

Women

RONNIE SAUNDERS, Society Editor

Home Economist Offers Hints for Christmas Dinner Menu

If you are planning a turkey menu for your holiday table, the Home Service Department of the Southern California Gas Company offers some tips on preparing the piece de resistance.

"There's more than one way to cook a turkey," explained Bea Webb, senior home economist for the utility in Inglewood, "and if you've discovered your favorite way, that's it. There really isn't a best way for everyone," the home economist said.

Cooking the bird, uncovered, on a rack in a shallow pan is one of the most popular methods, Mrs. Webb pointed out. The temperature is 325 deg. for turkeys up to 16 pounds — set control at 300 deg. for larger birds.

Whether the turkey is to



BEA WEBB

be placed breast up on a flat rack or breast down in a V-shaped rack is a common question. And here's how the home economist answers it: "If you carve at the table, roast the bird breast up for more beautiful and even browning. If you carve in the kitchen and use a V rack, cook the turkey breast down for slightly more moist white meat."

In addition to questions on how to cook the holiday bird, the Gas Company's Service Department always gets a number of requests for recipes to round out the festive dinner. Here's a deluxe casserole of wild rice that's especially good with turkey. It will bake while you make gravy and finish other final preparations.

WILD RICE CASSEROLE (12 to 15 generous servings)

- 3/4 lb. wild rice, steeped
- 1 lb. pork sausage
- 1 lb. mushrooms, sliced
- 2 large onions, chopped
- 4 Tbsp. flour
- 1/2 cup cream
- 2 1/2 cup chicken broth or bouillon
- 1/2 tsp. monosodium glutamate
- 1/4 tsp. Oregano
- 1/4 tsp. thyme
- 1 1/2 tsp. salt
- 1/4 tsp. marjoram
- 1/4 tsp. pepper
- 1/2 cup slivered almonds

Steep rice. Put sausage into a skillet, break up with a fork and fry until browned. Drain off excess fat.

Add mushrooms and onions and saute until onions are slightly yellow. Mix in broth.

Cook stirring constantly, until thickened. Add monosodium glutamate and seasonings. Mix with rice and almonds. Put into an oiled casserole. Bake at 350 deg. about 30 minutes.

Place wild rice in strainer and wash thoroughly with cold water. Drain and put in pan deep enough for water to extend at least one inch over rice. Cover with boiling water.

Let stand until water cools, drain and again cover with boiling water and let it cool.

Repeat this procedure three times, adding one teaspoon salt for each four ounces of raw rice to the last boiling water. Your wild rice is now ready for use in all recipes.

The traditional and tasty fruit cake is always popular Christmas fare here in the Southland, Mrs. Webb added. This is her recipe for a three-pound delicacy.

WHITE FRUIT CAKE

- 1/4 lb. candied citron
- 1/4 lb. candied orange peel
- 1/4 lb. candied lemon peel
- 1/4 lb. candied grapefruit peel
- 1 cup seeded white raisins
- 1/4 lb. shredded coconut
- 1 cup blanched almonds
- 2 cup flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 1/2 cup butter
- 1 cup sugar
- 3 eggs, well beaten
- 1 tsp. orange extract
- 1/2 cup orange juice

Slice the citron and candied fruit peel thinly. Add raisins, coconut and nuts, followed by sifted flour, baking powder, and salt. Mix well.

Cream butter and sugar gradually, and add eggs and flavoring. Stir in fruit and flour mixture alternately with orange juice. Place in pans lined with waxed paper and bake in a modern gas range at 300 deg. F. for three hours.

Square Dance Club Plans Yule Dance

The Cotton Pickers Square Dance Club is preparing for the big Christmas dance on Dec. 14. All tows that will be brought to the dance by members will go to the Porterville State Hospital for Mentally Retarded Children.

This is not admission to the dance but only a suggestion as a good will turn. New officers for the coming year also will be installed at the event. All are asked to have fun with a fun-level club and enjoy good food and try for some of the door prizes.

Dance will start at 8 at Hill's Rancho, 15701 South Crenshaw Blvd.



FOOD AND CLOTHES to brighten the Christmas of Indians on an Arizona reservation are packed by members of Girl Scout Troop 206. The holiday packages will be delivered by the YMCA as part of its annual program. Troop members also baked cupcakes which they served at the Christmas program of the Toberman

Settlement House in San Pedro. Leaders of the troop, which is sponsored by the Torrance Junior Woman's Club, are Mmes. A. W. Simpson and H. R. Roberts. Pictured are, from left, Pamela Vorick, Cindee Falcone, Eileen Steele and Debra Thomas. —PRESS photo

