

Something Different? . . . Mrs. Richland Obliges

Something different and the tricks for making them is the delightful contribution to the Favorite Recipe column today by Mrs. Malcolm Richland, 222 Via Anita. She gives a luncheon dish, an hors d'oeuvre, a yummy apple crisp and a trick for making your "Oatmeal Cookies" tastier.

Mrs. Richland is the wife of the principal at Arlington school. They have three children, Dan, 7, Joe, 5, and Meredith, 9. They came to Torrance four years ago from Independence, Calif.

Besides keeping a happy home, the local housewife is a member of the Parkway PTA and Las Madrecitas Guild of Crippled Children's Guild.

LAMB PILAF

- 1/2 lb. ground lamb (or lamb patties)
- 1 cup Fisher's Ala or bulghour (cracked wheat)
- 2 cups strong broth (condensed chicken bouillon or chicken bouillon cubes diluted double strength)
- 1 heaping tablespoon oregano
- 1 large onion, chopped
- 4 tablespoons butter
- salt to taste

Fry onion in butter until golden. Add lamb, breaking it up, until it turns color. Mix in Ala. Then stir in broth, oregano and salt. Bring to a boil. Cover, reduce heat and simmer 15 minutes. This should serve four as a luncheon

main dish. It is served with a green salad or a salad made with orange sections and black olives. "I like to put flour tortillas under the broiler flame until they are puffed and browned, then serve them in a basket along with the pilaf," suggests Mrs. Richland.

GARBANZOS

- 2 cans well drained garbanzos (chick peas)
- 1/2 pint sour cream
- 1 very large onion, chopped
- salt and pepper

Mix all ingredients and serve well chilled. This is the easiest hors d'oeuvre you can have on a buffet table. I was first served it in the London Grill of the Hollywood Roosevelt Hotel; I believe that I have guessed the ingredients correctly—at any rate, everyone seems to like it very much.

APPLE CRISP

- 2 lbs. apples
- 1/4 cup sugar
- 1 tablespoon cinnamon
- 1/2 cup water
- 1/2 cup butter
- 1/2 cup flour
- 1-1/2 cups brown sugar
- Core, peel and slice apples.

Place apples in greased pan. Sprinkle with sugar and cinnamon and pour water over all. Blend, but not cream, flour, brown sugar, and butter. Place on top

of apples. This mixture should be crumbly. Bake at 350 degrees until apples are done.

The above recipe is used in the Torrance school cafeterias, according to our guest cook. She says, "The children love it, and adults become gluttons when faced with it. Its success is due to the amount of butter used. Many apple desserts are improved by the addition of butter; apple sauce, for example."

BAKED APPLES

Peel and core apples. Quarter them and put them in a deep heavy pan with as much brown sugar as you usually like. Add only enough water to prevent catastrophe. Simmer very slowly until apples are a lovely ugly mush. Remove from heat and add a healthy dollop of butter—say an eighth of a pound. Stir until butter melts in. Serve warm with cream if not dieting. If dieting, do not serve at all. The sauce is good made into pie with a graham cracker crust and whipped cream on top, all chilled.

OATMEAL COOKIE TRICK

The popular Oatmeal cookie can be given a richer flavor with this tip from Mrs. Richland. "Many years ago I was told, by a very fine cook, to vary the rule for Oatmeal cookies by substituting one half the shortening called for, with bacon drippings, chilled. There is no bacon flavor; there is a fine rich flavor," states Mrs. Richland. "Children love the cookies made this way."

MRS. MALCOLM RICHLAND
... Dan, 7, Joe, 5, Meredith, 9

Mead Family Has Fourth Reunion Here

Last Sunday marked an important occasion for the Mead family. It was a family reunion, the fourth time that all the Mead children and their families had been together.

The Torrance Park was the setting for this large gathering. At noon a bountiful picnic lunch was enjoyed.

Together for the occasion were Mr. and Mrs. Floyd Mead and children, Daryl, Kathy and Steve of Torrance; Mr. and Mrs. James Farrar, Deborah Lee and Karen, of Torrance; Marvin, Shirley, John, Steve, Alan, Douglas and Joyce Mead, Torrance; Mr. and Mrs. Roy Mead, Monroe, Little, Walter and Judy Mead, Torrance; Mr. and Mrs. Bill Beadle of Blythe, Calif., and their children, Raymond, Thelma, Terrell, Laura, Sherrell, Frances and Cynthia Fadle, all of Torrance.

