



MRS. LAWRENCE W. BRADBURY, JR. (Portrait by Seeman)

At Home in Virginia

At home in Fredericksburg, Va., are Mr. and Mrs. Lawrence W. Bradbury, Jr., who were married in a mid-afternoon ceremony on July 18 at the First Baptist Church in Torrance. Mrs. Bradbury is the former Rose Anna Kennedy, daughter of Mr. and Mrs. William H. Kennedy, 1310 W. 219th St., Torrance.

The bridegroom is the son of Mr. and Mrs. Lawrence Bradbury of Oxnard.

Rev. Robert H. Dehn officiated at the marriage in the presence of 100 guests as Mrs. Pat Ouwendyk played the nuptial music, accompanied by Mrs. Bonnie Medved, soloist.

Mr. Kennedy escorted his

daughter to the altar and gave her in marriage. She wore a sheath gown of white organza over taffeta ornamented with lace appliques. Seed pearls decorated the front panel of the gown and were also sprinkled on the train. A pearl and net crown held the illusion veil and the bride carried white orchids and stephanotis on ruffled net.

Mrs. Helena Bradbury served as the matron of honor and Miss Patricia Lynn Hancock was bridesmaid. They wore empire pink crepe gowns and carried pale and dark pink carnations.

Harry L. Bradbury stood as best man and ushers were James Mayo and Glenn Talbot.

A reception was held in Fellowship Hall with Mrs. Jewell Hancock registering the guests.

The bride, a Narbonne High graduate, has been employed by Pacific Telephone Co.

Her husband was graduated from Bakersfield High School. He is now corporal with the United States Marine Corps, serving in Fredericksburg.

At Secretaries Quarterly Meet

Representing the South Bay Assn. of Legal Secretaries at the quarterly meeting of the Board of Governors of Legal Secretaries, Inc., held at the Airport Marina Hotel on Aug. 13-15 were Mmes. Helen Boos, president, La Ronna Kueny, corresponding secretary, and Elaine Findley.

Spend Day at Girls Camp

Mrs. Charles Butterfield, grand regent of Ct. St. Catherine 1378, Catholic Daughters of America, attended the annual Grand Regent's Day at Camp Teresita Pines, summer camp for girls at Wrightwood, on Aug. 7.

Accompanying Mrs. Butterfield was Mrs. Louie Derouin, vice regent of the local court, who during the day's events was crowned "Teresita Pines Queen for a Day."

Tour of the camp grounds, swimming, meeting campers, learning of the many crafts the girls enjoy, a luncheon and just relaxation was enjoyed by the grand regents and vice regents of the 57 courts in the Los Angeles Archdiocese.

Representing the State Court was Mrs. Marie Miraglia, state monitor, from Fresno.

Miss Smoot Wins First In Piano

Miss Helen Smoot, daughter of Mr. and Mrs. Thomas W. Smoot, 2517 Sonoma was a first place winner in the Southwestern Music Festival held at Long Beach City College, Aug. 13-15.

The local seventeen-year-old pianist is a senior at Torrance High School. This is the second year she has been the winner of a first place trophy in piano. Her first place prize winning selection was Chopin's "Waltz in C Sharp Minor."

Miss Smoot has studied piano for eight years and is presently a student of Stanley Kalvaitis.

Weekend Trip

Mr. and Mrs. J. R. Allison and sons, John, Jim and Jack of Glenburn Avenue spent the weekend on a trip up the coast visiting the Hearst Castle at San Simeon and the Arts and Crafts Carnival at Santa Barbara.

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Each year the "Day at Camp" is planned by the Camp Board of Directors to acquaint the grand regents with the work of the popular camp which is supported solely by the Catholic Daughters of the Los Angeles Archdiocese.

Home From Europe Trip

Arriving at International Airport last Thursday evening were Miss Susan Hammack and Miss Cindy Watten, who had spent seven weeks in Europe.

