

## Scherich Elected by Children's Aid Group

Election of Warren H. Scherich, M.A., as an officer and educational chairman of the executive board of the Long Beach Chapter of the California Association for the Neurologically Handicapped Child was announced here this week.

Scherich, a Palos Verdes Peninsula resident, is owner and director of Scherich's South Bay School at 1108 S. Prospect in Redondo Beach. Scherich's School specializes in helping children with learning problems.

The educator was selected as one of the original teachers in the state's pilot project for the neurologically handicapped child. He had previously taught in the Palos

Verdes schools for seven years.

At the conclusion of the state project, Scherich opened the private school in Redondo Beach, and has had students enrolled from as far away as Nampa, Idaho.

## 2 Extension Courses Open On Literature

Two lecture discussion programs sponsored by the University of California Extension are being offered in the area.

"Approaches to the Contemporary Novel," began Tuesday, 1 p.m., in the home of Mr. and Mrs. Lawrence

McNeil, 6209 Picardie Rd., Miralste.

"Art and Literature—Twin Streams of Conviction" will get under way Sept. 28, at 7 p.m., at the Palos Verdes Community Art Center, 405 Via Chico.

Further information is available at the University Extension information offices

at North High School. Persons may enroll at the first class session or at the Torrance extension center.

**STATE ENROLLMENT**  
An estimated 4,684,653 pupils were enrolled in California public schools in 1963-64—an increase of 234,120 over 1962-63.

## Wacky Wipe Menu Planners AND SHOPPING SUGGESTIONS



CALL Wacky Peach Cake bewitchingly wacky with its appetizing moist texture, good flavor and spicily seasoned crest of canned peach slices.

### TWO INNOVATIONS

## Pour and Stir for Moist Peach Dessert

Look up the word "wacky" in the dictionary and you'll find it means "erratic, irrational, eccentric."

Well, none of these descriptions applies to Wacky Peach Cake!

Cookbooks explain wacky as it applies here. The word is given to the technique of making three holes in a cake's flour mixture, pouring different liquids into them, blending thoroughly and baking it in the mixing pan.

And if that doesn't describe our word, we add to the confusion by topping the cake with peach slices when baked.

These slices are sprinkled with brown sugar, grated orange rind and cinnamon and dotted with butter and then the cake goes under the broiler for a few minutes.

You have your choice of using all of the peach slices in the can or only part of them. Store any remaining ones and refrigerate with remaining syrup to be enjoyed later as a breakfast fruit or as a dessert topped with whipped cream or sour cream.

### WACKY PEACH CAKE

- 1 can (1 lb. 13 oz.) cling peach slices
- Salad oil
- 1 1/4 cups flour
- 1 cup granulated sugar
- 3 tbs. cocoa
- 1 tsp. baking soda
- 3/4 tsp. salt
- 1 tsp. vanilla
- 1 tbs. vinegar
- 3/4 cup brown sugar
- 1/2 tsp. grated orange rind
- 3/4 tsp. cinnamon
- 1 tbs. butter

Drain peaches, saving 1 cup syrup. Grease 8-inch round baking dish very well with oil.

Sift flour, granulated sugar, cocoa, soda and salt directly into oiled dish. Make three holes in dry ingredients; add vanilla to one, vinegar to one and 6 tablespoons oil to one.

Pour reserved peach syrup over all. Mix with fork until thoroughly blended. Bake at 325 degrees for 35 to 40 minutes.

Cool five minutes. Place peach slices on top of cake. Combine brown sugar, orange rind and cinnamon; sprinkle over peaches.

Dot with butter. Broil three minutes. Serve hot. Makes six to eight servings.



Cookies by the dozen. That's just what is needed to fill the cookie jar.

This recipe today makes four dozen Orange Oatmeal Cookies — enough for packed lunches for a few days.

### ORANGE OATMEAL COOKIES

- 1 cup flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1/4 tsp. cinnamon
- 1/2 cup shortening
- 1/2 cup sugar
- 1 egg unbeaten
- 1 cup quick cook rolled oats, raw
- 2 tbs. frozen orange juice concentrate, undiluted
- 3/4 cup seedless raisins

Sift together flour, soda, salt and cinnamon. Cream shortening; gradually add sugar and beat until mixture is light. Add egg and beat well.