From out-of-town were Mr. and Mrs. George Mead of Moorpark and children, Ralph, Kathy, Nancy, Donna and Timmy of Sherman Oaks; Floyd, Georgia, Pat and Carolyn Church, of Torrance; Mr. and Mrs. Jack Rodgers and Mrs. Madge Hollingsworth of Sea Side, Calif.; Mr. and Mrs. Earven Mead and Mike, Pat and

At Marineland

Enjoying dinner and entertainment at Marineland Restaurant in Palos Verdes, where comedian Arthur Walsh is currently appearing in the "Porpoise Room," were Mr. and Mrs. J. P. Lenoit of Torrance, Mr. and Mrs. Harold Russek of Hollywood Riviera and Mr. and Mrs. Kenneth Dolan of Rolling Hills.

Club Board Plans Year

Executive board of the Torrance Woman's club met last Thursday at their newly painted clubhouse on Engracia Ave. Mrs. Don Wolf, president, conducted the business session at which time Mrs. Joe Ray presented the budget for the coming year. It was also decided that members of the club would staff the x-ray mobile at 222nd and Vermont on Monday and Wednesday.

Members of the Junior Woman's club will staff the mobile on Tuesday and Thursday. Mrs. Howard Wood and Mrs. Don Wolf have been assisting at the Well Baby Clinic at the Health Center every Monday during the summer months. Preparations by all departments are being made for the first club meeting of the new year in October.

Garden Reception Fetes Newlyweds

Mr. and Mrs. David Jones entertained at a garden reception last Sunday afternoon from 2 until 4 o'clock at their home, 3221 Onrado, Madrona Square, honoring their daughter and her husband, Mr. and Mrs. Chester Reese. Mrs. Reese is the former Dawn Parry.

The couple were married in the White Chapel in Las Vegas on Aug. 19. They spent a week in Las Vegas and then went to Fresno to visit the bridegroom's parents, Mr. and Mrs. E. Reese.

The bride, whose parents have lived in Torrance since 1926, was graduated from the local high school in 1950. She is employed by a plastics firm in Gardena.

Her husband was graduated from Fresno High School in 1950 and is employed at the Gardena Post Office.

The newlyweds are at home at 2519 Arlington Ave. For last Sunday's party a table was arranged in the garden. It was covered in white linen and held a beautifully decorated wedding cake flanked by white carnations.

Present to extend good wishes to the bridal couple were: the bride's sister and family, Mr. and Mrs. Richard Peterson and Karen, Christine and William; David W. Jones, brother of the bride; Mr. and Mrs. Frank Davies, her grandparents; Messrs. and Mrs. Ed Stout, Dick Werton, Howard Internill, Alex Leon; Misses Barbara Jue, Amy Matsuhira, Loreta Kim, Maurice Bazzano and Betty Griffin;

Messrs. H. O. Windson, Dale Lancaster, Bill Coker, Ted Reese, Gary Frazer, Leonard Reese, Frank Faren, Jim Webb and Berland Rauch.

Out-of-town guests were Mr. and Mrs. Curt Tolson, Sun Valley; Mr. and Mrs. Hugh Smith, Westchester; Mrs. Bessie Ball, Vacaville; Mr. and Mrs. Tony Santich, San Pedro; Mrs. Maria Phillips, Costa Mesa; Mr. and Mrs. J. Marshall, Burbank; Mrs. Geri Knide, Costa Mesa; Mr. and Mrs. Gene Held, Long Beach; Mr. and Mrs. Frank Ward, El Monte; Mr. and Mrs. Al Boyie, Fullerton and Mrs. Addie Berry, Los Angeles.

Lioness

Torrance Lioness Club held its September business meeting at the home of Mrs. A. B. McTee with Mrs. W. W. King as co-hostess.

Mrs. Milton Isbell, president, was in charge of the business session.

The group planned a picnic with their husbands for Sept. 13 at McMasters Park at 7:30 p.m.

The door prize was won by Mrs. W. B. Hickox and the hostess served refreshments.

Ann Landers

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dered to pay support money for the children. When the girl saw she wasn't going to get much she changed her mind and ditched me for a younger fellow.

My former wife married a fine man recently and I hear she's very happy. My children won't have anything to do with me. I developed asthma and heart trouble and am now a patient in a veteran's hospital. On visiting days no one comes to see me.

