

Veterans' Multiple Sclerosis Claims Being Reviewed

Veteran's multiple sclerosis claims previously filed but denied are now being reviewed under provisions of a new law. According to Mrs. Sara R. Bridges, veterans service officer, recently enacted public law 87-674 allows a seven year presumptive period rather than the former three-year period for presumption of service connection in multiple sclerosis among veterans. It is possible for certain filed

cases to be missed and it is suggested that veterans wishing to reactivate their claims for possible service connection check with the Torrance Veterans Service Office at 1822 Grammercy Ave. Only claims of living veterans are subject to review at the Torrance office. Widows or other dependents of a deceased veteran who had multiple sclerosis in his lifetime should contact the County Service Office for the purpose of renewing their claims.

Bookkeeping Courses Open High School

The bookkeeping and records-keeping course at Torrance Evening High School has openings for new enrollees, according to Raymond E. Collins, principal. No prior training is necessary. The double entry method of bookkeeping is applied to financial record keeping for business, social and personal use. Projects and practice bookkeeping sets are used to give the student practice in performing bookkeeping tasks commonly found in business. The student learns to prepare buying and selling records, cash control records, payrolls, withholding tax reports, and accounts payable and receivable records. This semester, for the first time, the course will include instruction on a bookkeeping machine. In addition, automatic calculators and adding machines will be available for use by the students. Interested persons may register at the Torrance Evening High School office at 2200 Carson St. The class meets Tuesday and Thursday evenings from 7 to 9:30 p.m. Additional information may be obtained by calling FA 8-8080, ext. 295, during the day, or FA 8-9206 in the evening.

We always have time enough, if we will but use it aright.—Goethe



WHEN BAKING YOUR supply of Date Fruit Cake for the family and for holiday gifts, bake the cakes in various sizes of French soufflé dishes so you can give cakes and dishes together. Wrap these perfect presents in attractive paper and tie with cluster of red berries or holly under the bow.

Traditional Fruit Cake Fills the Yule Basket

Specialty dishes are the rule when the occasion is gala. Some are traditional, some may be innovative indeed. Among the most traditional in this country is fruit cake for Thanksgiving and Christmas Week.

It's hardly ever too early to start making fruit cakes for holiday entertaining and giving. The longer they are "aged," the tastier they become. And the "aging" process is simple. After baking the fruit cake, let it cool thoroughly. Then remove the paper in which you baked it. Before storing it in an airtight container, wrap the cold cake in cheesecloth or any other lightweight cotton fabric saturated with brandy, whisky, wine or grape juice. This helps to keep the cake moist and allows the flavor of the liquid to penetrate.

By Any Other Name—it Is the Same

The cocktail—now famous the world over—enjoys about as many stories concerning its origin as there are types. That it originated in America no one doubts. But just where or when is open to question for no two references to its beginning agree.

One version credits Betsy Flanagan, a barmaid at Hall's Corner Inn at Elmford, New York. It was her custom to serve glasses of her own concoction (known as Betsy's Bracers) to American Revolutionary War officers staying at the inn. To give it an added touch, Betsy dressed each glass with the tail feather of a rooster—hence the name cocktail.

Louisianians like to think the name evolved from a word the French-speaking people in New Orleans had for an egg cup or coquetier (pronounced kah-kuh-TYAY)—from which they drank a special libation. Holland House, a leading U.S. maker of cocktail mixers, points out that there are numerous literary allusions to the cocktail which help to pin down the fact that the drink was an American "invention" about the beginning of the 19th century.

Literary Allusions Washington Irving, writing a history of New York under the pseudonym "Klugebocker" in 1809, said of the cocktail: "They (Dutch-Americans) lay claim to be the first inventors of the recondite beverages, cock-tail, stone-fence (whiskey and cider), and sherry-cobbler."

