

### Small Business Conference Set

How to start and manage a small business will be the topic of a one-day workshop sponsored by the Small Business Administration, Jan. 11, Mayor's Conference Room of the Los Angeles City Hall.

Workshop sessions, which will be led by SBA financial, legal and management specialists, will begin at 10 a.m. There is no charge and registrations are available by telephoning 688-2903.

**CLASSIFIED AD CALL FA 8-4000**

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TUES. JAN. 12th 10:30 a.m.

(4) TRUCK CRANES: (all have Fair Leads, Tag Lines, etc.) LIMA 2234, 25-ton, Waukesha Power, 110' boom; BAY CITY 18-5, 12 V. Waukesha Power, 70' boom, 15' jib; BAY CITY 150 Waukesha power, Int. Boom Mast; P & H 150, 12 1/2 Ton, Waukesha Power, 72' boom, 15' jib.  
CRAWLER CRANE: Bucyrus Erie 228, 26' Pads, Buda Power.  
STINGER CRANE: Hydro Lift mtd. on Int'l Truck.  
(12) TRUCKS: (2) MACK 8-10 Yd. Dumpers dual rear axle, GMC 3-axle 473 GMC power Truck Tractor (rebuild); MACK 3-axle Twin Screw Tractor; FORD F-8 Tractor; GMC 14' Frame Truck; Dodge 3/4 Ton all wheel drive Power Wagon; 6-wheel 1000 Gal. Water Truck; Chev. 1500 Flat Rack, 2 ton, 15' bed; Dodge 1250 Gal. Fuel Truck.  
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# Legislature Begins Work For 1965 General Session

By VINCENT THOMAS  
Assemblyman, 68th District

When you read this, we will already have convened in our 1965 general session in Sacramento. We will be busy in getting ourselves organized to perform the many serious tasks with which we will be confronted. As I have already indicated in previous columns, this could be one of the longest, toughest legislative meetings in California history.

After the newly elected and re-elected members of each house are sworn in, and the officers for each house are selected, the Governor will have given us his message on problems facing the state. His budget message will come later, but he has stated that he intends to submit only a "bare bones" budget, calling only for sufficient funds to cover the growth needs of the state but not for new or expanded programs.

However, the Governor did indicate that individual department heads might ask us for more money than that allotted by the budget bill, requests which he would neither support or oppose. Obviously, this could mean a considerable stepping up in the lobbying by state agencies,

thus complicating our legislative labors.

THOUGH BOTH houses will quickly adopt temporary rules for procedure—probably the permanent rules of the 1963 session—it may be several weeks before the permanent rules are promulgated. Assignments of members to standing committees will also come somewhat slowly, particularly because of the Constitutional provision which delays committee hearings on the vast majority of bills for 30 days after their introduction.

During the early weeks of the session, most of us will be busy getting our offices organized. Many of us will be getting acquainted with new secretaries and office assistants, while others will be renewing relationships with experienced staff.

The legal time limits on bill action automatically make the early part of every regular session the time for introduction of bills. Though many committee bills will have been drafted and cleared through the Legislative Counsel's office before the session, hundreds of others will be dropped in the hoppers of both houses, and all of us will be keeping the Counsel's

staff working far into the nights, to make sure that our own special measures are given the best possible chance for enactment into law.

OUR LEGISLATIVE Analyst and his staff have been busy for many weeks, following closely the budget hearings between the various agencies and the Department of Finance budget office. Though the Analyst's voluminous report and recommendations on the budget bill will not be released until late in January, much of its text has already been drafted and reviewed by the Joint Legislative Budget Committee.

The flow of letters and other communications from our constituents has already reached a considerable volume, and will increase further when actual committee hearings of bills start. Such communications are exceedingly valuable to us, and very welcome, because they give us a cross-section of public opinion on problems affecting our districts which help us to do a better job in working for better legislation in the many fields of social and economic activity which affect the daily lives of all Californians.

MAIN OFFICE: 7TH AND HILL, L.A.



THIS handsome brunch featuring fruit wrapped in bacon and French Toast is party-going pretty. Added interest is the Date Butter which provides extra nutrition and goodness.

## French Toast, Indio Featured for Brunch

Planning a party brunch? If so there are few combinations that are as picture pretty, flavorsome and nutritious as one featuring French Toast, Indio... so named because the toast is served with a date butter. As we all know, Indio is the date center of America. Along with the French toast go Fruit-Bacon Wrap-Ups. A pitcher of ice cold milk on the table for everyone and plenty of hot coffee for adults and the picture is complete.

