



MRS. NETTIE McFADDEN
... Celebrates 90th Birthday

Open House Sunday Fetes Mrs. McFadden

An open house Sunday afternoon, April 7, at the home of Mr. and Mrs. John McFadden, 18310 Prairie Ave., Torrance, will honor Mr. McFadden's mother, Mrs. Nettie McFadden on her 90th birthday.

The honoree will receive congratulations from a host of relatives and friends.

The nonagenarian was born in Peoria, Ind., in 1873. Her father, who was a Civil War veteran, brought his family to Colorado when Mrs. McFadden was nine years old. She and her sister, along with the James children, were the first students in the Estes Park, Colo., school. She is the widow of the late Charles McFadden, and mother of four sons and a daughter. They are C. T. McFadden, Lyons, Colo.; F. W. McFadden, Inglewood; John McFadden, Torrance; Dr. M. C. McFadden, Klamath Falls, Ore., and Mrs. William Griffith of Mercury, Nev.

Alliance to Hear Speaker

Women's Alliance of the Pacific Unitarian Church will have as its next speaker and discussion leader, Dr. Mary Hungerford, noted dancer, dance educator and family relations counselor and teacher. Dr. Hungerford will lead the discussion on Agnes de Mille's provocative, "The Milk of Paradise" taken from "American Woman: The Changing Image."

Dr. Hungerford has studied with Martha Graham in New York, at Bennington and at Connecticut College. She has danced with Virginia Hall Johnson and Lester Horton locally, and with Hanya Holm in New York. She is, at present, director of a dance studio in Lawndale.

The group will meet at the home of Mrs. Fred Allen, 23 Eastfield Dr., Rolling Hills, at 8 p.m., Friday, April 5. Coffee will be served. The public is invited and there is no charge.

Rummage Sale

Women of St. Andrew's Episcopal Church will sponsor a rummage sale at the parish hall, 1432 Engracia Ave. tomorrow and Saturday. Doors will open both days at 9 a.m. The public is invited to take advantage of the many bargains in clothing, household items and miscellaneous articles.

Greet Daughter

Mr. and Mrs. Cas Giamanco, 20812 Orchard Ave., Torrance, announce the birth of their first child, a girl, on Feb. 9 at the Compton Community Hospital. The baby, who weighed 8 lbs. 1 oz., has been named Gina Marie. Mrs. Giamanco is the former Beverly Buck. Grandparents are Mr. and Mrs. Salvatore Giamanco of Hollywood and Mrs. Helen Keane of Hayward.

Honigsmans Hosts

Entertaining a table of localites for dinner recently at Marineland Restaurant on the Palos Verdes peninsula were Mr. and Mrs. Paul Honigman, former Hollywood Riviera residents who now make their home in Bay Shores.

The honor guest has sixteen grandchildren and seventeen great-grandchildren with the newest addition scheduled to arrive on her birthday.

This interesting senior citizen keeps busy reading, embroidering, cooking and visiting, by air, bus or car, her four sons and daughter.

Mrs. McFadden feels privileged to have lived in the span of years from the stagecoach to the jets and can tell stories of her own experiences, which make history live. She is an interested follower of current events and politics and keeps a running debate on present-day issues with her family.

Mrs. McFadden contributes her longevity to "hard work, the joy of finding something good in everything and everyday, and to adherence to the Golden Rule."

Reception Given For Celebrities

Mrs. Glenn Morgan, 2027 W. 186th St., a teacher at Madrona school, and her sister, Mrs. Max Hogue of Downey entertained at a reception Saturday at the Hogue home honoring their cousin, Joanne Lindville, who was married about three weeks ago to Mark Rydell, in New York.

Both Mr. Rydell and his bride are members of the Actors Studio Guild in New York and recently moved to the west coast, making their home in Beverly Hills.

Miss Lindville was associated with television in New York and has appeared on the Broadway stage in "Daughter of Silence." Recently she has been a guest star on the Bonanza television show, among others.

Her husband has long been associated with New York television and is currently affiliated with the Desilu Productions working on the Ben Casey series.

Torrance guests invited to the reception were Mr. and Mrs. William Lee, Mrs. Oral Milano and Mr. and Mrs. Russell Johnson.

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS

LENTEN DINING

Mix and Serve for Entrees with Flair

If you like food with a flair, these recipes today should be for you. They are perfect for Lenten dining.

One uses shellfish and the other fish fillets; both are enhanced by the good flavor of almonds.

Crab meat and shrimp are baked in a creamy sauce with crisp roasted almonds, chow mein noodles, celery and onion for a delicious entree which takes little more time to prepare than that required to open and combine contents of cans.

Baked fillets of haddock or sole are served with an eye-catching as well as appetite-appealing sauce together with a vegetable of choice.

Almonds have long been associated with fish and here the crunchy nuts live up to their culinary reputation. Give yourself a lift any time with almonds eaten out-of-hand. They are notable as energy boosters.

