

**MARY WISE Menu Planners AND SHOPPING SUGGESTIONS**

**Favored Fish Is Choice for June**

Halibut, the largest of the flatfishes and one of the most popular seafood choices of western homemakers, has been chosen as the seafood for this month.

Landings of Pacific halibut at the start of this season indicate a record catch. Last year's was the largest ever recorded but if landings continue at the present pace, that record will be shattered this season.

Steaks are the most common retail form in which halibut is marketed; chunks and fillets are other forms.

When steaks and fillets are to be breaded or stuffed, they are more easily handled if they have been thawed. The preferred method for thawing is to leave the fish in the refrigerator overnight.

If room temperature thawing is necessary, great care must be taken so that the fish remains chilled at all times. Halibut may be cooked by frying, baking, broiling, boiling or steaming.

**BAKED HALIBUT**

- 2 lbs. butter
- 1 medium onion, chopped
- 2 stalks celery, chopped
- 1 small can mushrooms, drained
- 1 can (8-oz.) Del Monte tomato sauce
- 1/4 cup sugar
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1 cup dairy sour cream
- 2 lbs. fresh or frozen halibut steaks

Heat butter in saucepan. Add onions and celery; simmer for 5 minutes. Add mushrooms, tomato sauce, salt and pepper. Simmer 5 minutes. Pour over halibut steaks which have been arranged in baking dish.

Spoon sour cream over each steak and return to oven for 5 minutes. Remove to large platter and garnish with greens, radishes and lemon wedges.



**Continental Baking Company Offers Awards**

Lieutenant O. Webster, California Highway Patrol, presents a Polaroid Land Camera to Louis Passolt for 30 years of driving a Wonder Bread truck in the city of Los Angeles without a chargeable accident. Presentation is witnessed by Jess Yocam, Wonder Bread Sales Manager.

**'Cukes' Are Versatile**

Cucumber pickles date back to pioneer days. They may be pickled as chips, strips, or stuffed with vegetable relish; packed in mustard, oil or sweet vinegar sauce.

Cucumbers have a natural affinity for sour cream, and make a pleasant change from the customary tossed salad.

**Freezer Sandwiches**

Home economists for the Dairy Council of California suggest that when preparing sandwiches for freezing, both slices of bread should be spread with softened butter not only to improve flavor but to keep filling from soaking the bread during defrost period.

very thin, sprinkle with salt and let stand 10 minutes.

Meanwhile, combine 1 cup sour cream, 2 tablespoons vinegar, 1/4 teaspoon sugar and 1/2 teaspoon dried tarragon, 1/2 teaspoon onion salt and 1 tablespoon minced fresh dill.

Pour liquid off cucumbers and pat dry with paper towels. Mix cucumbers into dressing; chill well. Makes 6 servings. Cucumbers can be cooked, too, for a flavorful vegetable. The Dutch do it this way.

Cook 3-inch strips of cucumber in salted water until tender, about 10 minutes. They should not be mushy. Melt 2 tablespoons butter; stir in 2 tablespoons flour; cook over medium heat 2 to 3 minutes, stirring constantly.

Stir in 1 cup chicken bouillon, season with salt and pepper. Cook about 5 minutes until smooth and thick, stirring constantly.

Add 1 tablespoon chopped parsley and 1 tablespoon capers; mix in the cucumbers and heat.

**Nutty Fruit Dunk**

The time of the fruit salad is upon us. It can be a hearty as well as refreshing summer dish when served with this protein-rich Nutty Fruit Dunk.

Combine 1 cup (1/2 pint) cottage cheese with 1 cup applesauce and 1/4 cup diced salted almonds. Serve with fresh fruits for dunking or for spooning dunk onto.



JOIN CALIFORNIA'S celebration of June Dairy Month by serving this fruited mint custard. Its milk-made goodness may well serve as a reminder that we can eat our daily quota of milk as well as drink it.

**'Bossy' of Old Rates Month of Celebration**

California's approximately 1,000,000 cows continue to add over \$1,000,000 a day to our state's economy.

This is one of many good reasons why Californians take pride in celebrating June Dairy Month.

Plain or fancy custards are always favorites with or without a reason for celebration.

In either case the home-maker can rest assured that custards are a delicious way to include more milk in family meals.

