

### Couples to Stage '20s' Party Friday

The "Soaring Sixties" give way to the "Roaring 20's" for the Couples Club of the Lutheran Church of the Resurrection on Friday, March 21, at 7 p.m.

The evening begins with a potluck supper, followed by an evening of fabulous entertainment consisting of: Songs by Emily Steinke; A Melodrama, directed by the John Huston of Manhattan Beach, Doug Reese; piano by Janelle Christensen; a Barber Shop Quartette consisting of Doug Reese, Wally Jungmeyer, Mike Bals, and Ken Getzin; Sweet Adelines consisting of Marlys Newcomb, Elaine Brandt, Ellen Jensen, and Gerry Jungmeyer; and the Stars: Pastor Bob Newcomb and Ed Brandt in a duet.

Those planning to attend are asked to call Don and Flo Hansen; Doug and Betty Reese; or Lloyd and Shirley Schemmel.



LIFETIME AWARD... Torrance Elementary PTA presented its Honorary Life membership at its annual Founders Day program recently. Selected for her services to youth of the area was Mrs. Francis Clark, who served as the PTA president in 1923-24. Pictured at the awarding are from left, Mrs. Earl Carter, PTA president, Mrs. Clark, and Norman Olsen, seventh grade teacher at Torrance Elementary. (Herald Photo)

### Songwriters To Observe Anniversary

Vel-De-Nez Songwriters Club of Lomita will observe its 11th anniversary and honor its newly-elected officers at its meeting Saturday evening March 21 at 7:30 p.m. at the American Legion Hall, 1260 Broad Ave., Wilmington.

Isabelle Draesemer, Hollywood talent scout and agent, will present Corkey Shrena, accordionist, Tex Terry, singer; and Francine Blais, who will perform a new dance "The Endante." Emma Ackerman and Rosario Onorato of San Pedro who will open in "Kiss Me Kate" on April 5, will also appear on the program.

Frank McInturff, program manager, will feature a four piece band and soloist.

### Hostess at Card Party

Mrs. C. L. Porter entertained at a "revolving" card party last Thursday at her home, 1027 Elm St., as a benefit for her Eastern Star Chapter 477 of Los Angeles.

The hostess served a luncheon, which was followed by an afternoon of cards. She presented each of her guests with a "scrabble."

Attending the party were Mmes. Katie Williams, South Gate; Frances Weirisch, and Minnie Shields, Huntington Park; Edna Farquar, Irene Smith, Marie Wagoner, Rosie Lieber and Ruth Doerschel, Los Angeles.



A PTA TRIBUTE... North High PTA conferred two Honorary Life Memberships at its Founders Day meeting. At the presentation are, left, Mrs. William Cassida, president, looking on as Mrs. W. R. Towell, Honorary Life chairman (right) presents the honors to Dr. R. D. Guengerich and Mrs. James Carlson. (Herald Photo)

### Club Seats New Officers

Installation and initiation marked the meeting of the Torrance Breakfast club on March 1. Club members gathered at

the Golden Bull restaurant in Dominguez for dinner after which they went to the home of Mr. and Mrs. Fay Parks on Eldorado.

Bud Edwards, retiring president, conducted a short business meeting after which new officers were installed. A circus theme was used for the humorous ceremony. New officers are Archie Lewis, president; Fay Parks, vice-president; Florence Childs, secretary; and Rolive Bever, sunshine chairman.

Initiation of new members, Mr. and Mrs. R. E. Moffitt and Mr. and Mrs. Vince Villenave followed.

The club's next meeting will be held Sunday, April 5, with Mr. and Mrs. Dave Jones of WALTERIA as hosts.

### Clubwomen At District Art Festival

Several members of the Torrance Woman's Club, Marina District 18, CFWC attended the District Fine Arts Festival in Santa Monica Thursday, March 12.

Mrs. W. W. Rasmussen, art chairman, set up paintings, done by club members, in the Art Display.

Mrs. F. M. Shaw, crafts chairman, set up a display of crafts, the work of club members. She also took decorated soaps, hand lotion in decorated bottles and sachets, to add to those the District will give to women veterans in Veteran's Hospital. Assisting her was Mrs. Fred Sandstrom.

Mrs. J. G. Laird, drama chairman, was in charge of the skit presented by club members. Those participating with Mrs. Laird were Mmes. J. G. Louvier, James Vanduyck, Richard Dorothy, and B. W. Roberts.

Mrs. Godfrey Nelson gave a reading "Serene at 60."

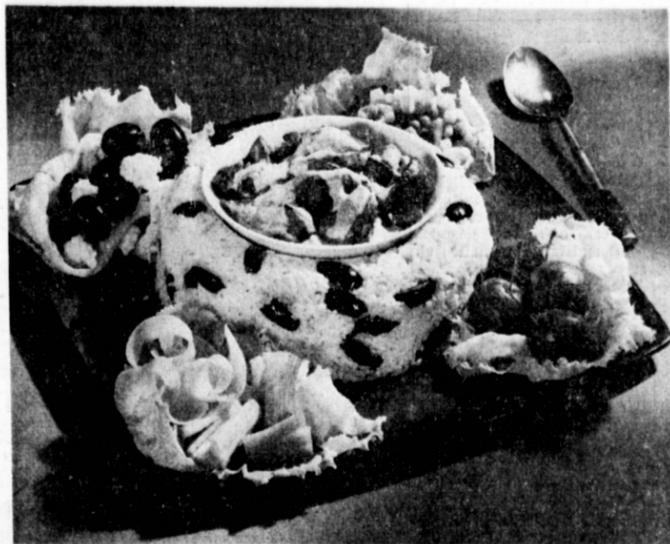
Mrs. Andrew Acampora, music chairman, sang several selections. She was accompanied by Mrs. J. P. Bay at the piano.

