Local Men Rig Made Here Four New Join Navy Off to Bolivia Principals






 ${ }^{\text {training }}$


 | y will go to one of the navy's. |
| :--- | :--- | :--- |
| pecialist schools. They will en- |






 ju
R
en
en

pla | Roseroot | $\begin{array}{c}\text { The four local appointments } \\ \text { Roserot }\end{array}$ |
| :--- | :--- | Roseroot is

ennial of the
planted for

## ranacachacan

 fiveniture. and APPLIANCES" NO CASH DOWN
McMAHAN'S FURNITURE STORES:
MAR 1306 SARTORI


Electric cooking keeps more juice in meat-because it's flameless!


When you cook electrically there's no draft of constantly changing air because there's no flame. (Flame, you see, needs air to breathe. So a flame-heated oven constantly inhales dry air, exhales moist air-literally cooks meat in a hot draft You evaporates good juices.) In an electric oven theress no draft of dry air,
-


Electric cooking is far cooler, too. As much as $16^{\circ}$ cooler. The reason is obvious: electric cooking puts the heat directly into the food, not into the room. Electrio cooking is ceaner, way to cook. Why not see your appliance dealer for a demonstration of the new electric ranges?


## TORRANCE BOOTERY

1333 EL PRADO
We Specialize in Orthopedic Shoes and Fill Doctors' Prescriptions
FA 8.7809

