

# Chronic Worrywarts Wait For Soft Spots in 'Boom'

By REYNOLDS KNIGHT  
Economists are chronic worrywarts. And while they're saying in public that 1964 is a happy year, with the economy at near boom levels, in private many of them are watching anxiously for soft spots in three areas.

The auto sales boom, which has sustained itself for some 18 months, is one candidate for at least some tapering-off. In the building field—particularly offices/commercial and apartment buildings—there are signs that new construction

is starting to run ahead of occupancy, and that a sharp adjustment lies ahead.

Under intense scrutiny is the retail sales pattern, with its many subdivisions and regional breakdowns. Only in the past week or so some observers have begun suggesting that the tax cut has not brought the sharp upturn in consumer buying. This does not mean, however, that the tax cut hasn't helped the economy—rather that its effects are being spread out and include, for example, major purchases

made before the tax cut took effect and old debts paid off.

One factor of strength that now tends to counteract would-be Cassandras is the solid increase in employment that has held up since the start of the year. Chances are it will continue at least until the rush of temporary summer workers into the labor market in June. In sum, there's little chance for a downturn until very late in the year, if then.

**LONG POPULARITY**—Glass containers, among the oldest packages known to man today are at the top of the popularity list. The Glass Container Manufacturing Institute reports that the U.S. is consuming glass-packaged products at an annual rate of about 1,480 units per family. This is 20 per cent more than a decade ago.

A GCMCI spokesman said that in 1963 about 70.5 billion glass bottles and jars "went to market." Many of them, such as food jars and no-return beverage bottles, made only one trip. Others, like milk bottles, made many.

Milk bottles, for example, make an average of 33 trips, returnable soft drink bottles 25, and returnable beer bottles 28, GCMCI said.

"The use of glass packages exceeds that of any other rigid container in the U.S.," the GCMCI spokesman said. "Glass has held this position in the U.S. since the founding of the Jamestown colony in 1608 because innate characteristics that make it suitable for packaging almost any product from the most active chemicals to the finest foodstuffs."

GCMCI said Census figures show that 25.6 billion new glass containers were shipped last year. That was the fifth consecutive record year chalked up by glass container manufacturers.

**A NEW BREED OF ENGINEERS**—Columbia University's School of Engineering and Applied Science, an outgrowth of the first school of mines in the Western hemisphere and one of the two or three oldest engineering schools in America, is observ-

ing its 100th anniversary. With a long list of engineering "firsts" already to its credit, including the historic measurements of energy from uranium fission that led directly to the World War II Manhattan District Project and the atom bomb, the famed school is busily turning out a new breed of engineers.

The electronics computer has replaced the slide rule at Columbia. Heavy emphasis is placed on the relationship of what once was pure engineering to other sciences, such as medicine and biology, and to social and political factors. Technology in the next 15 years will almost surely produce changes more vast than those in the history of man up to now. With that in mind, Columbia has set a goal of providing a broad base of knowledge that will equip its engineering graduates to weigh technological advance in terms of human benefits.

per cent of all working persons held two jobs, and of this group, about 80 per cent were men. Usually the second job involves much less than 40 hours a week.

**BITS O' BUSINESS**—Sales of mobile homes (large trailers) will top the \$1 billion level this year, an industry spokesman has predicted. This would mean sales of about 150,000 of the domiciles-on-wheels.

Pork prices are on the way up, as farmers reduce new pig births, and it's expected that output of pork products by mid-summer will be running 20-per cent below present levels, hiking prices.

## U.S.D.A. CHOICE STEER BEEF WE CUT TO YOUR SPECIFICATIONS

U.S.D.A. GRADE A  
**FRYING CHICKENS**  
**29¢** lb  
CUT-UP . . . 33c lb.

FRESH **GROUND BEEF . . . 3<sup>lb.</sup> \$1**

**GROUND CHUCK 59¢ lb.**

COUNTRY STYLE **PORK SAUSAGE 3<sup>lb.</sup> \$1**

**CUBE STEAK 98¢ lb.**

MORRELL'S ALL MEAT **Bologna 39¢ lb.**

**CORN KING BACON 49¢ lb.**

OSCAR MAYER **WIENERS 49¢**

CHUCK **POT ROAST**  
**35¢** lb

DI CARLOS SPRINGFIELD  
**BREAD**  
**5 for \$1**

**RIB STEAK 79¢ lb.**

**CLUB STEAK 98¢ lb.**

**CHUCK STEAK 39¢ lb.**

**7-BONE ROAST . . 39¢ lb.**

DEL MONTE  
**Catsup**  
14-OZ. BOTTLE  
**10¢**

- DEL MONTE - NO. 303 CANS **PEAS . . . 5 for \$1.00**
- DEL MONTE - NO. 303 CANS **CUT GREEN BEANS 4 for \$1.00**
- DEL MONTE - NO. 2 1/2 CAN **SLICED PEACHES . . . 29¢**
- DEL MONTE - CREAM/WHOLE KERNEL **CORN . . . NO. 303 CANS 6 for \$1.00**
- KERN'S - 20-OZ. JAR **STRAWBERRY JAM . . . 39¢**
- NABISCO - LB. PKG. **PREMIUM CRACKERS . . 27¢**

LARGE GRADE AA  
**Eggs**  
**37¢** doz.