Stir in rolled oats. Add sifted dry ingredients alternately with orange juice, beating after each addition.

Stir in raisins. Drop by teaspoonful onto greased baking sheet. Bake at 350 to 375 degrees for 10 to 12 minutes.

To keep the rich consistency of dairy sour cream, avoid too much mixing when combining with other ingredients. Usually it is best to add dairy sour cream at practically the last minute.

### more meat



### more flavors



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### SOME LIKE IT HOT

Want a dessert that is freezing hot? Incongruous, you say. Not at all.

For Butterscotch Ice Cream Sandwiches, cut a pint brick of vanilla ice cream into 6 equal slices. Place a slice between 2 slices pound cake, cut 3/4-inch thick.

Wrap each sandwich in foil and freeze. At serving time, cream 1 tablespoon butter together with 1 cup firmly-packed brown sugar.

Add 2 tablespoons cream and 2 teaspoons lemon juice. Stir until smooth. Add 1/4 cup silvered almonds. Remove sandwiches from freezer; fold foil back from tops, leaving it around sides.

Spread 2 tablespoons butterscotch mixture over each sandwich. Broil on cookie sheet until bubbly and lightly browned, 3-4 minutes. Rush to table in foil.

### Dessert Cooler

Chill a one pound-13 oz. can of cling peach slices. Drain the syrup into a blender; add a can of frozen lemonade concentrate and a pint of vanilla ice cream.

Whiz until smooth. Pour over peach slices divided among four or five tumblers. Serve with spoons.



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### Promotion Named

Promotion of Martin Alan Hutter to assistant manager of the Torrance office of American National Insurance Co., was announced by a company official.

### GIANT CRYSTAL

A 120-pound quartz crystal from Brazil is now on display in the Mineral Hall at the Los Angeles County Museum in Exposition Park.

Most people can hunt even if they have a heart condition, the Los Angeles County Heart Assn. says, but see your doctor first and be sure.

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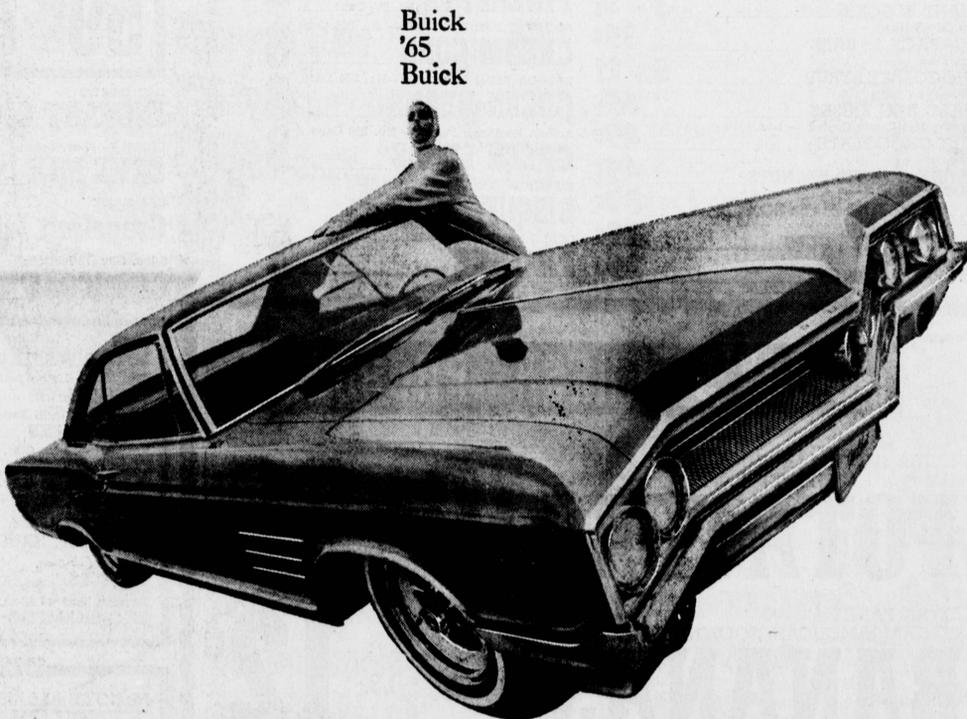
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