in particular are such inveterate travelers, University of California Extension will inaugurate a new lecture course on "World Arts and Culture: the Western Heritage," in the South Bay area at Torrance this fall.

The arts of the Western World as revealed in backgrounds of travel will be illustrated with color slides, films and demonstrations, presented by widely traveled specialists. Dr. Arthur J. Schneider, artist and teacher in the Lawndale Elementary School and guest lecturers will instruct the course.

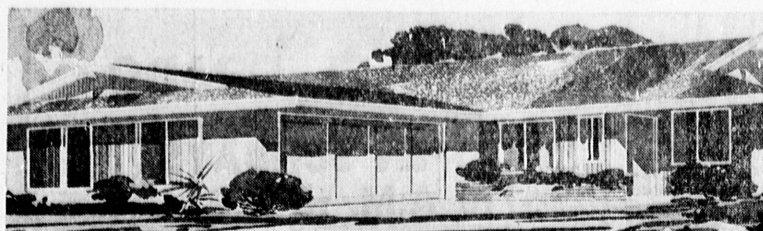
The new program supplements an already established number of University Extension courses in backgrounds for Oriental and European travel and discussion groups for travelers. Complete information concerning them is included in a new fall class catalogue, available free of charge on request to University Extension at UCLA, Bradshaw 2-6181, Station 721.

DISPLAY CLASSIFIED

DISPLAY CLASSIFIED DISPLAY CLASSIFIED DISPLAY CLASSIFIED DISPLAY CLASSIFIED

CEDAR RUSTIC HOMES

WESTERN SERIES



• 5 FURNISHED MODELS •

YOU ARE INVITED

TO COMPARE THE OUTSTANDING FEATURES OF THESE HOMES WITH ANY IN THEIR PRICE CLASS—

- 3 bdrms. & 2 baths
- Slump stone, Palos Verdes stone, used with gas connection
- Colored double kitchen sinks
- Waste king colored dishwashers
- Waste king disposals
- Gaffers & Sattler colored built-in double oven and range
- Snack bar
- Diamond windows in some plans
- Window seats in some plans
- Acoustical type ceilings
- Forced air heating — thermostatically controlled
- Natural ash cabinets

- Aluminum sliding glass doors with screens
- Vinyl asbestos floor tile
- Supramatic sink tiles in kitchen
- Pullman counter in master bath
- Ceramic tiled showers
- Lifetime rustproof copper plumbing
- Service porches in most plans
- Concrete patios
- Custom designed exteriors
- Slump stone, Palos Verdes Stone and used brick exterior facing
- Shake roofs front and back

3 BEDROOMS plus DINING AREA and 2 BATHS

Live Better Electrically

BRONZE MEDALLION EQUIPPED — GAFFERS & SATTLER MARK '20' ELECTRIC BUILT-IN OVENS AND COOKTOPS

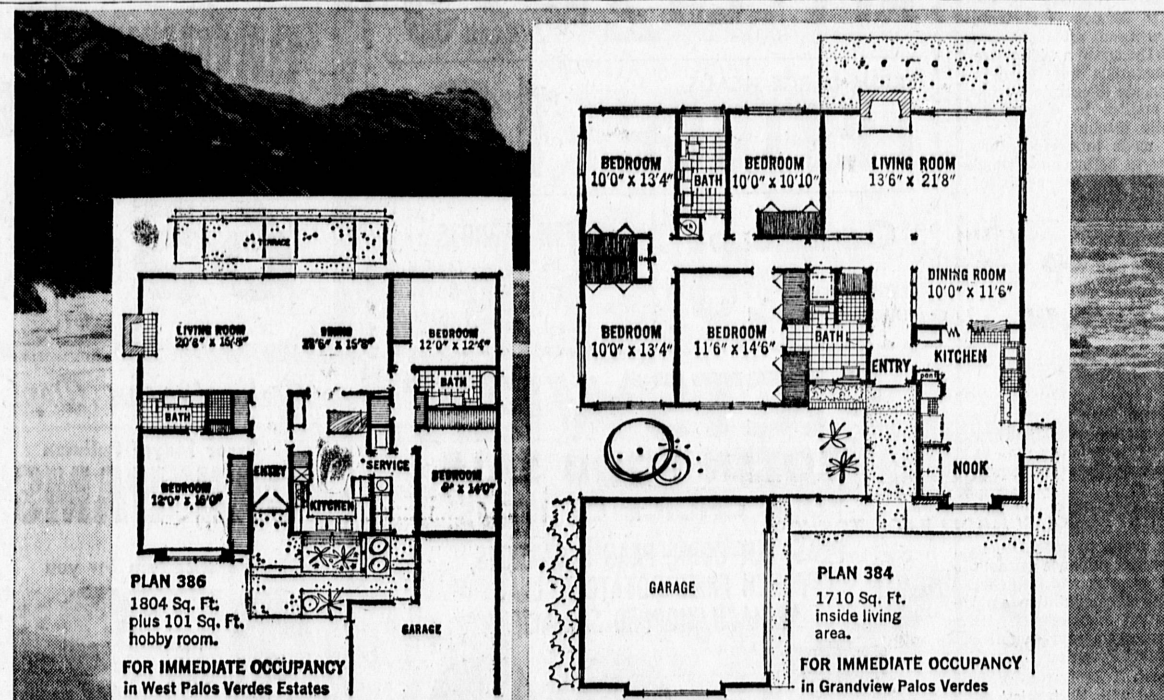


A Planned Community of Fine Homes

DIRECTIONS

1 Block East of

242nd & S. WESTERN AVE.



