

Mrs. Stoneham, Noble Grand

Rebekah Lodge Seats New Officers Jan. 9

Torrance Rebekah Lodge 347 held open installation on Jan. 9 at the Torrance Masonic Temple, 2326 Cabrillo Ave.

With the installing staff of the Compton Rebekah lodge conducting the ceremony Juanita Stoneman was endowed with the duties of Noble Grand; Verna May Barleson, vice grand; Belya Brase, recording secretary; Amy Savage, financial secretary; Retta Nelson, treasurer; and Lucille Taute, Anna May Isbell, and Christine Ferguson, trustees.

Appointive officers installed were Mary Weddle, warden; Jeanette Omori, conductor; Ruth Deems, musician; Gloria Taute, color bearer; Shirley Leetz, chaplain; Frieda Shaffer, and Edna Collison, supporters to the noble grand.

Others were Olive Veatch and Angeline Disario, supporters to the Vice Grand; Alice Smith and Rose Ashford, guardians; Nell Scher-

merhorn and Anna Dickson, altar bearers; Maud Milburn and Floella Whitacre, banner bearers to the past Noble Grand; Pearl Greer and Myra Snow, banner bearers to the chaplain; Glada Yost, degree mistress.

Mrs. Stelma Norris, retiring noble grand, who conducted a business meeting prior to the installation ceremony, was installed as Junior Past Noble Grand.

After the ceremony, refreshments were served in the dining room where tables were beautifully decorated with pink and green dolls trees, flowers and green net. In charge of the social hour were Stelma Norris, noble grand, and Ler committee.

Houseguests

Mr. and Mrs. Earl Havorka of Quinalt, Wash. are guests of her sister, Miss Gertrude Murrison and Miss Kathryn Ritter at 1403 Acacia Ave.

Sail Today For Hawaii To Mark Anniversaries

Celebrating their 20th wedding anniversaries two local couples, Mr. and Mrs. Jack Rice and Mr. and Mrs. Howard Walker will sail aboard the Larline today for a two-week vacation in Hawaii. They will be staying at the Hawaiian Village.

The vacation-bound couples will entertain a host of friends aboard ship this afternoon prior to sailing.

On Saturday evening, Mrs. W. E. Starr and Mrs. Frank Barnes entertained their bridge club members and husbands at a farewell party honoring the two couples.

Dinner was served at the Starr home, 1308 Fonthill Ave., amid decorations typical of the islands. The evening was spent playing bridge with high score held by Chalmers Strayer and second high by Gene Lenk.

Together for the evening were Messrs. and Mmes. Jack Dean, George Booth, Chalmers Strayer, Gene Lenk, Frank Barnes, the honor guests and the hosts, Mr. and Mrs. Starr and Mr. and Mrs. Barnes.

The previous Saturday evening, Mr. and Mrs. William Foster entertained at a surprise farewell party at their

home, 4827 Highgrove Ave., honoring Mr. and Mrs. Rice. The hostess used luau decorations for the party. An evening of bridge was enjoyed, after which refreshments were served.

The group presented the Rices with a camera for their trip.

Attending the party were Messrs. and Mmes. William Clary, Jack Dean, Frank Barnes, Blayne Asher, Paul Small, Frank Adair, the hosts and honor guests.

Mr. and Mrs. Jack Phillips entertained at a dinner party Sunday evening at their Osage Avenue home as a farewell compliment for Mr. and Mrs. Walker.

Class of '53 Sets Reunion For April 27

Torrance High School Class of 1953 will hold its 10th year reunion on April 27 at the Pen and Quill Restaurant.

Mrs. Jack Rambo, 2909 Sonoma Ave., is chairman of the planning committee. The whereabouts of a number of the class members are unknown. Anyone with information concerning the following list of persons is asked to call Mrs. Rambo.

