

## Sewing Circles

By BECK SCHAEFFER

As the president of the Seamstresses, a club which originated only three months ago here in Torrance, and now numbers fifty members in three cities, I have come in contact with many professional dressmakers, and many who would like to work at sewing in their homes. They have many problems in their work, but to a woman they are enthusiastic seamstresses who demand much of themselves in quality and performance. The professional seamstresses who give their time to assist less experienced members of the club have decided to form a panel to discuss standards of quality in their work. Their idea is to form a committee of experts who would grant a certificate of recommendation to seamstresses of outstanding ability. With the standing of the club in mind, they plan to make these standards very high.



BECKY

There are several things to be considered in making a garment of professional quality, and these should be of interest to the home seamstress who wishes to analyze her own proficiency. The professional seamstress will spare no effort in making certain that a garment fits. While she will try to avoid repeated fittings, she will insist that her client use the same foundation garment for all fittings, and ask that she avoid gaining or losing weight while the dress is being made. This is a good rule for everyone.

The dressmaker will take the responsibility for replacing material, should she damage it. She will finish all seams in an appropriate manner, and reinforce wherever necessary to give the garment long life. All armholes and waistline seams will be finished with bias tape of machine overcasting, as required by the type of material. All seams will be tied or backstitched to avoid pulling out.

The dressmaker, whether professional or amateur, is perhaps the last of the true craftsmen. She takes pride in her work, and goes to great pains to see that her work is perfect in every detail. She wants the garment to be as well finished on the inside as the outside. For those who do not sew, and want clothing that is well made, properly fitted and original, the professional dressmaker is a good friend.

Far from being a vanishing commodity, the dressmaker is here to stay, with a vast array of improved implements and materials that make her work better than ever.

Professionals and those interested in improving their own work will be invited to attend the forum and offer their suggestions from the floor. Watch for an announcement of time and place in the near future.

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# Women

RONNIE SAUNDERS, Society Editor



BONING UP for area conference of clubwomen to be held at Edgewater Inn Marina Hotel in Long Beach Saturday are members of the Torrance Junior Women's Club. Procedure books will be gone over by club chairmen with persons in similar posts from neighboring districts. Pictured (from left) are Mmes. Jack Bohn, dean of

chairmen; Frank Ashford, drama chairman; Rod Newlun, music chairman, and Donald Wise, safety chairman. Also attending will be Mmes. William Faulds, Robert Valencia, Vernon Nicles, Ronald Forestal, David Wade, William Weyant, Gordon Gmur, Robert Vroman, Robert Clark and Fred Smith. —PRESS Photo

## Wayt-Campbell Vows Exchanged

Miss Dianne Wayt, daughter of Mr. and Mrs. N. E. Wayt of Torrance, became the bride of William Campbell, son of H. G. Campbell of Jacksonville, Fla. and Mrs. H. T. Campbell of Vicksburg, Miss., at a ceremony performed Saturday, Aug. 3.

The 8 o'clock evening ceremony was performed by candlelight at the First Methodist Church of Torrance by R. V. Nagel. Two hundred fifty guests witnessed the double ring exchange. Baskets of pink stock, white gladioli, mums and carnations decorated the sanctuary.

Escorted by her father, the bride was attired in a silk organza floor-length gown with a chapel train. The lace-appliqued bodice was fashioned with a sweetheart neckline and short sleeves. She carried a bouquet of white gladioli, rosebuds and stephanotis.

Costumes of the maid of honor and bridesmaids were comprised of cranberry crepe dresses with matching bouffant veils held by small pink roses. The bride's attendants each carried a single rose gladioli of cranberry pink. They were: Miss

Diana Cook, maid of honor, and Miss Beverly Balaria and Mrs. Joseph Giordano, bridesmaids.

The bride's mother was dressed in a powder blue silk chiffon gown and the mother of the bridegroom wore a pale green silk ensemble.

Best man was William Rathburn. Ushers included: Balfour Wallace, Josh Bell, Tim Wayt and Jack Beard.

Musical selections were "I'll Walk Beside You" and "Bless Them Dear Jesus."

Mrs. R. Beadle recorded signatures in the guest book at a reception held at the Elk's Club in Torrance following the ceremony.

A graduate of Torrance High School, class of '59, the bride attended El Camino College and is employed by Graybar Electric Company in Los Angeles. She is affiliated with Gamma Phi Delta sorority.

The bridegroom, who attended high school in Vicksburg, Miss., and is a graduate of the University of Mississippi, is employed by the B. F. Goodrich Co. in Los Angeles. He is a member of Kappa Alpha fraternity. The couple is at home in Torrance.