now...live on the peninsula of prestige at prices & terms

you've been

waiting for!

GRANDVIEW ROLLING HILLS

from \$24,000 FULL PRICE*

\$136 mo. 10% dn.

WALL-TO-WALL CARPETING!

BUILT-IN GAFFERS & SATTLER GAS RANGES & OVENS

WASTE KING DISHWASHERS (Plans 2 & 3, optional Plan 1)

BRICK FIREPLACES & HEARTHS!

ALL IMPROVEMENTS IN AND PAID FOR!

Also your choice of luxurious homes in

GRANDVIEW PALOS VERDES

from \$29,535

QUALIFIED NON-VETS from \$1,500 DOWN (plus costs)

VA TERMS FOR QUALIFIED VETS (on a limited no.)

Visit 7 furnished models

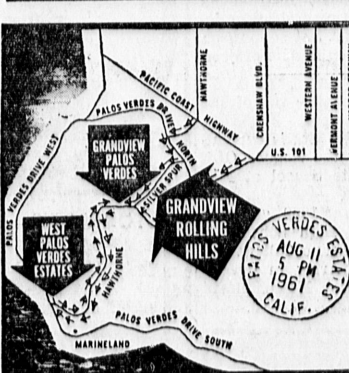
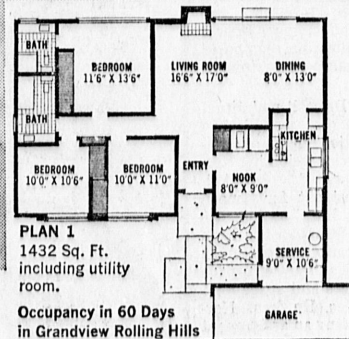
WEST PALOS VERDES ESTATES

from \$34,900

QUALIFIED NON-VETS 90% Financing

VA TERMS FOR QUALIFIED VETS

See ocean-view models, 3 furnished by Wilder's



SPECIAL NOTE FOR PARENTS OF SCHOOL AGE CHILDREN!



The Palos Verdes Unified School District, patterned after those in Beverly Hills and Palo Alto, guarantees your children the same high educational standards...the same advantages as students in these two famous areas.

- No half sessions!
- 4 more schools than last year!
- Your children go from kindergarten through high school right on the peninsula!
- Graduates of top-caliber, unified school districts (such as Palos Verdes) have a better chance of entering leading colleges!

Rolling Hills Round-up Set September 17

Rolling Hills Estates' fourth anniversary will be observed Sunday, Sept. 17, with a round-up consisting of square dance,

horseback riding, western musical programs and a buffet.

The event will be from 2 to

7 p.m. at the Empty Saddle Club, Rolling Hills Rd., and Palos Verdes Dr. North. There is no admission charge but tickets will be sold for the buffet to be served from 2:30 to 6:30 p.m.

WESTERN television star Bob Foulk will be master of ceremonies. He frequently portrays sheriffs as well as bad men on such television shows as Maverick, Cheyenne, Lassie, Bonanza and the Tall Man. Foulk recently served as director for the Palos Verdes Players for the production "The Pleasure of his Company."

Lloyd Carr, Empty Saddle Club president, said Rolling Hills Estates is one of the few cities in the nation maintaining equestrian trails throughout the city.

YOUNG RIDERS performing at the Round-up include Kit Davis, 15, daughter of Mr. and Mrs. George Davis; Barbara Eastman, 15, daughter of Dr. and Mrs. J. B. Eastman; Diane Gardner, 13, daughter of Mr. and Mrs. Hugh Gardner and Judy Wasserman, 14, daughter of Dr. and Mrs. J. M. Wasserman. Other performers will be Marilyn Noel, 14, daughter of Mr. and Mrs. Kenneth Noel; Paula Carr, 14, daughter of Mr. and Mrs. Lloyd Carr and Kit Neacy, 17, daughter of Dr. and Mrs. Clement Neacy.



ROUNDUP PERFORMERS... Kit Neacy, 17, daughter of Dr. and Mrs. Clement Neacy, and her horse, Tall Paul, will be among young riders performing at the Rolling Hills Estates Roundup Sunday, Sept. 17. The event will be at the Empty Saddle Club starting at 2 p.m.