**FRENCH TOAST**  
2 eggs beaten  
1 cup milk  
3 tbs. honey  
1/4 tsp salt  
1/2 tsp vanilla  
8 to 10 slices French bread, cut at least 1/2 inch thick  
Butter for frying  
Date Butter

Combine eggs, milk honey, salt and vanilla. Dip French bread slices into mixture, turning to coat both sides and letting them soak just a bit. Grill or pan-fry in melted butter until lightly browned on both sides. Keep warm in oven until ready to serve topped with Date Butter.

**Date Butter**  
Recipe makes about 1 1/4 cups. Whip 1/2 cup (1 stick) soft butter with 1/4 cup (firmly packed) light brown sugar until light and fluffy. Add 1/2 cup finely chopped dates and 2 teaspoons lemon juice. Any remaining date butter may be refrigerated and used later on hot breads.

These tasty morsels are the perfect garnishment as well as fruit course for our super special brunch. Peel firm bananas; brush lightly with melted butter.

**Fruit-Bacon Wrap-Ups**  
Wind strips of bacon spiral fashion around bananas and fresh or canned pine-

apple spears; secure with with food picks. Broil 6 inches from source of heat about 3 minutes; turn and broil broil on other side until bacon is crisp.

## It's Yours... Take Care!

Keep it cool; keep it clean, keep it covered. These simple rules for the handling and storage of meats will insure wholesome food of top flavor.

Select your market wisely, buying from a clean one. Most meats are sold at self-service departments so be alert to the methods used in displaying and packaging. Reject any package that is broken or excessively wet.

Protect your meat packages from warm temperatures. When bacteriologists say that "life begins at 40", they are talking about 40 degrees F. and bacterial life.

Meat held at 40 degrees will keep twice as long as meat held at 50 degrees. And meat held at 32 degrees will keep five times as long as meat held at 50 degrees.

Place meats promptly in meat storage compartment of the refrigerator, having unwrapped from market paper to loose covering. Fresh prepackaged meats should be stored as wrapped.

Plan your meals to serve meat at its best: use ground meats within two days of purchase or freeze immediately for future use. Use fresh meats or fresh pork sausage within two or three days or freeze immediately for later use.

Ready-to-eat sausages, luncheon meats and smoked meats such as ham and bacon should be used within a week.

The meat processors and retailers have done their utmost to deliver a bountiful supply of wholesome meat to us. We have the responsibility to protect and preserve its quality.

## Steak Is Favored By All

For a little bit of Germany right at your finger tips, take a quartet of frozen processed beef



steaks from your freezer and try this suggestion for Heidelberg Steak Sandwich. You will be glad you did, for young and old alike will give it the gold medal award.

- HEIDELBERG STEAK SANDWICH**
- 1 cup finely shredded cabbage
  - 1/4 tbs. finely chopped green pepper
  - 2 finely diced green onions
  - 3 tbs. French dressing
  - 4 frozen beef steaks (2 oz. each)
  - 2 tbs. butter
  - 4 hamburger buns, toasted and buttered

Combine cabbage, green pepper and onions; marinate in French dressing. Sprinkle both sides of steaks before cooking.

Quickly brown steaks in butter. Place one steak on each buttered and toasted bun.

Drain cabbage and top each steak with cabbage mixture; then cover with top of bun.



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...you'll join the thousands who will open a Great Western Savings account. Funds received or postmarked by the 11th earn from the first—that's extra interest. So for a healthier, wealthier '65, be wise: Hurry in and get your free copy of the Royal Canadian Air Force Exercise Book...and open your savings account by January 11!



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### LIGHT DESSERT

Pineapple snow is a light bit of perfection after a hearty meal. Heat until dissolved 1 envelope unflavored gelatin, 1 (12-ounce) can pineapple juice, 2 tablespoons sugar and 1/4 teaspoon salt.

Add 1 tablespoon lemon juice and 1 teaspoon grated lemon peel; chill until slightly thickened.

Fold in 2 stiffly beaten egg whites and spoon into 4 (1/4 cup) molds. Chill firm.

Pick Your Pack... Two-thirds of the tuna canned in the United States is chunk style; about a quarter, solid pack; the balance, flakes and grated.

### more meat



### more flavors

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**KOLD KIST** FROZEN BEEF STEAK