



FOR THEIR PRESIDENT . . . Mrs. Jack Dean, president of the Torrance Junior Woman's clubs, accepts the district awards won by her club at the convention at Disneyland. Mrs. Ronald Forestal, center, won second place in Federation Extension and Mrs. Kenneth Boulter, youth chairman, accepted second place for the club for services to youth of the community.

In San Clemente
Mr. and Mrs. James McClure of Cota Ave. spent Sunday in San Clemente where they were guests of Mr. and Mrs. Arthur Donahue, former Torrance residents.

Marymount Seniors to Be Guests

Dr. and Mrs. Paul Saffo will be the hosts at their annual picnic for members of the senior class of Marymount College on Sunday afternoon, May 13, at their Rolling Hills home.

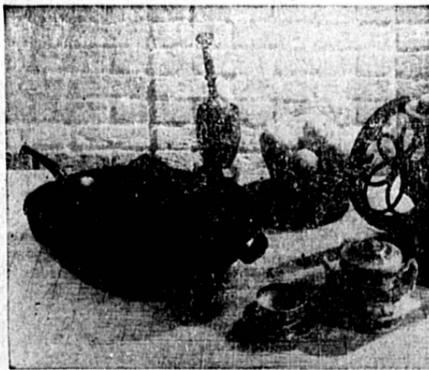
The schedule for the graduates and their dates will include tennis, volleyball and swimming, followed by a steak barbecue at which Dr. Saffo will preside. Irene Ninomiya, class president, will assist Mrs. Saffo in welcoming the outgoing class for its final social event on

Childbirth Class Begins

A new class in the preparation for childbirth began Wednesday evening at the Torrance YWCA from 7:30 until 9 p.m. There will be eight sessions. Expectant fathers will have a special meeting. Mrs. Janet Anderson, a registered physical therapist, will be the instructor.

Anyone interested in attending the class may call the Torrance YWCA for further information.

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New Spiced Tea Blended In New England Kitchen

The emphasis everywhere is on "taking tea" and "seeing" — seeing that the big swing is spiced tea! You take tea and discover oranges and sweet spices skillfully blended into it, too. The entire trend goes back only ten short years, when Ruth Campbell Bigelow, then a top-flight New York decorator, started blending teas and breaking precedents. In a field predominated by men for centuries, she suddenly longed for the highly individual teas of China which she was denied because of the Bamboo curtain. Being a tea taster at heart, she decided to do something toward duplicating these specialty blends.

Mrs. Bigelow recalled that from Colonial days on, the special treat in the teacup was the added slice of orange, some carefully selected spices. George Washington was an ardent tea drinker, taking it for both breakfast and supper. How did Martha vary his tea? No doubt as others did in her day, by adding spices and orange to his cup. But all this had to be

done after the tea was fully brewed. Fortunately, servants were at hand to attend to such chores. But for the modern tea drinker, with no servants at beck and call, with not a minute to spare for extra preparation of tea, Mrs. Bigelow sought to duplicate this delightful blend, having it ready to serve without extra time-consuming steps.

There are no improvised or antique tools used in the modern and extensive blending and packing plant of R. C. Bigelow, Inc., located in Norwalk, Conn. The most up-to-date American teabag and loose tea machines, conveyors and packing equipment keeps costs down and quality at the high level "Constant Comment" Tea started with only a scant decade ago. Mrs. Bigelow, her husband and son, supervise every step of its manufacture, making sure the same high quality goes into teabags as in loose tea. Today, all can enjoy the tea pleasure of George Washington's time, without indulging in extensive preparation.

MARY WISE Menu Planners



COFFEE BREAD IS KLATCH SPECIAL

This easy recipe is made with a loaf of unsliced bakery or homemade bread. It's ideal for that spur-of-the-moment coffee klatch. Cut crusts off the top, sides and ends of loaf.

Cut loaf in half lengthwise and then cut each half into 10 or 12 cubes but do not cut all the way through the loaf.

Cream 1/2 cup butter or margarine and 1/2 cup light brown sugar, firmly packed. Blend in one tablespoon cream.

Spread butter mixture between each cube and on sides and generously over the top. Sprinkle the whole loaf with 1/2 cup finely chopped walnuts, and dust lightly with cinnamon.

Place in a loaf pan and bake at 425 degrees 15-20 minutes or until golden brown, toasted and hot through.

She Can't Boil Water!

Many a bride finds that boiling an egg is not as easy as it sounds. Hard-cooked eggs occasionally get tough and have an unappetizing green ring around the yolk.

Cooking under the boiling point for 20 minutes and rapid cooling after cooking will prevent these or other mishaps.

Serve cottage cheese salads atop greens like lettuce or watercress.

PEACH-RASPBERRY RAPTURE is a delicious mélange of canned cling peach halves, raspberries, macaroons and raspberry gelatin. It makes a glamorous looking dessert and is one easily made by the small fry for Mother's own day.

Peaches Atop Gelatin Fashion Mom's Dessert

Perky canned peach halves with their sunny glow and luscious flavor are served atop raspberries in raspberry gelatin with "built-in" macaroons. Top hat for it all is a garnish of fresh mint.

This good but easily prepared dessert is called Peach-Raspberry Rapture and we suggest it as a finale for dinner on Mother's Day when the children may turn tables and prepare the food.

