

CARSON BOOTERY

1211 W. CARSON ST.
Corner Carson & Normandie
TORRANCE 320-0460
BankAmericard Se Habla Espanol
Mon. and Fri. 9 a.m. - 9 p.m.
Sat. 10 a.m. - 4 p.m.
Tues. Wed. Thurs. Sat.
10 a.m. - 6 p.m.
JOIN OUR SHOE CLUB FREE

SPECIAL PURCHASE

MEN'S WOLVERINE GOLF SHOES **12⁰⁰**
REGULAR \$15.95 VALUE

MEN'S WOLVERINE WELLINGTON BOOTS **13⁰⁰**
REGULAR \$17.95 VALUE

P.F. FLYERS - U.S. KEDS - JACK PURCELL

WOMEN'S & CHILDREN'S THONGS CASUALS SANDALS From **3⁰⁰**
VALUES TO \$10.95

WOMEN IN WHITE CLINIC BRITISH STROLLERS TRIMMED **8⁰⁰**
VALUES TO \$12.95

MEN'S DRESS SHOES JARMAN ROBLEE BENCH MADE SHAW **12⁰⁰**
VALUES TO \$17.95

BOYS' SHOES DRESS OR SCHOOL GRO RITE BUSTER BROWN RED GOOSE ROYAL CADET From **6⁰⁰**
VALUES TO \$10.95

WE CARRY A FULL LINE OF CHILDREN'S ORTHOPEDIC SHOES, 8 to 12 Width. We Guarantee the Fit and Wear. Doctor's Prescriptions Filled.

LITTLE MISS SHOES FOR DRESS OR PLAY BUSTER BROWN JUMPING JACK KALISTENICKS PEDSCRIPTION ALXIS From **5⁰⁰**

TEXAS BOOTS WE CARRY A COMPLETE LINE OF WORK AND DRESS BOOTS FOR THE ENTIRE FAMILY AT 25% SAVINGS!

FOR BEST CLASSIFIED ADVERTISING RESULTS — CALL DA 5-6060

Calendar Set

Chamber Banquet June 25

The annual meeting and banquet of the Torrance Chamber of Commerce will be held at the Pen and Quill Hotel in Manhattan Beach June 25, according to J. Walker Owens, manager of the chamber.

Owens said the date was set by the chamber's board of directors, which also adopted a master calendar for the remainder of the year.

April's membership breakfast, to be held Tuesday, will feature speakers from local industries. The May breakfast will be a salute to the medical profession.

During July, the chamber will sponsor a special shopping clinic to be conducted by the Torrance Police Department.

A membership mixer will be held in October to greet new members enrolled in the August-September membership drive. A regular membership breakfast will be held in November, with another mixer planned for December.



NOTED for their good looks and good eating, oranges add a golden touch to meals and snacks throughout the day. Try them in this jellied salad. This mold makes fine company fare.

Fresh Oranges Lend the Golden Touch

Count on fresh oranges to add sunshine to spring salads. Easy-to-peel and section, with no seeds to worry about, western navel oranges are ideal for salads such as this sparkling Layered Orange-Cheese Mold.

Prepare it a day ahead for easy company fare or serve it as a special family salad treat. Softened cream cheese combines with spiced pear-flavored gelatin for the creamy base layer. The top layer of orange or mixed fruit-flavored gelatin holds plump, juicy, fresh orange sections and chopped nuts.

- LAYERED MOLD**
- 1 pkg. (3-oz.) orange or mixed fruit-flavored gelatin
 - 1 1/2 cups boiling water
 - 2 oranges, peeled, cut into sections
 - 1/2 cup macadamia, cashew or pecan nuts, coarsely chopped
 - 1 pkg. (3-oz.) spiced pear-flavored gelatin
 - 1 1/2 cups boiling water
 - 8 oz. cream cheese, softened
 - Dairy sour cream

Dissolve orange flavored gelatin in 1 1/2 cups boiling water.

International Accent
Just before serving pan-fried liver, give it an international accent by adding dairy sour cream to it along with canned, drained mushrooms just long enough to heat through.

Pour 1-3 dissolved gelatin into 1 1/4-quart mold; chill until set. Arrange orange sections in a pattern over set gelatin in mold, reserving 4 to 6 orange sections for garnish.

Pour about 1-3 more dissolved gelatin over orange sections; chill until set. Add nuts to remaining 1-3 dissolved gelatin; pour over molded gelatin and chill until firm.

Dissolve spiced pear gelatin in 1 1/2 cups boiling water; cool to room temperature. Beat softened cream cheese until fluffy; gradually stir in cooled spiced pear gelatin, blending well.

Pour cheese mixture over firm gelatin in mold. Chill until set. Unmold; serve with sour cream and garnish with remaining orange sections.

Serve green beans the old Dutch way: Hot and well buttered with a sprinkling of nutmeg.

AMONG MY SOUVENIRS

A reader wrote in recently requesting that we reprint a recipe published several years ago, "Dick's Favorite Cake." The cake has coffee added to bring out the rich chocolate flavor. This recipe makes a 9-inch layer cake which remains wonderfully moist.

