

YOUR PROBLEMS

by Ann Landers

"Your Mother Needs Help . . ."

Dear Ann Landers: You never got a letter like this in your life. I read in your column the other day a list of the things a girl 12 years old should be doing around the house. I'm 14 and my mother won't let me do any of the things you mentioned. I showed her your column and she said, "I don't care what Ann Landers says, I have to do things my own way."

I WANT to polish silverware, do the dinner dishes, dust and run the vacuum sweeper, but Mom won't let me. She says I don't do things the way she does and she never feels that the dishes are clean when I wash them. Even when I hang up my own clothes in the closet she hangs them over. She's forever "restraining" my drawers. Mom always has to have the last touch. Can you help me? — NOT CAPABLE

Dear Not Capable: Your mother needs help — not you. She's a perfectionist who can't permit anyone to do anything because she needs the ego satisfaction which comes from doing everything herself.

Tell her you KNOW you can't do things as well as she because you haven't had her years of experience. Try to get her to understand that unless she gives you a chance to practice, you'll never learn. You should have assigned daily chores. If you don't pass Mom's inspection on the first try do it over until she's satisfied.

Dear Ann Landers: My husband's business takes him out of the city one week out of every month. Is there something wrong with me because I don't mind? I'm happy to see him leave but I'm also happy to see him come home.

When my friends ask, "How can you get along without your husband all week?" I reply "Just fine." They look at me as if I were a terrible woman. They seem to think I should be pining my heart out.

The week my husband is away I catch up on the mending, heavy cleaning, reading, visiting with friends he doesn't particularly enjoy — and it's fun. I'm independent, so I sleep late, and do whatever suits my fancy.

Is there something wrong with me? — QUEER DUCK

Dear Duck: You sound perfectly normal — and refreshingly honest. I suspect the women who needle you because you don't fold up like an accordion when your husband leaves town, secretly wish THEIR husbands would take off now and then.

Dear Ann Landers: I'm a happily married woman with children. I took a job in a department store to make extra money. My supervisor has been making passes at me. He always has something smart to say such as, "I had a wonderful dream about you last night."

He telephones me at home to ask inane questions about the business. I just collapse when I hear his voice on the phone. He has a reputation for being a ladies man although he's been married for years.

I can't tell my husband because he's not well and I don't want to upset him. What shall I do? — OHIO D.

Dear Ohio: Have you thought of working elsewhere? If this is impractical I recommend that you be as blunt as you were with me. Warn him if he phones you at home again you'll hang the receiver down in his ear — then do it.

To learn how to keep your boy friend in line without losing him, read ANN LANDERS' booklet, "Necking and Petting — And How Far To Go," enclosing with your request 20 cents in coin and a long, self-addressed, stamped envelope. Ann Landers will be glad to help you with your problems. Send them to her in care of this newspaper envelope. Copyright, 1960, Field Enterprises, Inc.

Attend Wedding

Mr. and Mrs. Minot Rugg, 1506 W. 214th St. will go to San Luis Obispo tomorrow to attend the wedding of their niece, Sheila Bodley, daughter of Mr. and Mrs. Clyde Bodley, former Torrance residents.



TRY THESE . . . Cookie sampling was the highlight of the party given by Mrs. William Crooker when guests brought Christmas cookies for an exchange as well as the recipe for each guest's favorite sweet. Gathering around the table tasting the cookies are, from left Mmes. William Brodek, Price Keeler, William McCormack and Tom Morgan.

It's Neighborly, Too

Mrs. Wm. Crooker Entertains At Gala Christmas Cookie Exchange

A Christmas Cookie Exchange, which each year is becoming a more popular way of entertaining during the holiday season, was given by Mrs. William Crooker last Thursday afternoon at her home, 2746 Calle Aventura in Miraleste. In this new form of entertaining, the hostess tells her guests the number of persons who will be attending the party. She in turn brings that many dozen cookies and a written recipe for the cookies. Each guest then

has the opportunity of copying the recipe and taking home a dozen of the cookies giving her a variety of favorite cookies for her holiday entertaining. The Crooker home was festive in its holiday attire. The table was covered with a poinsettia patterned cloth. On the table were gold and white angel figurines. The angels were encircled by red tapers.