Here is a custard that is "plain" to make, yet "fancy" when served. The delicate mint-flavored whipped cream swirled through the custard makes it a gala, yet light,

dessert worthy of serving any time.

**FRUITED MINT CUSTARD**

- 1/4 cup sugar
- 2 teaspoons cornstarch
- 1/4 teaspoon salt
- 2 cups milk
- 3 egg yolks
- 1/4 teaspoon vanilla extract
- 1/2 cup heavy cream
- 2 tablespoons confectioners' sugar
- 6 drops peppermint extract
- Few drops green vegetable coloring

Assorted fresh fruits  
Mix sugar, cornstarch and salt in the top of double boiler. Add milk, stirring constantly. Cook over hot water until smooth and thickened.

Beat egg yolks, gradually add hot milk mixture. Return to top of double boiler and continue cooking and stirring over hot water until mixture thickens and coats spoon.

Cool; add vanilla extract. Chill. Just before serving, whip cream.

Add confectioners' sugar, peppermint and coloring to tint mixture light green.

Swirl cream through custard. Serve with or over sliced fresh fruits. Makes 4 to 6 servings.

**MILK IS BEST FOR REFRESHING LIFT**

It may appear that we are living in "the age of the little white pill" but it continues to be a fact that a refreshing glass of ice-cold milk is one of the best pick-me-ups for those who are tired and perhaps a bit grumpy from too much summertime activity.

The colder the milk, this side of frozen, the higher its rating with most milk drinkers.

Whether it is a glass of whole milk or a glass of skim milk (which contains the same protein, calcium and other minerals, B-complex vitamins and lactose as whole milk) is irrelevant, the refreshing lift is still there.

Eggs are so reasonable in price that you can't afford NOT to eat them.

**AMONG MY SOUVENIRS**

This Sunday, top off Father's Day dinner with this elegant strawberry dessert.

**STRAWBERRY DELIGHT**

- 1 pkg. frozen patty shells
- 1 container (8-oz.) whipped cream cheese
- 1/4 cup granulated sugar
- 2 tbs. lemon juice
- 1 tsp. grated lemon rind
- 1 qt. fresh strawberries

Whipped cream, optional  
Prepare patty shells according to package directions. Combine cream cheese, sugar, lemon juice and rind and blend well.

Line bottom and sides of cooled patty shells with cheese mixture; then fill with fresh whole berries.

Spoon glaze (recipe below) over berries and top with whipped cream if desired. Refrigerate until serving time.

**STRAWBERRY GLAZE**

- 2 cups strawberries
- 1/2 cup granulated sugar
- 2 tbs. cornstarch

In saucepan, mash berries with sugar and let stand about 30 minutes. Add cornstarch and cook until thick and clear. Strain and cool.

**WHAT IS IT THAT HAS A BEARD, THREE FULL GLASSES AND TALKS ABOUT FISHES THAT FLY LIKE BIRDS YET?**



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**Hollywood Reporter**

By Mike Connolly

**Mike's Thursday Mailbag**  
Mike dear: I read in your column where you put a reader of yours, Bruce Owens, straight—and thank you for doing it. If I was doing a stage act in 1912, I must have been a child prodigy, and nobody has ever accused me of THAT! Maybe Mr. Owens was thinking of "Baby Jane"? Love, and I'll see you in Hollywood later this month. — Joan Crawford, New York, N.Y.

**Dear Joan: Let's put Bruce straight again, huh?**  
Mr. Connolly: Has Glenn Ford got Linda Christian's nude statue in his back yard? — A. M. Harding, Pasadena, Calif.

**Dear A. M.: Yes.**  
Dear Sir, You Cur: You and your movie stars make me sick. Why do automobiles always have to be a status symbol with those punks? Who has the fanciest? — Bud Eastlund, Bellville, N. J.

