How Well Do You Know Your Town's History?



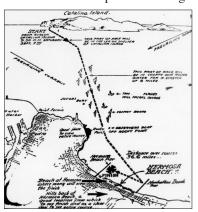
Well known swimming athlete and movie star, actress Esther Williams, pictured presenting the winning Aquaplane trophy to Bill Burred.

Abridged from *A Walk Beside the Sea* **By Jan Dennis**

During the Depression, beach lovers may have felt the sun, sand and surf were free, but the City of Manhattan Beach knew better. In order to maintain the pier and roundhouse, the City needed funds. In order to receive funds from the county, the Manhattan Beach City Council, in August of 1935, designated the Municipal Pier as the continuation of Center Street, now Manhattan Beach Boulevard, with two-thirds of the money going to pay labor. County funds were also used to widen Highland and Rosecrans avenues with the work being done by the Works Progress Administration.

Another event in 1935 was regarded as the greatest single sporting event to be held on the California coastline that year. On August 2, 1935, after months of negotiations, Logan Cotton, chairman of the Junior Chamber of Commerce, announced that the stage was set for the grant Aquaplane Race. Some 100 competitors stood erect on wide boards while guided by a rope line being pulled behind speedboats often reaching speeds of 50 miles an hour. Each boat consisted of a driver and mechanic.

The 26.6-mile race crossed the channel from Catalina Island to Manhattan–Hermosa Beach. The first race was held in 1935, and by 1937 an estimated 245,000 people gathered on the beach to watch the event. After making the crossing, riders were to leave their boards at a designated spot outside the breaker line and then swim to the beach for the finish line. The public standing along the



 $\label{eq:Map for the Aquaplane Races, 1935.} Map for the Aquaplane Races, 1935.$

shoreline could hear the progress of the event from a speaker system furnished by the Standard Oil Company (now Chevron) and Safeway stores.

For the second annual race, a special blue and yellow Aquaplane Race promotional stamp was ordered for use on all City outgoing mail. Design entries were submitted from as far away as Santa Barbara and San Diego. The winning entry was drawn by Rader Fink, a young newspaper artist.

For years the event was enormously popular. However, the crowds eventually began to dwindle. The races were interrupted during World War II, and later Aquaplanes were replaced by water skis--thus the demise of an exciting sport.

The annual Water Sports Regatta of swimming, paddle-boarding and boating, which started in 1927, continued with surfing growing rapidly. In 1939, a surf club was started and given a meeting place at the pier. Although thousands of people would flock to see fireworks displays launched from the pier by the Golden State Fireworks Company, hundreds came just to ride the waves.

Another event that people could enjoy was the City float in the Tournament of Roses Parade. In 1915, Manhattan Beach first tried to compete in the parade, but failed to find a shelter large enough to house a float during the winter storms. In 1933, it was decided to try again and by 1934, the City's first entry was complete. The City competed over the next four years and went on to win first place in its class in 1937. A goldfish titled "A Fisherman's Romance" was a 32-foot long creation made up of orange marigold and yellow pompoms. The eyes were made of shaded delphinium, stevia and maidenhair fern with foam of white narcissus.

In 1938, Manhattan Beach again won honors in the Rose Parade for "Star of the Sea," which took second prize in its class. More than 10,000 blossoms were used on the gigantic starfish.

The decade was coming to an end and the cloudy skies of the Depression were turning to sunshine.

To be continued..... •

Blonde Barbies

2009 CHARLIE SAIKLEY (SURFF-EST) VOLLEYBALL TOURNAMENT

Manhattan Beach, CA – The 15th Street Barbies, composed of beach volleyball enthusiasts from the South Bay and other nearby areas, will be gearing up to prove that beauty, brains and brawn are not mutually exclusive for this year's Surffest Women's Open Volleyball tournament, to be held at

Manhattan Beach Pier on August 1 and 2. Since 2006, the 15th Street Barbies have gathered every weekend at 15th Street in Manhattan Beach to play beach volleyball. The Barbies are part of Kimiz-Volleyballerz, a popular local volleyball social group that has attracted nearly 200 advanced level amateur beach volleyball enthusiasts. •

Food



PACIFIC SOLE WITH ORANGES & PECANS

Not so long ago, Dover sole meant an overcooked fillet swimming in butter, dotted with tasteless dried herbs and soaked in too much lemon juice. But sole deserves a comeback: it can become a satisfying, sophisticated, one-skillet dinner with very little effort. The recipe can easily be doubled.

Makes 2 servings Active time: 20 minutes Total time: 20 minutes Ease of Preparation: Easy

Nutrition Profile: Low Calorie, Low Carb, Low Sodium, Low Sat Fat, High Calcium, High Potassium, Heart Healthy, Diabetes Appropriate, Healthy Weight

Ingredients:

1 orange

10 ounces Pacific sole (see Note) or tilapia fillets

1/4-teaspoon salt

1/4 teaspoon freshly ground pepper

2 teaspoons unsalted butter

1 medium shallot, minced 2 tablespoons white-wine vinegar

2 tablespoons chopped pecans, toasted

(see Cooking Tip)

2 tablespoons chopped fresh dill

1. Using a sharp paring knife, remove the skin and white pith from orange. Hold the fruit over a medium bowl and cut between the membranes to release individual orange sections into the bowl, collecting any juice as well. Discard membranes, pith and skin.

2. Sprinkle both sides of fillets with salt and pepper. Coat a large nonstick skillet with cooking spray and place over medium heat. Add the fillets and cook 1 minute for sole or 3 minutes for tilapia. Gently flip and cook

until the fish is opaque in the center and just cooked through, 1 to 2 minutes for sole or 3 to 5 minutes for tilapia. Divide between 2 serving plates; tent with foil to keep warm.

3. Add butter to the pan and melt over medium heat. Add shallot and cook, stirring, until soft, about 30 seconds. Add vinegar and the orange sections and juice; loosen any browned bits on the bottom of the pan and cook for 30 seconds. Spoon the sauce over the fish and sprinkle each portion with pecans and dill. Serve immediately.

Makes 2 servings.

Nutrition information: Per serving: 234 calories; 9 g fat (3 g sat, 3 g mono); 70 mg cholesterol; 11 g carbohydrate; 28 g protein; 2 g fiber; 401 mg sodium; 556 mg potassium. Nutrition bonus: Vitamin C (70% daily value); Calcium (20% dv). 1 Carbohydrate Serving

Tip: Ingredient Note: The term "sole" is widely used for many types of flatfish from both the Atlantic and Pacific. Flounder and Atlantic halibut are included in the group that is often identified as sole or grey sole. The best choices are Pacific, Dover or English sole. Other sole and flounder are overfished.

Cooking Tip: To toast chopped nuts or seeds: Cook in a small dry skillet over medium-low heat, stirring constantly, until fragrant and lightly browned, 2 to 4 minutes.

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