THE ROYAL COURT . . . Assuming the leadership of the Torrance-Bethel 50, Job's Daughters, at the recent installation were from left, Patti Fowler, senior princess; Judie Sherwood, honored queen; and Carole Woodman, junior princess. (Portrait by Seeman)

69th Ceremony

Judie Sherwood Is Installed 'Queen'

"Stars Are the Windows of Heaven" was the theme of the 69th semi-annual installation of the International Order of Job's Daughters, Bethel 50, which took place before a capacity crowd at the Masonic Temple here on Dec. 9.

Miss Judie Sherwood, daughter of Mr. and Mrs. Herbert Sherwood, 826 Hickory Ave., was installed as Honored Queen to succeed Patty Woodman.

Others installed were Patti Fowler, senior princess; Carole Woodman, junior princess; Midge David, guide, and Robin Dube, marshal.

Appointive officers endowed with their duties were Roberta Myers, musician; Gladys Brorby, recorder; Penny Skaggs, chaplain; Judy Osborn and Donna Easley, custodians; Trudy Blair, Penny Richards, Bonnie Combs, Karen Halquist and Judy Colburn, messengers; Rozanne Meredith, librarian; Marilyn Leone, treasurer; and Cathy Yurkovich and Cheri Hanson, guards.

Other appointments were Phyllis Tatum, assistant recorder; Rita Reid, electrician; Linda Polliard, obligation chairman; and Peggy Knight, banner bearer.

Installing officers were Georgia Powell, guide; Beverly Orend, marshal; Bonnie Kail, recorder; Linda Thayne, Kay Smith and Jeanette Wright, custodians; Loretta Nicassio, musician; Carol Fowler, electrician.

Charles Myers served as master of ceremonies following the entrance of the guardian and associate guardian, Mrs. Barbara Palliard and Leonard Babcock.

As Patty Woodman, installing honored queen, entered, Charlotte McComas sang "I'll Walk with God." A symposium was given by Richard Myers and the bethel choir and officers entered.

With the entrance of Miss Sherwood, Charlotte McComas sang "Stars are the Windows of Heaven" and "The Lord's Prayer."

Frank Thompson gave the invocation and Charles Myers the address of welcome.

Following the coronation and the Bible signing ceremony, benediction was given.

A reception and dance followed in the banquet room. Serving as hostesses were Kasey Crossman and Kathy Frederickson. Hosts were Mike Sargent and Ray Bynum. Karen Henderson was in charge of the guest book.

"The Shriners" furnished music for dancing.

To Northridge

Mrs. Mary McDonald and son, Bill, who is stationed at the missile base north of Newhall, will be Christmas dinner guests at the home of Mrs. McDonald's daughter and husband, Mr. and Mrs. James Shellaberger in Northridge. Bill will be on a 7-day furlough.

Gamma Etas Gather for Annual Party

Members of Gamma Eta chapter of Delta Kappa Gamma, society for women educators, met Sunday afternoon, Dec. 10, at the home of Mrs. Lois Christiansen, 448 Via Los Miradores, for a Christmas party. Assisting hostess was Dr. Murial Duncan.

A social time included singing of Christmas carols. Each member brought a gift to be given to a boy attending the Spanish American Institute.

The November board meeting was held at the home of Miss Edith Waschell in Gardena. Members received their new yearbooks.

Present officers include Mrs. Eloise Shields, president; Mrs. Terry Chism, first vice president; Mrs. Lillian Wright, second vice president; Miss Lois Drofee, recording secretary; Mrs. Lynn Shidler, corresponding secretary; Mrs. Dorothy Moehlman, treasurer; and Mrs. Carolyn Aikman, parliamentarian.

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Tried and Found Delicious

Housewives Offer More New, Tasty Holiday Cookie Recipes

The Christmas Cookie, a tradition during the holiday season, is probably made from recipes that have been in the family for years. But many new flavors and tastes will make their debut in homes in the area this Christmas due to Christmas Cookie Exchange party held at the Wendell Powell home on Ermanita last week.

To assist local housewives in their search for something new, more of the recipes used at the party are being printed. They are as follows:

Lemon Frosted Coconut Bars
½ c margarine
1½ c sugar
1¼ c flour
2 eggs
1 tsp. vanilla
½ tsp. salt
1 c flaked coconut
¾ c almonds (chopped)
Lemon Frosting:
¼ c light cream
Grated lemon rind
2 tsp. lemon juice

Cream margarine, ½ c brown sugar until fluffy. Add 1 c. flour and mix well. Press mixture evenly on bottom of 13x9x2 pan. Bake in 350 degree oven for 10 minutes.

Beat eggs, vanilla and remaining brown sugar until frothy. Sift together ¼ c flour, baking powder and salt. Fold into egg mixture. Add coconut and almonds. Mix well. Spread evenly over mixture in pan and bake at 350 for 20 min. Let cool in pan.

Frosting: Mix powdered sugar and cream. Add lemon rind and juice. Heat and stir over just simmering water until smooth and shiny. Cool. Pour over coconut mixture. When cold, cut into 24 bar shaped pieces.

Mrs. John Notter

* * *

Thumbprint Cookies
½ c soft butter or shortening
1 c brown sugar
1 egg yolk
½ tsp vanilla
1 c flour
¼ tsp. salt

Mix thoroughly butter, brown sugar, egg yolk, vanilla. Sift flour and salt together and stir into first mixture. Roll in balls (walnut size). Dip in slightly beaten egg white. Roll in finely chopped nuts. Place about 1 inch apart on ungreased baking sheet. Bake 5 min. Remove from heat. Quickly press thumb gently on top of each cooky. Return to oven and bake 8 min. longer. Cool. Place candied fruit or jelly in thumbprint. Makes about 2 doz. cookies.