MRS. WILLIAM CAMPBELL

... former Diane Wayt

—Photo by Seaman

## PTA News

### KOOKIE KAPER KARNIVAL

"Kookie Kaper Karnival" was theme chosen by Lincoln Elementary PTA for their October carnival, it was announced at the August executive board meeting held at the home of Mrs. Kenneth Miller.

Mrs. Earl Pitts, ways and means chairman, also announced that the association plans to have a paper drive in December and a spaghetti dinner in April.

Presiding over the monthly meeting was Mrs. Foster, president, who presented a thank-you-for-coming gift to Mrs. Salvadore Paldino.

Further plans were formulated for the faculty luncheon to be held Sept. 10 at the school cafeteria. Hospitality chairman, Mrs. Harold Erickson announced the menu and special decorations arranged by the committee.

Mrs. Andrew Foster announced the theme for the year, "Adventures In Fun and Learning" and the board unanimously accepted the program as planned.

Subscriptions to the California PTA magazine were encouraged by the chairman, Mrs. K. Yuge. The Crescent Courier, a publication from the Thirty-Third District, California Congress of Parents and Teachers, was distributed to the board members.

The Sept. 5 board meeting will be held at the home of Mrs. Harold Erickson, at which time a "Madhatter's" contest will be held to determine the craziest hat worn by the board members.

### PTA ON PARADE

At the recent program planning meeting, under the direction of Mrs. Frank Paour, program chairman, the Madrona Parent Teacher Association chose for its 1963-64 program theme, "PTA on Parade."

The October topic will be "Education on Parade;" November, "Torrance Schools and Techniques;" December, "Christmas on Parade;" January, "Scouting on Parade;" February, "Parade of Memories;" March, "Fathers on Parade;" "Safety on Parade;" and May, "Students on Parade."

Officers for the coming year will be president, Mrs. Ray Stewart; first vice president, Mr. Frank Paour; second vice president, Mrs. Lawrence Sommers; third vice president, Mrs. Jim Rike; recording secretary, Mrs. Marion Momo; corresponding secretary, Mrs. Roland Petrat; treasurer, Mrs. William Roach; historian, Mrs. Richard Beecher; and auditor, John Lyman.

## Frozen Desserts Beat the Heat

By BEA WEBB  
Southern California Gas Co.  
Home Economist

Frozen salads and desserts are wonderfully refreshing; make them early in the day and you'll be ready with a real treat for summer dinner.

Constant stirring during freezing is usually required for a smooth frozen dessert or salad. However, special recipes which produce the desired texture without tiresome stirring can be used. You'll notice the recipes all call for one or more ingredients that absorb moisture thereby producing a smoother product. Gelatin, marshmallows, custard, whipped cream, and beaten egg whites are examples of such ingredients.

Fast freezing helps make better frozen desserts too. To aid in this, chill all ingredients and equipment. The cold control dial on the refrigerator freezer may be set for a lower temperature in order to freeze the mixture more quickly.

### FROZEN VEGETABLE SALAD

1 cup finely shredded cabbage  
1 cup thinly sliced celery  
1/2 cup grated raw carrots  
1/4 shredded green pepper  
1 tsp. grated onion  
1/4 cup mayonnaise salt and pepper  
1 cup heavy cream whipped

Mix vegetable, salt, pepper, and mayonnaise. Fold in whipped cream. Pour into freezing tray and freeze till firm.

### FROZEN FRUIT SALAD

32 marshmallows  
2 tsp. fruit juice  
2 cup ginger ale  
1 cup mayonnaise  
2 cup finely cut peaches  
1 1/2 cup drained crushed pineapples  
1/2 cup chopped maraschino cherries  
1 cup heavy cream, whipped



BEA WEBB

Place marshmallows and fruit juice in saucepan. Heat, stirring constantly over low flame until marshmallows are half melted (or place on automatic top burner at 150 degrees — no stirring necessary). Turn off flame and stir mixture until it is smooth. Cool.

Blend in ginger ale and mayonnaise. Chill. Fold in fruits and whipped cream. Pour into freezing tray and freeze till firm, without stirring.

### FROZEN DATE CUSTARD

2 eggs  
1/2 cup sugar  
1/4 tsp. salt  
1 cup milk, scalded  
1 cup finely cut dates  
2 cup heavy cream  
1/3 cup powdered sugar  
1 tsp. vanilla

Beat eggs. Add sugar and salt. Slowly stir in scalded milk. Cook, stirring constantly until slightly thickened. Add dates; chill.

Into whipped cream, fold powdered sugar, vanilla, and custard mixtures. Freeze without stirring.

### BERRY PARFAIT

1 1/2 tsp. unflavored gelatin  
2 tbsp. cold water  
1/2 cup sugar  
1/2 cup water  
2 egg whites  
1 cup heavy cream, whipped

1 tsp. vanilla  
1/4 tsp. salt  
1 cup mashed and strained berries

Soften gelatin in 2 tbsp. cold water. Dissolve over hot water. Boil sugar and 1/2 cup water to soft ball stage (set automatic top burner at 235 degrees. When flame goes down temperature has been reached).