**Dear Bud: It's a tossup between Tony Curtis, Cary Grant, Pete Lawford and Frank Sinatra. But why are you interested if you're so agin' it?**

**Dear Mike: I read that Dinah Shore said she wouldn't marry right away. What happened? — Donna Moxness, Mishawaka, Ind.**

**Dear Donna: You didn't read that in this column. I said she would. I also named the man. Be that as it may, Dinah apologized to the columnist who printed the phony item with: "I exercised a woman's prerogative and changed my mind."**

**Connolly, Old Boy: Did Julie London have her new twin babies tattooed? My girl friend swears she did! — Dena Cunningham, Columbia, Mo.**

**Dear Dena: Tell your girl friend not to be carried away by those TV commercials. Just because Julie does those TV cigarette blurbs featuring males who are tattooed doesn't mean she's tattooing her own kinkfolk!**

**Dear Mr. Connolly: I would appreciate if you could tell me where to write to George Jessel. I would like a copy of the poem he recites about old friends and new. — Mrs. Esther Polansky, Brooklyn, New York.**

**Dear Mrs. Polansky: Write to him at the Friars' Club, 9900 Santa Monica, Blvd., Beverly Hills, Calif.**

**Dear Mike: Could you please tell me if Peter O'Toole is a drinking man? Or, to put it another way, a lush? He is such a tremendous actor, I wouldn't put it past him. He is sort of a genius. — Rebecca Roy, Salinas, Calif.**

**Dear Rebecca: Peter and I had a wee nip to celebrate his Hollywood premiere of "Lawrence of Arabia" but I wouldn't call him a lush. Like many another good Irishman, he likes his stout straight.**

**Dear Mike: We have been quite disgusted with the treatment given George Maharis by Herbert Leonard, producer of the "Route 66" series. George has been reported very ill with hepatitis and, from some of the work they gave him—spending hours in the cold ocean water and other hazardous chores—**

it's no wonder. Yet when he gets sick they cut him out. Glenn Corbett is a nice kid and a fair actor but that big-mouth, college-spouting Tod Stiles hogs the whole picture since George's suspension and Glenn never gets a chance to show his talent. What is George's status as of this writing? Would it do any good to write to his sponsors? — Mady, San Francisco, Calif.

**Dear Mady: Herbert Leonard says he returns to the series or he won't work at all, for any other producer anywhere, and that he (Herbert) has lawyers to see that he (George) doesn't. I think it's too late to go to the sponsors. A contract, you know, is a contract.**

**Dear Mike: Keep punching with that left hook. You sure sent your readers to the ropes with that piece about Sinatra and Lawford. The reason for me writing was caused by a punk who claims he was an actor in movies years ago, with Richard Dix in "Knockout Riley" at Paramount, also with Jeanne Eagels in "The Letterers." He also brags that he fought Mike McTigue and Mike O'Dowd for the middleweight championship. I think the guy is pulling my leg. Having no way of tracing his boastful claims, I wish you would give me the lowdown on this egotistical punk. — Sonny Fox, Brooklyn, N.Y.**

**Dear Sonny: I called the Screen Actors' Guild. They have no record of the name you sent me. But then he may not have joined the Guild. Why don't you write your State Boxing Commission?**

**(Mike Connolly welcomes all readers' questions, but due to the large volume of mail received, it may be some time before the answer to your question appears in his column.)**

**Cub Pack 228-C**

Circus night was held recently by Cub Scout Pack 228-C at Halldale elementary school.

The big show included: sword swallower, Cory Harris; snake charmer, Rocky Chavez; bearded lady, Danny Black; tattooed men, Gary Person and Duane Shiver; wildman, John Aurentz; two-headed fireman, Billy Anderson and Billy Branstad; strong men, Howard Frederick and Randy Lampkin; fat lady, John King; animal trainer, Joe Lee Hasket; lion, Shelly Deliman; panther, Lee Middleton; leopard, Carroll DeVault; and gorilla, Delbert DeVault.

Acts included: ringmaster, Eugene Lopez; juggler, Mike Musto; tightrope walker, Steve Gwin; wine maker, Mike Standridge; baby pink elephant, David Hartman; cyclist, Roy Sueda; bareback rider, Chad Woods; and clowns, Jay Teske, David Hunt, Steve Rutherford, David Bentley and Tommy Ranes.

Playwright credit goes to Mrs. Daniel Deliman. Background music was provided by Miss Cheryl Hartman.

**Tokyo Co-ed Wins Dark-room Kit**

Sonia Crisologo, Marymount College student from Tokyo, Japan, was the winner of the annual press photography contest. Her prize was a complete dark-room kit, presented to her by Andrew Castle, photography instructor.

**DR. BRUCE M. EWING**

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