PEACH-RASPBERRY RAPTURE

- 1 can (1 lb. 13 oz.) cling peach halves
- 1 package (10 oz.) frozen raspberries, thawed
- 1 package (3 oz.) raspberry gelatin
- 1 cup boiling water
- Cold water
- 12 macaroons

Drain peach halves and raspberries separately, saving raspberry syrup. Dissolve gelatin in boiling water.

Measure raspberry syrup and add cold water to make 1 cup; add to dissolved gelatin. Chill until gelatin mounds on a spoon.

Stand two macaroons against sides of 6 champagne or dessert glasses. Spoon raspberries into bottom of each glass, then place one peach half, cup-side down, over berries.

Spoon gelatin over peaches to fill glass. Chill until gelatin is firm.

Maple Biscuits

Heat together 1 cup maple syrup and 1/2 cup butter. Cut cooled biscuits or use fork-split English muffins and dip cut surfaces into hot syrup mixture.

Place biscuits, syrup-side down, in ungreased frying pan and heat over low temperature until piping hot and nipped with brown. Serve sprinkled with confectioner's sugar.



These are the "I-could-eat-a-couple-dozen" variety of cookies. They are crisp, paper-thin and sugar glazed.

The big trick is that you don't roll them—just flatten them with sugared tumbler.

PECAN CRISPS

- 1 1/2 cups sifted flour
- 1 cup sugar
- 1/2 tsp. salt
- 1/2 cup soft shortening
- 1 egg, separated
- 3 tbs. milk
- 1 tsp. vanilla
- 1 cup pecans, finely chopped

Sift flour, sugar and salt into bowl. Mix in thoroughly with a fork the shortening, egg yolk, milk and vanilla. Form into balls the size of small walnut. Place on ungreased baking sheet. Press 1/16-inch thick with bottom of greased glass dipped in sugar. Brush with slightly beaten egg white. Sprinkle with pecans. Bake 8 to 10 minutes in oven preheated to 375 degrees. Do not overbake. Makes about 5 dozen cookies.

Make the most of asparagus and artichokes which are here in abundance. The season is so short.

Mrs. Singer's TIPS FOR PIE-MAKERS

MAYONNAISE FOR RICHNESS
Just work a tablespoonful of good mayonnaise into your prepared pie crust mix before adding liquid. It's a professional touch.

CRUSHED NUTS FOR FLAVOR
While working the liquid into your mix, simply add 1/4 cup of crushed nuts to give it that special "something" your family will love.

MRS. SINGER'S FOR SURE
Begin with Mrs. Singer's Prepared Pie Crust Mix and you can be sure of ending with a tender, flaky crust.

Mrs. Singer's PREPARED PIE CRUST MIX
ABSOLUTELY NO FAILURES

In the "see-thru" bag at your favorite market.

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Test us for it! Pick up a party, an impromptu snack or a lunch-time sandwich with Gallo... the Italian dry salame!

also available in handy 3 oz. and 6 oz. packages

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BUSY

ammoniated SUDS in Parson's patented formula penetrate instantly, step up detergent cleaning. You get a full 32 ounces of scrubbing action in the quart bottle—the all-purpose cleaning bargain!

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First name in household cleaners since 1876

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California Redwood Table and 2 Benches

- Rugged, termite resistant Redwood
- Heavy Plank Tops
- Lots of seating... lots of eating space
- Use it for Patio, Porch or Lawn
- Built for years of service.

10.99
Fifty cents a week

Motorized Barbecue

- Sturdy, all steel construction
- Chrome spit and grille... easy to clean
- Easy-Wind Grille Lift
- Beautiful Copper-tone Finish
- Dependable U.L. Approved Motor
- Contour Reflector Hood Keeps Heat in
- Tastier, more flavorful foods with this quality brazier
- Rolls easily on 5" rubber tire wheels

9.99
Fifty cents a week

Decorator 3-Panel Folding Screen

- A luxurious, high styled screen
- Fits any decor... in any room
- Folds flat for easy storage
- Exciting, new "Golden Weaver" pattern
- 64 inches high—45" wide
- Ebony or Walnut Finish Frames
- Use as a Room Divider... Use as a Decoration

8.99
Fifty cents a week

3-Pc. Aluminum and Saran Plastic Patio Group

- Light as a Feather... Comfortable as a Cloud
- Sturdy Aluminum Frames that will never rust
- Colorful Saran Plastic that's Tough and Strong
- Folding chairs adjust to your comfort
- All have double tube arms for comfort.

14.99
Fifty cents a week

Bring this ad in to get these low prices!

General Electric Dorm Alarm Clock

- Gets you up on time... every time
- Easy to read white dial
- Accurate, Dependable—never needs winding
- Attractive Brown Plastic Case
- Save at this low discount price.

2.88

15 ft. Reed Fence

- Privacy at low cost
- 6 feet high... 15 feet long
- Rust resistant wire inter-laced every 4 inches for greater strength
- Top quality imported reeds
- So easy to put up.

3.49

Six Shelf Shoe Bag

- Now you can pamper your pumps with this big roomy shoe bag
- Heavy, Clear polyethylene with quilted top
- Convenient zipper opening
- Stores and protects 6 pairs of shoes
- Two steel hooks for straight-hanging.

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