Christmas carols were sung by the group before the cookie sampling began. Each guest then copied the recipes and gathered her dozen cookies to share with family and friends.

Mrs. Crooker invited some of her Miraleste neighbors, Mmes. Ed Bowlett, William McCormack, Price Keeler, William Brodek and Thomas Morgan; Mmes. James Kimble and Henry Heinlein from Torrance, Mrs. Jesse Dixon, Pasadena, and Mrs. Richard Williams of Rolling Hills.

Some of their favorite recipes are as follows:

Mexican Wedding Cakes

1/2 lb. butter (1 cup)
1/2 cup sugar (powdered)
2 cups flour
1 tsp vanilla
1/2 cup chopped nut meats
Mix in order given; roll in balls or put through cookie press. Bake in 325 degree oven for about 20 minutes. When cool, roll in powdered sugar.

Christmas Meringues

4 egg whites
1 1/4 cups sugar
1/2 cup chopped walnuts
1/2 cup chopped pitted dates
1/2 cup chopped candied cherries

Pre-heat oven 300°F. In large bowl of electric mixer, let egg whites warm to room temperature.

With mixer, at high speed, beat whites just until soft peaks form when beater is slowly raised. Add sugar two tablespoons at a time until well blended and stiff peaks are formed. Fold in rest of ingredients.

Drop mixture, by teaspoonfuls, one inch apart on lightly greased cookie sheets. Bake 25 to 30 minutes, or just until faintly colored. Cool, then store in air-tight container. Makes 6 dozen.

Spanish Walnut Puffs

2 egg whites
2 cups sugar (powdered)
1/4 tsp Cream of Tartar
2 cups walnuts (halves and pieces)
1 tsp vanilla
Beat egg whites slightly and add cream of tartar, continue beating at high speed until whites are stiff. Add sugar gradually while beating. Stir in vanilla and walnuts. Drop by teaspoons on well greased cookie sheet. Bake in 375 degree oven, 15 to 20 minutes. Makes three dozen.

Chocolate Crisps

2 eggs
1 cup sugar
1/2 tsp vanilla
2 doz. squares chocolate
1/2 cup butter
1/2 cup flour
1/2 cup walnuts (chopped)

Beat eggs until light; add vanilla and sugar; beat until thick. Add chocolate melted with butter, beat smooth. Add flour; mix thoroughly and spread in wax paper-lined 8-in square pan. Sprinkle with nut meats. Bake in slow oven at 325 degrees for 30 minutes. Cut in squares while warm and remove from pan. Makes about two dozen.

No Cooking Chocnuts

Mix together:
3 cups quick oats
6 tbsps cocoa
1 cup chopped nuts
1 cup cocoanut
1 tsp vanilla
1/2 tsp salt

Mix in saucepan: 2 cups sugar, 1/2 cup milk and 1 cube nucoa. Bring this mixture to a boil and pour over dry ingredients. Mix well. Drop by tsp on wax paper. Let stand 1 hour before packing.

Danish Short and Sweets

3/4 cup butter or margarine
1/2 cup sugar (granulated)
2 cups flour (sifted)
1 tsp vanilla

Blend together with hands. Pat onto unfloured surface into squares about 3/8-inch thick. Brush with 1 egg white beaten slightly. Sprinkle with 2 tbsps granulated sugar and 1/2 cup nuts (chopped). Press into surface. Press nuts into surface, cut into 1-inch squares. Bake on lightly greased cookie sheet for 10 to 12 minutes in 350 degree oven. Cookies should be only lightly browned. Makes about 4 dozen.