Nathaniel Hawthorne referred to cocktails in "The Blithedale Romance" in 1852, and William Makepeace Thackeray mentions it in "The Newcomes" in 1854. And in "A Dictionary of Phrase and Fable" by Brewer, the author says the origin of the cocktail is unknown.

He adds: "The story given in the New York World (1891) is to the effect that it is an Aztec word, and that the liquor was discovered by a Toltec noble who sent it by the hand of his daughter Xochitla to the king who promptly named it 'cocktail'."

All of which adds up to cocktails to delight any occasion. Bake at 400 degrees for 6 to 8 minutes.



Autumn appetites relish the flavor of spice. Here is a recipe for molasses cookies that should fit the bill.

GINGER COOKIES
1 cup butter or margarine
1 cup sugar
1 cup molasses
3 eggs
1/4 cup sour cream
4 cups sifted flour
1 1/2 tsp. salt
1 tsp. soda
1 tsp. baking powder
2 tsp. ginger
1 cup finely chopped dried apricots

Cream butter and sugar; add molasses and mix well. Beat eggs well, then mix with sour cream. Sift together flour, salt, soda, baking powder and ginger; add alternately with egg mixture to creamed mixture, beating after each addition. Mix in chopped apricots. Drop by spoonsful onto lightly greased baking sheet about 2 inches apart. Bake at 400 degrees for 6 to 8 minutes.



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COUNTY FAIR **PIES** YOUR CHOICE EACH **29¢**

APPLE, PEACH, APRICOT, BOYSENBERRY, CHERRY, BLUEBERRY, PUMPKIN OR MINT

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CHALLENGE GRADE AA **Butter** 1-LB. CTN. **67¢**

FIRST QUALITY

S & W—25-OZ. JAR **Mince Meat** **45¢**

Schilling

SMALL CAN **PUMPKIN PIE SPICE** **29¢**

SMALL CAN **GROUND CINNAMON** **23¢**

SMALL CAN **GROUND NUTMEG** **49¢**

SMALL CAN **POULTRY SEASONING** **17¢**

OCEAN SPRAY **CRANBERRY SAUCE** WHOLE OR STRAINED 2 16-OZ. CANS **39¢**

STAR KIST **TUNA** 4 4 1/2-OZ. CANS **\$1.00**

CHUNK STYLE, LIGHT MEAT

MAXWELL HOUSE **COFFEE** 2-LB. CAN, \$1.99 1-LB. CAN **55¢**

PIKIE MINIATURE **Marshmallows** 10 1/2-OZ. BAG **19¢**

NABISCO PREMIUM **Saltine Crackers** 1-LB. PKG. **29¢**

COOK YOUR TURKEY OR HAM IN **Reynolds Wrap** HEAVY DUTY, 25-FT. ROLL **55¢**

REGULAR, 25-FT. ROLL, 89¢

CHIFFON **Toilet Tissue** 2 ROLL PKG. **23¢**

DIRT'S OUT—USE **Tide** GIANT PKG. **69¢**

PRINCELLA GOLDEN **YAMS** 40-OZ. CAN **35¢**

SAXON **APPLE JUICE** 1/2-GAL. BOT., 45¢ QT. BOT. **23¢**

F & P **FRUIT COCKTAIL** 6 16-OZ. CANS **\$1.00**

FOR COOKING OR SALADS **WESSON OIL** 24-OZ. BOT. **33¢**

PILLSBURY **FLOUR** PRICE INCLUDES 5¢ OFF LABEL 5-LB. BAG **49¢**

ROYAL **GELATIN** ASSORTED FRUIT FLAVORS 6 PKGS. **45¢**

CARNATION **Evaporated Milk** 7 14 1/2-OZ. CANS **\$1.00**

HEAVY BOTTOM, 12-OUNCE **BEVERAGE GLASSES** 8 IN. BOX **\$1.00**

COPPER TONE FINISH **WHISTLING TEA KETTLE** WHISTLES TO SIGNAL WATER BOILING, EASY ACTION FLIP CAP **\$1.98**

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