The two Chula Vista teachers flew home from London where they had spent the last week of their vacation.

Miss Hammack will spend a few weeks here with her parents, Mr. and Mrs. T. E. Hammack, 2267 Torrance Blvd. before going on to Chula Vista to resume her teaching.

The two travelers landed in Denmark to begin their tour of the continent. From Italy, they flew to Athens, Greece for more sightseeing, after which they returned to the continent to visit Spain, Portugal and France. They flew from Paris to London to begin their homeward journey.

Crotty's Home From Vacation

Mr. and Mrs. William Crotty and son, Don, have returned from a two weeks vacation in northern California. The trio went to Arcata where they visited the Humboldt State College where Don will enroll following his graduation from Bishop Montgomery next June.

They also visited a lumber mill at Scotia and other places of interest, returning to San Francisco where they were guests of Mrs. Crotty's sister and husband, Mr. and Mrs. Jerry Stoodley.

J. R. Allison Entertain at Open House

Mr. and Mrs. J. R. Allison, 17038 Glenburn entertained at an Open House to honor their guests, Mr. and Mrs. J. W. Farrow and Mrs. Ollie Farrow of Manford, Okla. Mr. and Mrs. J. W. Farrow, aunt and uncle of Mrs. Allison, formerly lived in Rolling Hills.

Attending the afternoon event were Mrs. Gene Long and children of Chatsworth, Messrs. and Mmes. R. Riley, and Howard Hutsell, Inglewood; Jim Adamson, Linda and Jim Jr. of Palmdale; Kenneth Adamson and Gary, Palmdale; Raymond Adamson and Gail of Sunnymead, formerly of Torrance.

Others were Mr. and Mrs. Morris Branham, Rodney Rodger and Shannah of Tucson, Ariz.; Mrs. Ruth Adamson, Long Beach; and Mr. Ray Farrow of Palmdale.

During the party, Mr. and Mrs. Raymond Adamson announced the forthcoming marriage of their daughter, Gail, to Mr. Ted Ayres. The wedding will be solemnized on Sept. 25.

Clipped Wings Splash Party Slated Sunday

Swimming, dancing and dinner will be the order of the day for all Clipped Wings members, husbands and guests on Sunday, Aug. 29. Mr. and Mrs. William Horn of Rolling Hills open their home for the group's annual Summer Splash party which gets under way at 4 p.m.

Mrs. Donald Kimmins Johnson serves as chairman of the event. Clipped Wings, United Air Lines Stewardess Alumnae, Inc., help support the San Pedro School for Exceptional Children.

Members attending from this area are: the Walter Foleys, Basil Gaynors of Torrance and the James Burtons of Lomita.

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



CHOCOLATE MINI-MOUSSE, every bit as smooth and as tenderly light and fluffy as its European forerunner, is simplified for today's quick and easy cooking. It uses convenience foods whipped in a blender and is ready to serve immediately.

This Dessert Is Quick and Easy

Combine convenience foods like quick melting chocolate pieces, pre-measured unflavored gelatin and instantly dissolving non-fat dry milk with the blessings of a blender. And you have Chocolate Mini-Mousse, a made-in-a-minute, practically fail-proof and luscious dessert.

With controlled speeds, the blender shaves chocolate bits to hasten their melting in hot water. It whips in air (a must for a mousse). Then the blender crushes in the ice so completely that it cools the gelatin base dessert in a jiffy. No waiting for dessert. Spoon the mousse into crystal sherbets to serve immediately

or mold it into an impressive bombe.

CHOCOLATE MINI-MOUSSE

- 1/4 cup cold water
- 2 pkgs. unflavored gelatin
- 1/4 cup boiling water
- 1/2 cup instant nonfat dry milk (in dry form)
- 1/4 cup sugar
- 6 oz. pkg. semi-sweet chocolate pieces
- 2 cups crushed ice

Soften gelatin in cold water in blender container. Add boiling water. Cover and process at low speed until gelatin is dissolved. Add dry milk, sugar and chocolate pieces. Process at high until chips are melted. Add crushed ice and process until mixture begins to thicken, about one minute. Pour immediately into 4 dessert dishes.