Marilyn Abbott, Dan Atkins, Richard Beall, Ruth Beezley, James Bernard, Jack Bray, Roger Brown, Manuel Burgara, Helen Carranza, Fred Claire, Catherine Clouse, Doris Conklin, Bill Cozart, Jim Crull, Beverly Dahlin, Charles Dawson, Rose Marie De La Cruz, Lawrence Dodd, Eldon Easterday, Viola Ferrer, David Fitchner.

Also, Gary Forgey, Jack Franklin, Don Gibson, Nancy Haderly, Fred Hansen, Ralph Hastings, Ed Henderson, Virginia Hermenez, Don Howard, Betty Jo Ann Howard, Wallace Ide, Herbert Isbell, Hilma Jalo, Barbara James, Bob Jimenez.

Others are Beryl Jones, Shinich Katsuda, Ann Kearns, Bill Kruger, Keith Lane, Francis Jean Lindsey, Ray Lockhart, Joan Maggard, Richard Martin, Orland Mattie, Marilyn Jane Metton, Colleen Mooney and Joe Oaki.

Iowa Guests

Mr. and Mrs. Herbert Saupé of Archer, Iowa, spent the weekend here as guests of Mr. and Mrs. Linford Saupé, 20430 Raymond Ave.

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS

Pot Roasts Have Varied Combinations

How many ways can you fix a beef pot roast? Actually, no two pot roasts need taste the same, even though the preparation is identical.

Use the familiar braising method for cooking the meat, but take advantage of the variety of best cuts, seasonings and braising liquids that can be used.

Recommended Cuts

Beef cuts for pot roasting recommended by the American Meat Institute include the arm or blade bone cut from the chuck or shoulder, rolled rump, English or Boston-cut pot roast and heel of round.

Cross cut beef shanks and short ribs are good for the small family.

Seasonings Vary

Seasonings may be as little as salt and pepper, or one or two of the following may be added.

Try sliced onion, minced garlic, whole bay leaf, sliced carrots, celery leaves, chopped green pepper, a sprig or two of parsley, spices and herbs (savory, thyme, curry, chili powder, mustard, marjoram, basil, sage are a few).

Water, bouillon, consommé, tomato juice, canned tomatoes, pineapple juice, apple cider or dry red wine may be used as the braising liquid.

MID-WESTERN POT ROAST

- 3 to 4 lb. beef arm or blade pot roast
- 3 tbs. flour
- 1 tbs. salt
- 1/4 tsp. pepper
- 3 tbs. shortening
- 1 cup water
- 2 tbs. chopped onion
- 1 tsp. caraway seeds
- 4 medium potatoes, quartered
- 4 medium carrots, sliced
- 1 pkg. frozen Brussels sprouts

Flour for gravy
Combine flour, salt and pepper and dredge pot roast. Brown in shortening. Pour off drippings.

Add water, onion and caraway seeds. Cover tightly and cook slowly 2 hours. Add potatoes and carrots and continue cooking 30 minutes.

Add Brussels sprouts and continue cooking until meat is tender and vegetables are done.

Thicken cooking liquid with flour for gravy, if desired.

POT ROAST CURRANT-APPLE GRAVY

- 3 to 4 lb. arm or blade pot roast
- 1/4 cup flour
- 2 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. onion salt
- 3 tbs. shortening
- 1/2 cup water
- 2 tsp. Worcestershire sauce
- 1/4 cup currants
- 1/4 cup apple jelly

Flour for gravy
Combine flour, salt, pepper and onion salt and dredge pot roast. Brown meat in shortening. Pour off drippings.

Add water and Worcestershire sauce. Cover tightly and cook slowly 2 1/2 hours. Add currants and continue cooking 30 minutes or until meat is tender.

Remove pot roast to heated platter. Add jelly to cooking liquid and heat through. Thicken liquid with flour for gravy.

'Gussy Up' Baked Fish

Ripe olives and herbs give distinction to baked fillet of sole. Large wedges of ripe olives, cream and a variety of seasonings are heated and poured over baked fish.

If you haven't tried heating ripe olives, this is a good time to start. Their nut-like flavor is brought out in heating.