Many clubs in the District participated in the Drama, Music and Literature Sections of the show. Following luncheon a Chapeau Parade was held featuring hats made and modeled by members.

**Public Card Party**  
Torrance Camp Royal Neighbors will entertain at a public card party at the Torrance Woman's Club, 1422 Engracia Ave. at 8:15 p.m. on Tuesday March 24. All popular card games will be played.

Although I'm almost blind, I prefer to do my own cooking. Then I know what I'm eating — 103-year-old Catherine Washington, Marin City.

## MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



THIS RECIPE for Olive Pilaf with Chicken Livers highlights an imaginative meal that is also kind to the food budget. Serve it garnished with spiced crab apples, marinated mixed vegetable salad, olives, cauliflowerettes, carrot curls and celery fans.

## Hot Molded Pilaf Holds Budget-Minded Menu

A dinner doesn't have to make a big dent in the kitchen budget to be appetizing and enjoyable. As a case in point, there's this meal highlighted by Olive Pilaf with Chicken Livers.

The rice, ripe olive wedges and diced carrot in the hot molded pilaf are enhanced in flavor by chicken seasoned stock base and onion.

And the sauteed chicken livers are served with delight-

ful dairy sour cream sauce perked up with herbs. Completing the menu are spiced crab apples, marinated mixed vegetable salad, pitted ripe olives, cauliflowerettes, carrot curls and celery fans.

**OLIVE PILAF WITH CHICKEN LIVERS**  
 1/2 cup ripe olives  
 1/4 cup butter  
 1 cup rice  
 2 1/2 cups water  
 2 tsp. instant minced

onion  
 1 tbs. chicken seasoned stock base  
 1 tsp. salt  
 1 carrot, diced  
 1 lb. chicken livers  
 1 cup dairy sour cream  
 Dash pepper  
 1/4 tsp. marjoram, crushed  
 1/4 tsp. summer savory  
 2 tbs. white dinner wine (optional)

Cut olives into wedges. Heat 2 tablespoons butter in saucepan. Add rice and saute 2 minutes. Add water, onion, chicken base, 1/2 tsp. salt and carrots. Cover and simmer until rice is tender and there is no free liquid.

Star in olives; turn into buttered 5-cup mold and heat at 300 degree oven for 10 minutes.

Meanwhile, heat remaining butter in skillet. Add chicken livers and saute until just done. Remove meat to serving dish.

Add to skillet 1/2 teaspoon salt and all other remaining ingredients; heat thoroughly but do not boil.

Pour over livers. Turn rice out onto serving platter and serve with livers.

### AMONG MY SOUVENIRS

This recipe for Crab Supreme is so named because we think it is an elegant dish. Serve it for special ladies' luncheon or a Lenten meatless entree.

**CRAB SUPREME**  
 1/2 cup butter  
 1/2 cup plus 1 tsp. flour  
 2 cups milk (see directions below)  
 1 tsp. salt  
 1/4 tsp. freshly ground pepper  
 1/2 lb. sharp cheese, shredded  
 2 tbs. cooking sherry  
 4 hard-cooked eggs  
 1 can (4 oz.) mushrooms  
 2 cups cooked fresh asparagus  
 1 can crab meat

Make white sauce with butter, flour, milk. Drain mushrooms. Measure liquid and add milk to make 2 cups. When white sauce is thickened and smooth, add seasonings and cheese and stir until cheese is melted.

Add sherry. Cut eggs into quarters or eighths and add to cream sauce together with mushrooms, asparagus and crab meat which has been drained and boned.

Serve in toast cups or on rice, toast points, melba toast, etc.

This can be served from chafing dish for buffet service, allowing each guest to serve himself using base of choice.

This recipe yields 7 cups.

### SOUP'S ON! WITH A-MAIZING IDEAS

Canned corn, a plentiful item to have on the pantry shelf this time of year.

One way to bring corn to the table is via hot, hearty soups. They make wonderful cold-weather luncheon or dinner starters.

Cook 1 cup diced potatoes until tender in 1 cup boiling water. Meanwhile, fry 3 slices diced bacon until some of the fat has cooked out.

Add 1 chopped medium sized onion; cook until onion is soft and bacon is lightly browned.

Add bacon, onion, fat, 1 1/2 cups whole kernel corn and

liquid and 1 cup milk to potatoes. Heat just to boiling, then add salt and pepper to taste.

Cover and simmer a cracked, meaty soup bone in 2 quarts of water until meat falls from bones — about 3 hours.

Remove the bone and add 1/2 cup chopped onion, 1 cup chopped celery and leaves, 1 cup canned tomatoes, 1/2 cup diced carrots, 1/2 cup diced turnips, 1 cup canned whole kernel corn and liquid.

Simmer, covered until vegetables are tender. Season with salt and pepper.

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