Tutti-Frutti

3/4 cup cherries (marashino, chopped)
3/4 cup pineapple (candied, chopped)
2 tbsps orange peel (candied, chopped)
2 1/2 tbsps rum extract
1 3/4 cup cake flour (sifted)
1 tsp baking powder
1/4 tsp salt
1/2 tsp cinnamon
1/2 tsp cloves
3/4 cup butter
1/2 cup brown sugar (firmly packed)
2 eggs (unbeaten)
1/2 cup walnuts (chopped)
1/4 cup milk

Combine cherries, pineapple, orange peel and flavoring. Let stand in tightly covered jar for 24 hours, stirring fruit occasionally to distribute the flavor.

Measure sifted flour, add baking powder, salt and spices, sift together three times. Cream butter. Gradually add sugar and cream together until light and fluffy. Add eggs one at a time, beating thoroughly after each. Then add fruit mixture and nuts. Mix thoroughly. Add flour, alternating with milk, a small amount at a time, beating after each addition until smooth. Drop from teaspoon on lightly greased baking sheet. Bake in hot oven, 400 degrees for 10 minutes or until done. This recipe yields 5 dozen.

Cream Cheese Cookies

1/2 cup shortening
1 3-oz. pkg. cream cheese
1/2 cup sugar
1 egg yolk
1 tsp almond extract
1 1/2 cup flour (sifted all-purpose)
1/2 tsp salt
Cream shortening, cheese until soft. Add sugar gradually, continuing to cream until light, fluffy. Add egg yolk, extract; beat well. Sift flour, salt together; add in 3 addition. Chill dough 10 minutes. Pack into press. Make into desired shapes on ungreased cookie sheet. Bake 8 to 10 minutes in hot oven, 400 degrees. Yields 36 cookies.

'Sweet Sixteen' Party

Miss Jill McMillan, daughter of Mr. and Mrs. George R. McMillan, 4909 Paseo de las Tortugas, Hollywood Riviera, was the honoree at a "Sweet Sixteen" party given by her parents Sunday evening from 8 until 12 p.m. at the Plush Horse restaurant.

Jill is a junior at South High school. The guest list included 200 schoolmates and other friends.

The "Hi Hatter" band from South High school furnished the music for dancing. Bobby Lou, a senior at South High, entertained with song and dance.

The refreshment table was centered by a four-foot decorated birthday cake topped by 16 candles. Throughout the evening fingertip sandwiches, cake and punch were served.

Special guests at the party were Jill's grandparents, Mr. and Mrs. C. W. Booker of San Diego and Mr. and Mrs. A. A. Bernosky of La Mesa; and aunt and uncle, Mr. and Mrs. H. N. Booker and cousins Rosann, Daryl and Darlene, all of San Diego.

Mr. and Mrs. McMillan were assisted in chaperoning the affair by Messrs. and Mmes. R. Forrest and J. V. Manning of Torrance; William Peterson, H. M. Chankin and W. Thomas of Hollywood Riviera; and Ray Macey and Ralph Petit of Manhattan Beach.

Social World

Bridge Club

Mrs. Laura Felker entertained her bridge club on Monday at her home, 3429 Paseo del Campo, Palos Verdes.

The hostess served a luncheon carrying out the Christmas theme. Bridge was played during the afternoon.

Mrs. Felker's guests were Mmes. Helen Adams, Ruby Dix, Alma Smith, William Crooker, B. T. Whitney, Delbert Thomsen and R. W. McNiel.

Mrs. McNiel will entertain the club on Jan. 8.



EXTEND CHRISTMAS CHEER . . . Viewing children's gifts donated by the South Bay Alumnae Association of Kappa Delta at their annual Christmas luncheon at the Plush Horse Restaurant are, Mmes. Charles Kelley, Manhattan Beach, corresponding secretary; George Ratkovic,

Los Alamitos, president; Albin A. Johnson, Hollywood Riviera, vice-president; John McGee, Torrance, secretary-treasurer; Shelby Calhoun, Manhattan Beach, panhellenic representative.

Alumnae Presents Gifts

South Bay Alumnae Association of Kappa Delta gathered at the Plush Horse Restaurant for their annual Christmas luncheon on Saturday Dec. 10.