FILLET OF SOLE

- 1 lb. frozen fillet of sole
- 1 tbs. butter
- 1/2 tsp. salt
- 1/4 tsp. garlic powder
- 1/4 tsp. oregano
- 1/4 tsp. thyme
- Dash pepper
- 1/2 cup ripe olives
- 1/2 cup light cream
- 1 tbs. instant minced onion
- 1 tbs. chopped parsley
- 1/2 bay leaf
- 1/4 tsp. salt

Place block of frozen fish in greased 10x6x1 1/2-inch baking dish; dot with butter. Sprinkle with 1/2 tsp. salt, garlic powder, oregano, thyme and pepper.

Bake in oven at 475 degrees for 25 minutes. Meanwhile cut olives into large wedges.

Heat cream with onion, parsley, bay leaf, remaining salt and olives. Do not boil. Remove bay leaf. Drain excess liquid from baked fish. Pour hot sauce over fish.

Add to Menu Interest With Creative Dishes

One of the pleasant aspects of using quick-frozen vegetables is that with so much of the preparation work already done you can afford the time to add creative touches of your own.

As a starter, try one or more of the suggestions as listed here. Cauliflower a la Romana is especially good with fish. Corn Fritters add elegance to most any combination but do special honor broiled ham slices.

Satisfying enough for a main dish is Green Bean Rarebit with Baked Potatoes.

CAULIFLOWER A LA ROMANA

- 1 pkg. frozen cauliflower
- 1 1/2 cups boiling salted water
- 1 small clove garlic
- 3 tbs. olive oil
- 1/2 tsp. salt
- 1/2 cup canned tomatoes
- 1 tsp. chopped parsley
- 2 tbs. grated Parmesan cheese

Place frozen cauliflower in boiling salted water just long enough to separate florets (about 3 to 4 min.). Drain. Sauté garlic in olive oil until browned. Remove garlic; sauté florets in olive oil until browned.

Add salt and tomatoes;

cover and simmer 2 minutes. Arrange in serving dish; sprinkle with parsley and grated cheese.

CORN FRITTERS

- 1 pkg. (1 lb.) frozen whole kernel corn, thawed
- 1/4 cup corn liquid and milk
- 3 tbs. butter, melted
- 3/4 cup sifted flour
- 1 tsp. double-acting baking powder
- 1 1/2 tsp. salt
- 1/4 tsp. pepper
- 3 eggs, well beaten

Drain corn in strainer, pressing slightly. Measure liquid and add milk to make 1/4 cup. Combine corn and melted butter.

Sift flour, measure; add baking powder, salt and pepper and sift again. Add to corn mixture and combine thoroughly. Add liquid and stir until smooth.

Add eggs and blend gently. Drop by heaping tablespoons into 1/2-inch hot fat and fry until golden brown—2 to 3 min. on each side. Serve hot with syrup.

GREEN BEAN RAREBIT

- 1 pkg. frozen cut green beans
- 1 1/2 cups milk (about)
- 4 tbs. butter
- 1/4 cup flour
- 1 1/2 tsp. salt



FANCY UP FROZEN vegetables for the hard-to-please. Cauliflower a la Romana is especially good with fish. Corn fritters add elegance to any meal but do special honor to broiled ham slices. Satisfying enough for any main dish is Green Bean Rarebit to be served over baked potatoes. All of these give new interest to your meals and are tempting to the anti-vegetarians.

- Dash pepper
- 1/4 tsp. paprika
- 1 1/2 tsp. grated onion
- 1/4 cup grated American cheese
- 1/4 tsp. Worcestershire sauce
- 1 tbs. diced pimiento
- 5 hot baked potatoes

Cook beans as directed on package. Drain, measuring constantly. Add cheese, Worcestershire sauce, beans and make 2 cups. Melt butter in pimiento. Stir until cheese is sauced. Add flour, salt, melted pepper, paprika and onion. Serve over baked potatoes, broken open and seasoned and blend. Add liquid gradually and with salt and pepper.

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