SEAFOOD CASSEROLE
1 can (7½ oz.) crab meat
1 can (5 oz.) deveined shrimp
2 cans (3 oz. each) chow mein noodles
2 cans (10½ oz. each) condensed cream of mushroom soup, undiluted
½ cup water
1 cup finely diced celery
1 tbs. instant minced onion
1 cup roasted diced almonds

Rinse and drain crab meat, removing cartilage. Rinse and drain shrimp. Flake crab meat. Combine all the ingredients except half the almonds. Mix well and spoon into 6 individual casseroles or one large casserole. Sprinkle remaining almonds on top. Bake at 375 degrees about 25 minutes. Makes 6 servings.

BUTTER ALMOND FISH FILLETS
1 pkg. (1 lb.) frozen haddock or sole fillets
½ tsp. salt
½ cup butter or margarine
2 tbs. finely chopped parsley
¼ tsp. grated lemon rind
1 tbs. lemon juice
½ tsp. crushed dried thyme leaves
¼ cup toasted slivered almonds
Paprika
Cooked spinach, asparagus OR broccoli

Place frozen block of fish in rectangular baking dish.

Cranberry juice gives delectable tang to quick cooking rice. Use it in place of water for cooking.

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SEAFOOD AND CRISP almonds put together with imagination make delicious entrees. Here crab meat and shrimp are baked in a creamy sauce with crisp almonds, chow mein noodles, celery and onion. This makes a dish reminiscent of Chinese cookery.

Most almonds and apricots are past bloom. First observations indicate excellent crop.

Blend whole peanuts into rich sauce used for creamed potatoes and onions.

Beat a can of cranberry sauce with ¼ cup gingerale. Freeze for refreshing sherbet.

CHEESE IS THRIFTY LENTEN PROTEIN

Lenten meals call for many varieties of cheese. And to keep them at their best, wrap each cheese tightly in either two wrappings of waxed paper or waxed paper and aluminum foil.

Cheese also keeps well in saran film or in an airtight container.

Cheese is such a thrifty Lenten buy. Every bit of every cheese can be used. Nothing is thrown away.

If the end pieces of a cheese harden slightly, cut those pieces off and grate them.

Keep the grated cheese in a covered glass container in the refrigerator for use in casseroles, on meat and vegetables.

Remember to wrap highly flavored and mild cheese separately to prevent transference of flavors.

Then store your cheese in the refrigerator. The cooler the temperature the longer the cheese will keep without any change in texture, flavor and color.

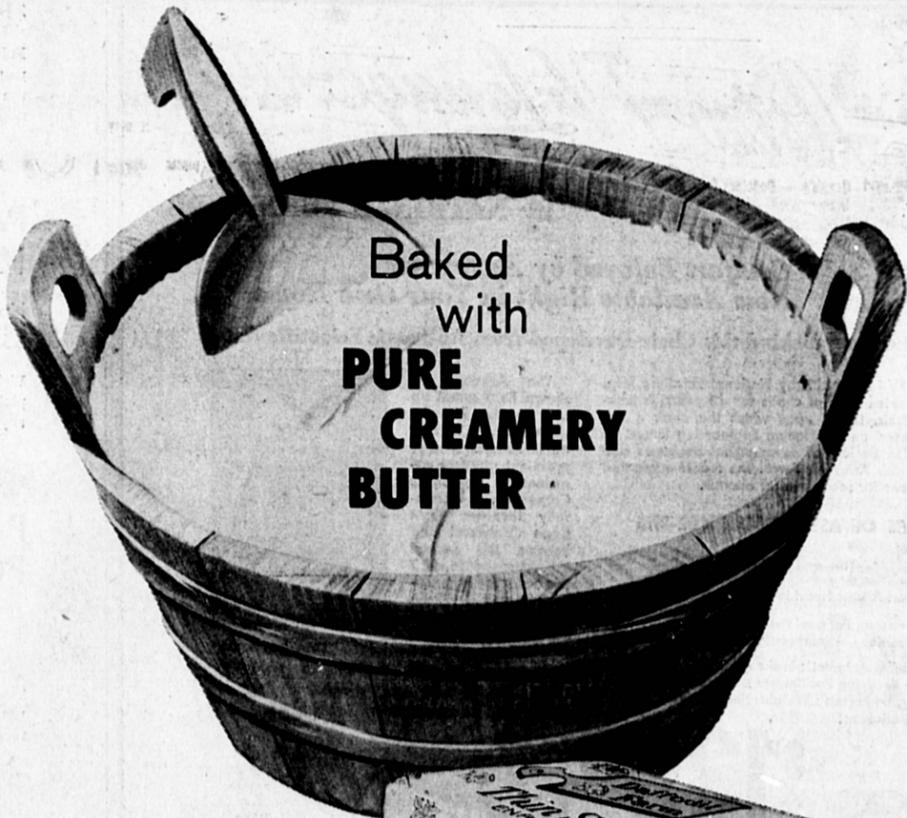
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