Traditionally, instead of exchanging gifts within the group, each member brought a child's gift.

On an evening in November, at the home of Mrs. Charles Rucker in the Palos Verdes Estates, the association made stuffed animal toys. These little animals in gingham and chintz feature handpainted faces by Mrs. Rucker.

All gifts and toys contributed by the group will be presented to the Salvation Army of Redondo Beach this week by Mrs. Albin Johnson, vice president, for Christmas distribution.

The Sorority's national philanthropy is aid in support of the Crippled Children's Hospital in Richmond, Virginia. Over a hundred college chapters of Kappa Delta and more than three hundred alumnae contribute to this worthy cause annually, in the state of the sorority's founding. Alumnae Chapter will provide children's magazine subscriptions as their special contribution.



MRS. GARY EUGENE OWEN
... Married Dec. 4
(Stanford Photography)

Kjellberg-Owen Nuptials Read in Lutheran Service

Miss Sharon Ann Kjellberg, daughter of Mr. and Mrs. Walter L. Kjellberg, 2130 Pacific Coast Hwy. Lomita, became the bride of Gary Eugene Owen in a formal ceremony at the Lutheran Church of the Resurrection in Redondo at 3 o'clock on Sunday Dec. 4. The bridegroom is the son of Alfonso F. Owen, 736 Border Ave., Torrance, and is the grandson of Mr. and Mrs. T. D. Owen, also of Torrance.

For her wedding, the bride chose a gown of white nylon lace over white taffeta. The fitted bodice had a round neckline and long sleeves. The bouffant skirt was fashioned with a bustle effect back. A pearl headpiece held the silk illusion veil and the bride carried a cascade bouquet of white carnations encircling white orchids. Mr. Kjellberg escorted his daughter to the altar and gave her in marriage.

Mrs. Alice Moyer was the matron of honor. She wore seafoam green taffeta. Bridesmaids were Misses Carol Kjellberg, Susan Owen, and Mrs. Elizabeth Barnett. All wore pink taffeta sheaths with matching net overskirts. All attendants carried white carnations tied with ribbons to match their gowns.

Nancy Kjellberg, in white nylon dotted swiss, was the flower girl and Jim Kjellberg carried the rings. Candles

were lighted by Linda and Billy Owen.

Elwin F. Owen stood as best man and ushers were Gary Farser, Robert Maddock, and James Barnett.

William Mathies, at the organ, played the wedding marches. He also accompanied Inez Barr who sang "The Lord's Prayer" and "With This Ring."

Rev. Marvin Rygh, pastor, officiated at the marriage. The 200 guests attended a reception in the church hall. Assisting were Mmes. Elsie Swenson, Esther Hawkingson, and Helen Hanson.

The couple spent a honeymoon in the San Bernardino Mountains. Their new home will be in Condon, Oregon, where the bridegroom is stationed with the United States Air Force.

The bride will be graduated from Narbonne High school in January.

Her husband was graduated from Redondo Union High school.



MR. AND MRS. HARVEY SANDERS
... Married 45 Years
(Photography by Stanford)

Mr., Mrs. Harvey Sanders Honored at Open House

Mr. and Mrs. Harvey Sanders, 2031 W. 250th St., Lomita, who will celebrate their 45th wedding anniversary on Christmas Day, were honored at an open house last Sunday afternoon at their home. Hosts for the affair were their only daughter and her husband, Mr. and Mrs. Orville T. Evans of Long Beach.

Over 100 friends and relatives called to congratulate the couple. Among them was Mrs. Hazel Lewis, who served as

matron of honor at the wedding 45 years ago.

Mr. and Mrs. Sanders were married in Ontario, Calif., in 1915. They have lived in Lomita for the past fourteen years and are members of the Lomita Presbyterian Church.

Assisting the hosts in welcoming the guests and serving refreshments were Mr. Evans' mother, Mrs. Grace Evans, and Mrs. Harry Leasure, Jr. of Long Beach and Mr. and Mrs. Alan Winkler of Palos Verdes Estates.