BLEACH **PUREX** Gallon **49¢**

HUNT'S **Pork & Beans** No. 2 1/2 Cans **5 FOR \$1**

**PRODUCE SPECIALS**

CENTRAL AMERICAN **BANANAS . . 2 lb. 25¢**

LARGE CRISP STALK **CELERY . . . 10¢**

LARGE RIPE **AVOCADOS . . 2 FOR 29¢**

LETTUCE **ROMAINE . . 5¢**

FOREMOST

**BUTTER Grade AA 67¢**

**ICE CREAM Big Dip 1/2 Gallon 59¢**

**ICE CREAM Family Style 1/2 Gallon 69¢**

**ICE CREAM Premium 1/2 Gallon 79¢**

DETERGENT  
**Cheer**  
GIANT PKG. **59¢**

LIBBY'S  
**CORNED BEEF**  
**39¢**  
12-OZ. TIN

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## Carson High Students May Buy Yearbook

**THINGS TO COME**—A portable "patio light" to brighten and extend outdoor barbecue parties is mounted on a pole having adjustable height and angles; it's offered by an Indiana firm . . . A chemical company has developed a low-cost purifying chemical for small swimming and wading pools and is testing the plastic-bottle package in nine cities . . . Luxury for Tabby and Rover: a special pillow for the pet's bed, filled with cedar and plastic foam, also is said to be mildew-proof and flea-repellent. It's marketed in three cities.

Sales for the first bound edition of the "Palomino," Carson High annual are now in progress. The yearbook will sell for \$4 with a student card.

Only 1,000 yearbooks will be printed unless additional orders are received, according to Hector Estrada, manager of the student store.

Students may have their initials imprinted on the annual for an additional 50 cents.



**MOON LIGHTERS**—Recent figures indicate there has been a sharp increase in the number of "moonlighters"—people who hold a second job besides their "regular" one. A study of 1963 figures show that 5.7

## WIFE SAVERS

By **BARBARA DUFFY**  
Southern California Edison Co.  
Home Economist



During the spring and summer months, fresh vegetables are at their peak, both in quality and quantity and the markets now have an abundance of them on display.

Now is the time to try out new combinations of flavors and colors for your table—so let's start with a couple of my all-time favorites.

First of all, of course, vegetables must never be over-cooked, and they must always be thoroughly drained. Bring vegetables to a boil in a half to one inch of salted water; covered, cook on HIGH heat only until boiling point is reached, then lower heat and SIMMER gently until tender.

To provide variety, experiment with unfamiliar vegetables, or try new uses for old favorites. During the spring and summer months when vegetables are at their peak in quality and quantity they deserve their just due.

This vegetable arrangement is perfect for a buffet since the guests may pick and choose.

- BUFFET VEGETABLE PLATTER**
- 3 large potatoes, peeled, cooked and quartered
  - 4 medium carrots, cooked and cut into strips
  - 1 pound whole green beans, cooked
  - 2 medium zucchini, unpeeled, cooked and sliced
  - 1 package frozen artichokes hearts, cooked
  - 3/4 cup vegetable oil or olive oil
  - 1/4 cup tarragon vinegar
  - Salt, pepper, to taste
  - 1 tablespoon drained capers
  - Chopped parsley
  - Garnish: lettuce or watercress

The vegetables should be cooked until tender but still crisp and cooled in separate containers. Pour over them, in their containers, a dressing made of the oil, vinegar, salt and pepper. Allow them to stand at least 1 hour in the electric refrigerator. When ready to serve, arrange on a large platter in alternate mounds and sprinkle them with drained capers and chopped parsley. Garnish the platter with lettuce or watercress and place in the center, a tomato cut into petals. Serves 8.

Tender green and subtle flavored fresh asparagus combines in an entree, to be accompanied by a tomato salad and one of the many fresh fruits also plentiful in the markets.

- ASPARAGUS LOAF**
- 1 cup coarse cracker crumbs
  - 1/2 teaspoon grated onion
  - 4 tablespoons butter
  - 1 tablespoon chopped parsley
  - 1/2 teaspoon salt
  - 1/2 teaspoon white pepper
  - 2 eggs
  - 2 cups hot milk
  - 4 cups asparagus, cut into 1" lengths
  - 1 cup light cream sauce
  - Chopped chives, Parmesan cheese

Saute cracker crumbs in butter with grated onion, parsley, salt and white pepper for 5 minutes. Beat eggs lightly and stir into the hot milk. Combine with asparagus and crumbs. Bake in a buttered loaf pan approximately 5 1/2" x 9 1/2" in a pre-heated 375° oven for 30 minutes, until set. Serve with a cream sauce seasoned with chives and cheese to taste. Serves 6.