The Week Before Christmas

A PARODY—BY BECKY SCHAEFFER

It's the week before Christmas and Heavenly Days!
I feel like a rat who has just run the maze!
The beautiful packages are wrapped with care
But I've news for you, dearies, it doesn't stop there.
The kitchen is waiting our goodies to make
And all of the week I will candy and bake.
Me in my apron, the kids underfoot
Our twelve-year-old waiting to sample the loot...
When back in the bedroom explodes such a clatter
I drop my old saucepan to see what's the matter!
Down through the hallway I move like a flash
Knowing darned well just who made the big crash.
The sun strikes the lipstick that's smeared on the wall
With Jellybean smiling in joy at it all!
My bobbypins scattered and jars overturned
But I've really no time for the spanking she's earned!
Though she's really a baby, she's lively and quick,
A two-year-old marvel just full of Old Nick!
"Now, darn it, you stinker, please won't you behave?"
The neighbors are listening to Mama rave.
"You'll have to be good now, and not such a vixen
While Mama the candies and cookies is fixin'!"
And then in a twinkling the telephone rings
The caller not knowing what anguish she brings.
For I've just hurig up and am turning around
When into the kitchen Larry comes with abound!
He's covered in chock'lit from hair to his foot
Tho' he swears that he hasn't been swiping the loot.
His face is so innocent, brown eyes so merry
He thinks I'm not looking and eats the last cherry.
I speak not a word but go straight back to work
Thinking to do this I must be a jerk.
And taking a hankie and wiping my nose
But you'll hear me exclaim 'ere I fade out of sight,
"It will all seem so worth it, when comes
I say to myself, "Oh, well, that's how it goes!"

Christmas night!
MERRY CHRISTMAS!



YULETIDE YEARNINGS of Dianas youngsters will be shared with Santa at a party to be given tomorrow afternoon at the Redondo Beach Women's Club. Highlighting the party will be an appearance of the Clown Club of North High School and the singing of

Christmas Carols by a girl scout troop sponsored by the Dianas. Co-chairmen are Mrs. Wallace Opstad and Mrs. Vincent Rothemich. Trying Santa's lap for size are Brianne Carrier (Center) and Hugh Duke (right) as Deborah Duke (left) looks on. —Press photo

William Benders Return from Laguna Beach Trip

Miss Rita Orr, daughter of Mr. and Mrs. Virgil Orr of 16919 Ainsworth Ave., became the bride of William J. Bender, son of Mr. and Mrs. Alex Bender of 16910 Ainsworth Ave., in a double ring ceremony performed by Father Doyle at St. Catherine Labourer Church Saturday, Nov. 30.

Escorted by her father, the bride wore a white floor length gown fashioned with a lace bodice and satin skirt with a back panel of tiered

lace ruffles. Her pearl crown, a family heirloom, held an elbow length veil of illusion net. The bridal bouquet was of white chrysanthemums and orchids.

Dressed in a gold brocade gown, Miss Cathy Bender, maid of honor, carried a bouquet of green-tipped chrysanthemums. The flower girl, Miss Mohie Bender, was also attired in gold brocade.

Bridesmaids, who were gowned in green brocade and carried gold-tipped chrysanthemum bouquets, were: the Misses Nancy Ford, Chris Strunk, Betty Bender and Evelyn Alvarado.

Mrs. Orr selected a beige flowered dress and beige accessories for her daughter's wedding, and the mother of the bridegroom chose a beige dress with red accessories.

Best man was Thomas Blackburn. Ushers included: Alex Bender, James Strunk, Ronald Orr, Richard Eckrath, Edward Bender, Edward Spano, and Andrew Bender. Jeff Spano was ring bearer.

Wedding music was provided by Mrs. U. I. Hanf.

A reception followed at 1 p.m. at The Annex in Gardena. Presiding at the guest book were Miss Nora Eckrath and Miss Sandra Spano.

The bride is a senior at North High School, and the bridegroom, who was graduated in 1961 from Bishop Montgomery High School, is currently attending El Camino College. He is employed as a draftsman by Superior Construction Co.

Following a Laguna Beach

honeymoon, the couple are at home at 4126 W. 160th St., Lawndale.



MRS. WILLIAM BENDER
... former Rita Orr

Baby Attends Stork Shower in Her Honor

Mrs. Cora Navarro, 1564 W. 219th St., was hostess at a stork shower given Saturday, Nov. 23 in honor of Mrs. Vance Tracy and daughter, Susan, of Inglewood. Co-hostesses were Mrs. Nita Sooter and Mrs. Kenneth Belles.

Decorations were in a white and yellow theme.

Guests included: Mildred Tracy, Crystal Sooter, Betty Lisoni, Phillis Belles, Linda Belles, Millie Maggs, Beatrice Bryson, Ethel Houdeshelt, Sally Woodward, Pat Eggleston, and Barbara Wallace.

Highlighting the afternoon were the playing of games and opening of gifts for Baby Susan, who attended the shower in her honor.



CHRISTMAS DANCE of the Torrance Junior Woman's Club was held last night at the Pen and Quill Restaurant. A cocktail party at the home of Mr. and Mrs. William Faulds preceded the 9 p.m. dinner. Music by The Imperials

and a midnight buffet highlighted the event. Chairmen were Mmes. Ronald Forestal and Richard Oliver. Pictured are, from left, Mr. and Mrs. Robert Vroman and Mr. and Mrs. William Faulds.