Mrs. Thomas Mancini

* * *

Nut Butter Ball
1 c soft butter or margarine
½ c sugar
½ tsp salt
1 tsp. vanilla
2 tsp chocolate
2 c sifted flour
1 or 2 c chopped nuts

Mix butter with sugar until creamy. Add salt, vanilla, chocolate and flour. Mix well. Refrigerate until easy to handle. Using fingers shape dough into 1 inch balls. Dip in beaten egg white, then in chopped nuts. Bake 15 to 20 minutes. Makes 4 to 5 doz.

Mrs. John Lopez

* * *

Orange Date Pinwheel
1½ c sifted flour
½ tsp Baking powder
¾ tsp salt
½ c shortening
½ c sugar
½ c brown sugar
1 egg
1 tbsp orange rind
2 tsp orange juice
Filling:

Mix 17 oz. pkg. chopped dates, ¼ c orange juice, ½ c chopped nuts, ¼ c sugar. Simmer until thick, cool slightly.

Sift flour, soda and salt, Mix until creamy, shortening, sugar, egg, orange rind and juice. Gradually add flour mixture. Mix well. Turn dough onto large piece of waxed paper. Place another sheet of waxed paper over and roll ¼ inches thick. Peel off top sheet. Spread with date mixture and with help of wax paper rollup. Refrigerate. Bake at 375 degrees on greased cookie sheet about 10 minutes.

Mrs. John Osnes

* * *

Christmas Cookie
4 c flour
3 tsp baking powder
1 lb. oleo
½ pt sour cream
4 egg yolks
ground nuts

Mix all the ingredients together. Roll into 6 in. balls and chill for three hours. Roll in powdered sugar. Cut in 2 inch circles for bottom of cookie. Cut two inch circles again and cut a hole in it.

Mix whites of eggs in a separate bowl and dip cut circle in egg whites and then into ground nuts. Place on top of uncut circle. Place jelly in the center. Bake in 350 degree oven. After removing from oven, wait five minutes before sprinkling with powdered sugar.

Mrs. Joe Biscan

* * *

Harlequin Pinwheels
Cookie Mixture: Sift together 1 c flour, ¾ tsp. baking powder. Blend ½ c soft butter, beat in 1 egg yolk, ½ tsp. vanilla. Stir in flour mixture. Roll on lightly floured board to rectangle 9x12 inches.

Cookie Filling: Melt one 6 oz. pkg. chocolate chips with 1 tbsp. shortening. Stir in 1 c finely chopped nuts, 1/3 c sweetened condensed milk, 1 tsp. vanilla, ¼ tsp. salt. Mix until well blended. Spread even over rolled cookie mixture. Roll up, starting along 12 inch side. Wrap in foil. Chill or freeze. Cut roll in ¼ inch slices. Bake on foil covered cookie sheet for 10 minutes in 375 degree oven.

Mrs. H. Wagner.

Silver Bells
1 c soft butter
½ c confectioners sugar
1 tsp vanilla
2¼ c flour
¼ tsp. salt.

Mix butter, sugar, vanilla. Stir in flour and salt. Roll ¼ inch thick, cut with bell shaped cutter. Bake on ungreased sheet about 10 minutes. Cool. Frost with thin white icing made of 1 c confectioners sugar, 1 to 1½ tsp water and vanilla. Sprinkle with sugar or decorate.

Mrs. Ralph Gastelum

Fruit and Nut Cookie
2/3 c shortening
¾ c sugar
1 egg
½ tsp vanilla
½ tsp orange peel
1½ c sifted flour
1½ tsp. baking powder
¼ tsp salt
4 tsp milk
½ c walnuts
½ c raisins
glazed cherries

Cream shortening and sugar. Add egg, beat, Add vanilla and grated orange peel. Mix throughly. Sift dry ingredients; stir into creamed mixture together with milk. Add chopped walnuts and raisins. Top with glazed cherry.

Mrs. Ben Lerman

Family Dinner

Mr. and Mrs. Tom Harrington and children, Steve and Stacy of Huntington Beach, and Mrs. Madelyn Harrington of Bel Air will be Christmas dinner guests at the home of Mr. and Mrs. J. E. Stavert.

Given Honor

Brenda Peck, daughter of Mr. and Mrs. Edward F. Peck of 1901 262nd St., Lomita, has been named a member of the staff of "Marymount '62," the senior class publication at Marymount College

Mother Arrives

Mrs. Beatrice Fray of Kingsburg will arrive tomorrow to spend the holidays with her daughter, Mrs. Veva Robinson and family at 5266 Bindewald Rd.

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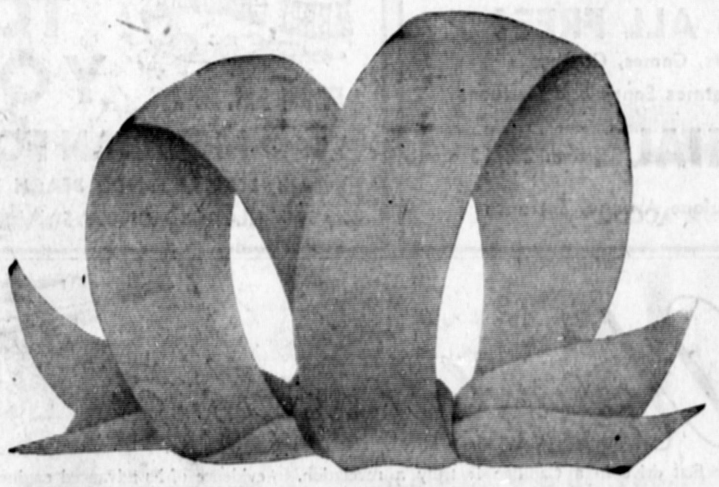

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