

## Torrance Group at Conclave

The eight-day convention of Jehovah's Witnesses is now in progress at the Rose Bowl in Pasadena. All services of the Torrance Congregation have been suspended until the end of the convention.

More than 70,000 delegates are expected to attend the religious conclave before it ends next Sunday. All 50 states and 37 foreign countries will be represented at the meeting.

Members of the Torrance Congregation will use buses for transportation to all sessions of the convention. Many speakers from the Watchtower Headquarters will be heard, in addition to circuit ministers of the Congregation.

The services will end Sunday, Sept. 8, with a message entitled "When God Is King Over All the Earth." N.H. Knorr, president of the Watchtower Bible and Tract Society will deliver the message.

## Club Hears Report on Convention

Members of the Torrance Coin Club heard a report on the recent American Numismatic Assn. convention in Denver from C. A. Dunbar at their meeting last week.

The coin club had over 120 persons present at the regular August meeting.

Display tables were set up, and Mrs. Nellie Kaska and Joy Parrish, guests of the club, had special displays. Box Axelrod won the exhibitor's drawing.

Henry H. Clifford gave a talk on "Mormon Coins" and was given a certificate of appreciation from the membership.

The next regular meeting will be held Tuesday, Sept. 17, at 3341 Torrance Blvd., beginning at 8 p.m. Peggy Borgolte will speak on "American History With Medals."

## Local 4-H Club Enters County Fair

Members of the Mustang 4-H Club of Torrance have entered several exhibits in the Los Angeles County Fair. The group worked on the projects during the summer.

Clothing was entered by Barbara Kelly, Ben Gorman, Susan Moverhan, Geri Overzle, Paula Shuping, Lindsey Clark, Millee Clark, Maryann Fullerton, Lynn Kelly and Genevive Moody.

Home furnishings were entered by Susan Mauerhan, Ben Gorman, Arline Mauerhan, and Jeanne Gerein have entered the foods division, and Lynn Kelly is entering entomology exhibits.

Lynn Kelly and Lindsey Clark have entered garments in the State Fair at Sacramento.

## Toastmaster Club Forms New Bureau

William L. Addington Jr. has announced the formation of a speaker's bureau by the South Bay Toastmasters Club 280. Addington will head the new bureau.

The bureau was formed to provide speakers, panels, and moderators for civic clubs and other organizations. Speakers are provided at no cost as a service to the community.

Requests for speakers should be made in writing or by telephone. Written requests should be mailed to Addington at 3526 Madison Ct., Torrance. His telephone is DA 6-1161.

Have your cookbook covers been splashed by their own recipes? To protect covers from food, apply a layer of press-on transparent plastic. Then use a lathery sponge often to swab off fingermarks and stains.



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GO HEARTY AND serve potatoes with Canadian bacon and scrambled eggs for a tempting breakfast or luscious brunch.

## Add Potatoes to Menu for a Breakfast Treat

For a rousing breakfast, a luscious brunch or satisfying supper, here's a combination that's hard to beat: Bacon, scrambled eggs and potatoes.

Use Tater Tots (Ore.-Ida. brand) which are shredded, ready cooked, lightly seasoned potato rounds.

The frozen Tater Tots are simple to prepare and provide an unusual flavor accent to the rest of the meal. Just pop them in the oven for a few minutes, as directed on the package, and serve.

For the best results in scrambling eggs, the California Egg Council recommends bringing the eggs to room temperature before breaking. Slightly beaten eggs are best for scrambling.

About a half a minute's brisk work with a fork, using an over-and-under motion will be plenty of time to beat four eggs slightly.

Pour in well oiled or buttered skillet and scramble rapidly over high heat for soft texture. For a tempting taste variation, try adding a generous sprinkling of frozen chopped chives while cooking.

The Canadian bacon may be fried or broiled. For tender, succulent flavor, many prefer broiling.

Just put the slices under the broiler, six inches from heat and heat through thoroughly, three minutes on each side.



AMONG MY SOUVENIRS

A favorite recipe of our friend from The News, Wilcy Chamness, is this one for candied figs.

The instructions are simple but must be followed exactly for proper results.

**CANDIED FIGS**  
5 lbs. ripe black figs  
2 cups sugar  
3/4 cup water

Combine ingredients in saucepan with tight fitting lid. Cook VERY SLOWLY (to avoid scorching) for 1 1/4 hours with lid on.

Next day simmer figs 1 hour, uncovered. Third day, simmer again for 1 hour, uncovered.

Spread out on board covered with waxed paper and put figs in sun for three days.

After the third day, roll figs in sugar and put in covered jar.

For a Sunny Satisfying Breakfast...  
Add an EGG to Ore-Ida "TATER-TOTS"  
SHREDDED IDAHO POTATOES  
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Ready to HEAT and EAT

KMPC'S GARY OWENS AND R C COLA ARE GIVING AWAY SURFBOARDS CUSTOM-DESIGNED BY BING!

Three beautiful Bing Boards will be presented to the winners of an exciting new contest on Gary Owens, Inc. IT'S EASY... IT'S FUN!

For details, listen to Gary every night between 9:05 and midnight, or immediately following Angels baseball, ON KMPC-710

No employee of KMPC or Royal Crown Beverage Co., or members of their immediate families, is eligible for participation.

## Vegetables with Sauces Are Basis for Hearty Entrees

Frozen vegetables in packages have been important items on the homemaker's shopping list for a long time.

Regardless of season, they are at hand not only to be cooked according to package directions but to be mixed and matched or prepared in combination with other foods for wonderful dishes for family enjoyment.

Frozen vegetables are to be had for the buying in plain and fancy form.

Today's suggestions use frozen mixed vegetables with onion sauce, frozen green peas with cream sauce and frozen Fordhook limas with cheese sauce.

With detail for other additions, they make hearty entrees.

### TUNA, HAM ON TOAST

1 pkg. (8-oz.) frozen mixed vegetables with onion sauce

3/4 cup milk  
1/2 cup light cream  
1 tbs. butter

1/2 tsp. marjoram (optional)

1 can (7-oz.) tuna fish, drained and flaked  
1 cup diced cook ham  
4 slices toast, cut in triangles

Place vegetables, milk,

cream and butter in saucepan. Cover and bring just to boil over high heat. Remove from heat and stir until sauce is smooth.

Add marjoram, tuna fish and ham. Cover and simmer 3 minutes, stirring occasionally.

If necessary, thin with additional milk. Serve over toast. Serves 4.

### CURRIED PEAS, DRIED BEEF

1 pkg. (8-oz.) frozen green peas with cream sauce

3/4 cup milk  
1/2 tsp. curry powder  
1 jar (5-oz.) dried beef  
2 tbs. butter

Place peas and milk in saucepan. Cover and bring just to boil over medium high heat. Remove from heat and stir until sauce is smooth. Add curry powder and stir until blended.

Meanwhile, rinse dried beef with hot water. Drain well; saute quickly in butter. Pour curried peas into serving dish; arrange beef around edge. Serve at once. Makes 3 cups.

### LIMA BEANS, HAM

1 pkg. (8-oz.) frozen Fordhook lima beans with cheese sauce

1 1/2 cups thin ham strips

3/4 cup milk

Place beans and milk in saucepan. Cover and bring to

boil over high heat. Remove

from heat and stir until sauce

is smooth.

Stir in ham. Cover and sim-

mer 5 minutes. If necessary,

thin with additional milk.

Serve over noodles or maca-

roni shells. Makes 2 cups.



THESE THREE ENTREES are made with convenient frozen vegetables and sparked into main dishes with the addition of meats.

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