Slowly pour over stiffly beaten egg whites, beating constantly.

Mix in gelatin; chill until partly set; mix in remaining ingredients. Freeze without stirring.

### RUMMAGE SALE

Mission Circle No. 166 of St. Catherine Labouré Church will hold a rummage sale from 9 a.m. to 5 p.m. next Tuesday and Wednesday at Noahs Ark, 15636 Hawthorne Blvd., Hawthorne. Persons desiring to donate merchandise are asked to contact Mrs. R. Curtin, DA 4-5915. Proceeds will go to support missions.

### CLUB NEWS

The next meeting of the Torrance Stamp Club will be held at 7:30 p.m. Monday in the Scott Park Community Building, 23410 Catskill Ave., Wilmington. An auction will be featured.



MRS. DAVID HINKLE

... former Carol Jopp

—Photo by Seaman

## Miss Carol Jopp Weds David Hinkle

At home at 4013 Cathann St. are Mr. and Mrs. David E. Hinkle who were married Sunday, August 11 in a double-ring ceremony performed by Rev. H. M. Sipple at Torrance First Christian Church.

The bride is the former Miss Carol Jopp, daughter of Mrs. Mildred B. Burke of Phoenix and Robert E. Soladay of 4102 Cathann St. The bridegroom is son of Mr. and Mrs. Darrell I. Hinkles of 4013 Cathann St.

Baskets of white stocks, delphiniums and pale pink carnations decorated the sanctuary for the wedding. Two hundred guests were in attendance.

Given in marriage by her father, the bride wore a traditional gown of chantilly lace and silk organza. A tiara crown studded with seed pearls held her veil, and she carried a bouquet of orchids and stephanotis.

Dressed in teal green and white silk organza, Miss Susan Hinkle was maid of honor for her sister-in-law. Her bouquet was of pale pink carnations. Flower girl was Bobbi Ann Soladay, who wore a teal green dress with white accessories and carried a basket of pink flowers.

For her son's wedding Mrs. Hinkle selected a gown of salmon pink with matching accessories. The mother of the bride chose a pink crepe ensemble.

Harvey Seigel was best man. He was attended by: Robert E. Jopp, Ronald B. Stewart, Rodney D. Hinkle and Jay Boling, ushers; Earl E. Soladay, candlelighter, and Johnny Soladay, ring bearer.

Wedding music included "Because," "Maria," and "This Is My Beloved."

At 9:30 p.m. reception at the home of the bridegroom's parents followed the evening wedding ceremony. Assisting were: the Misses Bonnie Siegel, Dorothy Kitchner, Pamela Mennealy, and Caroline Sue Layton.

Overseeing the guest book was Miss Kaye Kail.

Since his graduation from South High School in 1962, the bridegroom has been serving with the United States Naval Air Force. The bride, who is a graduate of Phoenix Union High School, class of '62, has been employed at General Telephone Company.

The newlyweds spent their honeymoon in Las Vegas, Nevada.

## Kathleen LaGuardia Weds John Wodarz

United in marriage in a morning ceremony performed at Nativity Catholic Church Saturday, Aug. 17 at 11 o'clock were Miss Kathleen LaGuardia, daughter of Mr. and Mrs. Jerry LaGuardia of 1644 W. 223rd St., and John Wodarz, son of Mr. and Mrs. Karl Wodarz of 22818 Berardo St. Father O'Toole officiated.

One hundred guests watched the bride walk down the aisle on her father's arm. Her chiffon and lace gown terminated in a train. She carried a bouquet of white rosebuds and stephanotis.

Matron of honor for her sister was Mrs. Michael Riggs who was dressed in a yellow chiffon gown and carried a bouquet of yellow stephanotis and carnations. The Misses Linda and Lucille LaGuardia were bridesmaids. They were attired in street length yellow gowns

with lace bodices and chiffon skirts.

Mrs. LaGuardia wore a blue silk suit and the mother of the bridegroom wore a beige suit.

Jerry Wodarz was best man, attended by Eric Winkelman and David Shell-walker, ushers.

Host and hostess at a reception at their home following the ceremony were the parents of the bridegroom. Guests at the reception registered in a book tended by Miss Ann Baker.

Employed by Bay Harbor Hospital, the bride is a graduate of Torrance High School. Her husband is a graduate of Narbonne High School and an employee of the J. Herman Company in Los Angeles.

Mr. and Mrs. Wodarz, who honeymooned at Yosemite, are at home at 25425 South Western Ave., Harbor City.



MRS. JOHN WODARZ

... former Kathleen LaGuardia

—Photo by Seaman