Legislature 'Up in Air' **About Major Differences**

By VINCENT THOMAS Assemblyman, 68th District As I write this, less than three days remain before the 1965 general session of the compliance with the Consti-tution, But still waiting final action are three basic issues, the 1965-66 budget, taxes, and Senate reapportionment, Fallure to pass legislation in

the 1965-66 budget, taxes, and Senate reapportionment. Failure to pass legislation in any one of these three areas could result in the calling of a special session. As of right now, few will hazard a guess as to what the outcome of the general session may be. The budget bill has passed

The budget bill has passed both houses, but in different versions. The two totals are not far apart, close to \$4.14 billion, but there are wide variations between the versions in some controversial items. The conference com-mittee of three members from each house has already held hours of hearings in its efforts to iron out the differences.

ences. THE OMNIBUS tax bill squeaked through the Assem-by, losing several features because the necessary two-thirds vote could not be ob-trigorous support in the hear-ing before the Senate Reve-put it was obvious that the bill was not getting a very strike's decision to "take the bill under submission" is toosidered a good indication taxes until the size of the budget for next year is decided to New or increased taxes can be decided upon after the width of the gap between proved expenditures is to new or increased taxes the decided upon after the width of the gap between t

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proved expenditures is known. The bill to reapportion our state Senate underwent ma-jor surgery in the Assembly Elections and Reapportion-ment Committee before it passed that house. The bound-aries for the 12 Los Angeles County districts to be estab-lished by the measure as ap-proved by the Senate were bunkad. Substituted were new boundaries devised by the Committee, which the Ione Senator from that county an-grily described as "crass po-litical gerrymandering." The Assembly version also would set district boundaries in each of the five counties which would be entitled to two Senators under the bill. All observers expect the Sen-ate to reject the Assembly version.

IF A SPECIAL session is IF A SPECIAL session is necessary, its timing will de-pend on which of these three measures has failed to make the grade when our deadline arrives. If it it reapportionarrives. If it it reapportion-ment, the Governor may feel obliged to call it early enough so we could be back in spe-cial session before you read this, because of the federal court decision requiring re-districting by July 1. If it is taxes, the session could be delayed some time.

DOCTOR'S NURSE

DOCTOR'S NURSE Bettye Avon Tanner, DN, of 5526 Laurette, has been asked by the American Asso-ciation of Doctors' Nurses to serve on its Decade of Health Committee. The purpose of the committee, which will hold its annual convention July 15 to 18 in Atlanta, Ga., will be the development of several projects to help man-kind.



TRIP WINNER . . . Mrs. Faye Evseff receives two expense-paid tickets for a trip to Hawali from Les Silverstein, president of the Rolling Hills Plaza Merchants Association, who made the presentation as a climax to the Hawaiian Days celebration at the cen-ter last weekend. (Portrait by Robison)

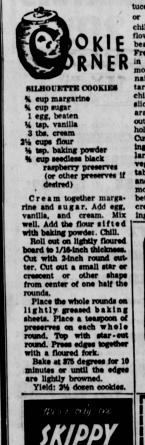




FOR LAZY SUSAN SALAD, let everyone as semble his own from a large tray heaped with crisp iceberg lettuce wedges, ham, cottage cheese, vegetables and a zippy dressing.

Buffet Salad Will Please All Guests

For lazy summer days, "Lazy Susan Salad" is just the ticket. It's a topnotch buffet salad and you can in-crease or decrease the quantities to suit the size of the group. It also travels well to a picnic or potluck supper; simply carry along the fixings and arrange the salad on the spot. "You'll notice the outer leaves of iceberg lettuce are unounded foods. None of the leaves need go to waste when you buy a firm head of iceberg. Squeeze the let-tuce gently and if it "gives" to slight pressure, it's ready for your shopping bag.



LAZY SUSAN SALAD LAZY SUSAN SALAD 2 heads iceberg lettuce 1 cup cooked cauliflowerettes 1 cup sliced cooked carrots 1 cup cooked lima beans Bottled French or Italian dressing 1 cup dairy sour cream 3/5 cup mayonnaise 2 ths. lemon juice 1 tap, dry mustard

2 ths. lemon juice 1 tap. dry mustard ¼ tsp. salt ¼ tsp. onion powder 1 or 2 medium-size red onions 1 pt. cottage cheese 2 cups julienne esoked ham

Core, rinse and drain let-

tuce. Place in plastic bag or wrap in plastic wrap;

or wrap in plastic bag or wrap in plastic wrap; chill. Combine in bowl cauli-flowerettes, carrots and beans. Moisten well with French dressing; marinate in refrigsrator 1 hour or more. Blend cream, mayon-naise, lemon julce, mua-tard, sait and onion powder; chill. Just before serving, slice onions crosswise; sep-arate into rings. Reserve outer leaves of lettuce to hold vegetables and ham. Cut 8 wedges from remain-ing lettuce; arrange on large tray. Drain mixed vegetables; arrange vege-tables; onion rings, cheese and ham in separate mounds on lettuce leaves between wedges. Serve with cream-mayonnaise dress-ing. Makes 8 servings. SO LEE SAY: Some Say eight 1





You can change the flavor and character of a fruit saland character of a fruit sat-ad every time you change the salad dressing for it. This recipe calls for citrus juice plus cream cheese, which adds pleasant zip to the salad.

JUNE 23, 1965

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😁 Wise and shopping guide

Change Flavor Of Salad By

New Dressing

CREAMY FRUIT DRESSING 1 tbs. honey 1 tbs. lemon juice

2 tbs. orange juice 1 3-oz. package cream cheese

1 tsp. grated orange rind 3/ tsp. salt Dash of cayenne 3/ cup salad oil

Gradually add the honey, lemon and orange juice to the cream cheese, blending

the cream cneese, blending until smooth. Add orange rind, salt and cayenne and beat until well blended. Add the oil very slowly, beating well after each addition. Chill. Beat well a g a in before serving over the fruit salad.

Free Mexican

Recipes Offered

CALIFORNIA'S rich fresh peach crop will provide us with all summer-long eating pleasure. Calif Peaches Romanoff are but one example.

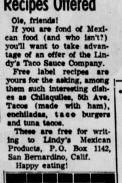
California Peaches Are Now Appearing in Local Markets

With the appearance of fresh California peaches on the market, we can now look forward to many months of enjoyable eating. An attractive dessert for the family or for guests is our Peaches Romanoff.

CALIFORNIA PEACHES ROMANOFF

Fresh sliced peaches, sweetened 1 cup sugar 1 cup water Grated rind of 1 lemon 2 tbs. lemon juice 1 egg yolk 2 tbs. butter 4 cup rum

cup rum Whipped cream



Cook % cup sugar and water to 240 degrees or un-til thick syrup forms. Add lemon rind and juice. Beat egg yolk with remaining sugar. Add hot syrup grad-

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sugar. Add hot syrup grad-ually. Return to heat and con-tinue cooking over low heat 5 minutes. Add butter and rum and reheat until but-ter is melted, but do not cook. Cool, then chill. Just before serving, whip cream and add rum sauce to suit your own taste.

cream and add rum sauce to suit your own taste. Spoon sauce into bottom of sherbet glass or hollow stem glass; add a layer of sliced peaches. Alternate layers of peaches and sauce, ending with a fresh peach slice for earnish.