AUGUST IDEAS for COOKING WITH BEER!

RANCHER'S BEAN POT

- 2 lbs. link sausages, halved
- 3 onions, chopped
- 3 tbs. flour
- 3 1-lb. cans pork and beans
- 1 8 oz. can tomato sauce
- 1/2 cup water
- 1/2 cup beer
- 1/2 tsp. each salt, thyme, sweet basil

Brown sausage, reserve 1/4 cup fat. Cook onions and flour in fat, stirring until flour is brown. Add sausage and remaining ingredients. Heat to boiling. Turn into pot, and bake uncovered at 325 degrees two hours, stirring occasionally. 10 servings.

CAESAR SALAD

- 1 one-minute coddled egg
- 4 small heads romaine
- 1/2 cup olive oil
- 1/4 cup lemon juice
- 1/2 cup beer
- 1 cup garlic croutons
- 2 cloves garlic
- 1/2 cup grated parmesan cheese
- 1 tbs. anchovy paste
- Salt and pepper to taste

Rub bowl with garlic. Tear romaine, add oil, lemon juice and beer. Add egg. Toss. Add croutons and cheese. Toss. Serves 10.

FLOWER GARNISH

Make a lemon flower garnish for the meat or fish platter. With a sharp knife start at blossom end of lemon and peel round and round to remove peel in one long strip, 1/4-inch wide. Roll up peel tightly to form flower. Use fresh lemon juice from peeled lemon for sauce to serve with meat or fish.

Stuff Eggs With Crab Mixture

If your family likes deviled eggs, you should be sure to try this delicious variation: Snappy Crab Stuffed Eggs.

SNAPPY CRAB STUFFED EGGS

- 1 7 1/2-oz. can Deming's Alaska King Crab
- 6 hard-cooked eggs
- 1 tbs. chopped green onion
- 2 tbs. lemon juice
- 1/4 tsp. salt
- Dash Worcestershire
- Dash Tabasco sauce
- Mayonnaise

Combine yolks of eggs with remaining ingredients, adding enough mayonnaise to moisten. Pile mixture in whites of eggs.



In crab cocktails, the difference is Deming's.

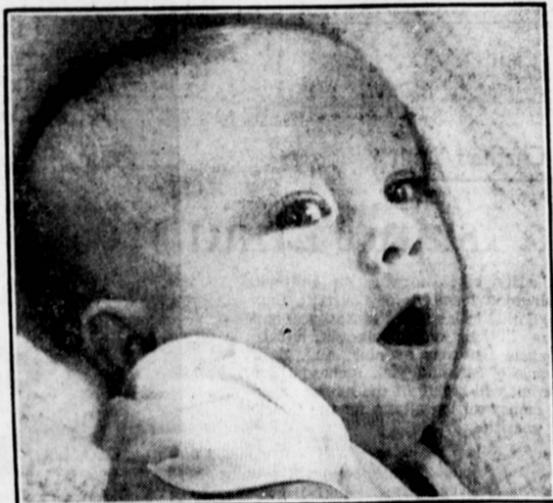
Now see what a dollar and a Deming's label will buy.

Enjoy the sea-fresh flavor of Deming's Alaska King Crabmeat and take advantage of this terrific value! Just print your name and address on back of label, send with \$1.00 to DEMING'S P.O. Box 1765, Seattle, Washington 98111. You'll receive this lovely pearl pendant — a beautiful, genuine, cultured pearl set in a Florentine-finish electroplated mounting with matching 15-inch chain. Void where taxed, restricted or prohibited by law.

*From can of Deming's King Crabmeat, Deming's Recipe Pink Salmon, Humpty Dumpty Salmon, (Orlecimile).



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