I gave up everything for a no-good tramp who ran out at the first sign of trouble. I've lost the love and respect of the only people who meant anything to me.

Please print this if you can. It may open a few eyes here and there.—HAD IT COMING

Dear Ann: Tell me if I'm wrong. I'm getting married in October. I asked my older sister (who is married) to be a bridesmaid.

She went ahead and picked out the pattern for the dresses by herself. No one said anything because the pattern was nice. Now she refuses to wear taffeta which is my choice. Also she doesn't like the color I selected for her and refuses to have her shoes dyed to match her dress.

She will not accept my idea for a head-piece and threatens to wear last year's Easter hat. There's been so much trouble on account of her that it's spoiling the fun of planning the wedding. What shall I do?—MUP.

Your sister is out of her orbit. The decisions which she has taken upon herself belong to you. TELL her what you want, and if she doesn't cooperate replace her in the line-up. A married woman should not be a bridesmaid anyway.

If alcohol is troubling you or someone you care about, health and happiness may be yours. All you need is a little help. We'll give you a complete, free, confidential report. (Ann Landers will be glad to help you with your problem. Send three to her in care of this newspaper and receive a stamped, self-addressed envelope.)

Insurance Women Honor Agencies at 'Pink Tea'

Harbor Cities Women's Association entertained at a "Pink Tea" at the home of Mr. and Mrs. W. E. Bowen in Hollywood Riviera. The affair honored local insurance agencies. Pink sandwiches, cookies and punch provided a colorful background. Over 100 agents, their wives, and office personnel attended the afternoon social event. Guests included agents from Torrance, San Pedro, Wilmington, Redondo Beach, Gardena, Long Beach, Hawthorne. Other Insurance Women's Associations were well represented, too, as well as members of the National Association of Insurance Agents.

The purpose of this meeting was to acquaint the local insurance agencies with the work done by the Women's Association. Scrapbooks containing the Club's activities of the past year were shown, and plans for the regular monthly meetings were discussed.

President Joan Phipps Lump explained to the agents the Club's participation in the October Fire Prevention Week activities. With the cooperation of the Torrance Fire Department, 10,000 Fire Safety Check Lists will be distributed to first, second and third grade students in the Torrance area; 1600 full-color Fire Prevention posters will be placed in mercantile buildings and classrooms throughout the City; and the announcement of Little Miss Fire Prevention Week and Jr. Fire Marshall, will be made by this active group.

Program Chairman, Mrs. W. E. Bowen, announced plans for the September "Back to School" meeting to be held in her home on Sept. 18. This meeting will be open to all insurance women in this area, who are invited to join in a round-table discussion of office procedures, claim practice, policy forms, and other new methods or procedures with the insurance agency system.

Agents were also reminded that the old proverb, "All work and no play," also pertained to insurance women, by the announcement of the Club's Second Annual Bosses' Night to be held in December.

and the successful "Swimming Pool Party" held last month at the home of Jenny Horvat Brown in Rolling Hills.

Mrs. Newman Hostess to Garden Club

At the August meeting of the Greenthumb Garden Club, at which Mrs. Stanley Newman was hostess, Mrs. Vincent Patten was elected to fill the office of vice-president upon the resignation of Mrs. Esri Hubacek.

Mrs. Leslie Sellmeyer announced she had asked for and received petitions from the Eiks Club for the members to sign and distribute for signatures for the blotting out of illegal selling and using of narcotics.

Mrs. Richard Wilhelm announced that a club entry would be made for the South Bay Garden Club flower show. Attending the district Garden Club meeting from the Greenthumbers club were Mrs. George Horton, John King, Vincent Patten and Edson Sellmeyer.

A timely talk on "Gardening Tips" was given by Mrs. Vincent Patten and Mrs. Paul Kolleck won the door prize, a tuberosus begonia.

Members present were Mrs. William Fitzgerald, Leslie Sellmeyer, George Horton, William Greenwood, Vincent Patten, John Knight, Stanley Newman, L. R. Wilhelm, Paul Kolleck, Josephine Fitzgerald, and Edson Sellmeyer.

A guest at the meeting was Mrs. J. L. Corwell of Solana.

Anyone interested in joining the club, a member of the California Garden Clubs, Inc., may contact Mrs. George Horton.

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