- DICK'S FAVORITE CAKE**
- 2 1/2 squares chocolate
 - 1 cup boiling water
 - 2 1/2 cups sifted cake flour
 - 1 tsp. soda
 - 1/2 tsp. salt
 - 1/2 cup shortening
 - 2 cups sugar
 - 3 eggs
 - 2 tbs. vinegar
 - Evaporated milk, undiluted
 - 1 tsp. vanilla

Dissolve chocolate in boiling coffee. Allow to cool. Sift together flour, soda and salt. Cream shortening and sugar until light. Add eggs, one at a time, white beating.

Place vinegar in measuring cup and add enough evaporated milk to make one half cup. Stir until mixture clabbers slightly.

Add milk and chocolate mixtures alternately to dry ingredients. Stir in vanilla. Beat until well blended.

Bake in two 9-inch round pans for 35 minutes at 375 degrees.

Frost with chocolate butter cream icing to which a pinch of instant coffee has been added.

Fresh Apple Relish

Give your family a treat with uncooked applesauce. Thinly slice 3 cored red apples into a bowl of salted water. Allow to stand 15 minutes and then put one-half of apples into blender or food mill. Add 1/4 cup honey, 1 tablespoon lemon juice and 1/2 teaspoon spice. Blend until smooth; add remaining apples until all are used. Chill before serving. This relish is fine with pork roast or ham.

Kitchen-Tidy Candy Is Mother's Delight

Everybody likes to make candy! And everybody likes to get into the act.

The next time your teenager entertains (or wants to entertain) let her try her hand at candy-making with these two good recipes.

TEENAGE SPECIAL

- 1 package (6 oz.) butterscotch pieces
- 2 tbs. honey
- 2 tbs. dairy sour cream
- 1/4 tsp. salt
- 1 tsp. vanilla
- 1 cup coarsely chopped walnuts

In a large skillet, combine butterscotch pieces, honey, sour cream and salt. Cook, stirring, over low heat until candy pieces are melted. Remove from heat. Cool un-

To Marinate

The term "to marinate" confuses some homemakers. "To marinate" means simply to allow to stand in a liquid mixture. The mixture, in addition to vinegar or lemon juice, usually contains seasonings, and these seasonings are an important part of the liquid (as in a barbecue sauce). By "marinating" in this mixture, meat and other foods will take on flavors from it.

Less tender cuts of meat often are marinated for several hours or overnight in a mixture which contains some acid, such as vinegar or lemon juice. This has some tenderizing effect on the meats.



til lukewarm, then beat until mixture starts to hold its shape. Add vanilla and nuts. Drop by teaspoonfuls onto buttered shallow pan. Chill until firm. Makes about 2 dozen.

HONEY TRUFFLE FUDGE

- 1/2 cup honey
- 2 cups (12 oz.) semi-sweet chocolate pieces
- 1/2 cup undiluted evaporated milk
- 1 tbs. instant dry coffee
- 1/2 tsp. salt
- 1 tsp. vanilla or rum flavoring
- 1 cup coarsely chopped walnuts

Combine honey, chocolate pieces, evaporated milk, instant coffee and salt in a pan. Drain canned Kadola figs, using syrup as part of liquid for baking apples. Stuff centers of apples with figs and bits of lemon rind.

STOP FOOD-STICKING REDUCE CALORIES SPEED CLEAN UP



put Vegalene on your shopping list!



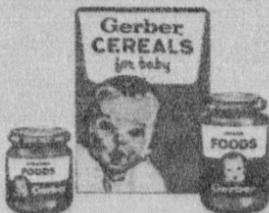
A basketful of happiness for Baby Week (and every week)

Come fill your shopping "basket"...for Baby Week is here once more! While babies are mighty important people every week, every month, every year... this week of May 1-8 is the time your grocer goes all out to cater to your baby. During Baby Week he'll put forward a wide variety of Gerber Baby Foods and other fine baby products. So when you shop this week, why not see how many Baby Week varieties he's featuring?

This is a good time to have baby try some delightful varieties he or she may not have tasted before. With over 100 Gerber Strained and Junior Foods available, your baby can enjoy (and thrive on) the nutritional goodness of Gerber. Truly a shopping cart full of Gerber is a basketful of happiness... for both your baby and you.

Important: all Gerber Strained and Junior Foods are "custom-cooked" according to their own requirements to help preserve colors and flavors... the utmost in precious nutritive values.

Babies are our business...our only business!



Gerber. BABY FOODS

Why eat hamburger when you can enjoy **STEAK** FOR THE SAME PRICE... or less

High Protein... Low Calorie... Perfect for Sandwiches

KOLD KIST FROZEN BEEF STEAK

MAKE THE TRIPLE TEST between WONDER and any other bread



SEE the difference

FEEL the difference

TASTE the difference

New WONDER "Soft Whirled" Has No Holes-Perfect Texture

Prove it to yourself. Earve your family the bread that has a difference you can see... a difference you can feel... and a difference you can taste. Wonder "Soft Whirled" has perfect texture—has no holes. And every slice has that famous flavor that has made Wonder a favorite all over the country. Get new Wonder "Soft Whirled" Bread today and make the triple test yourself.

©1964, CONTINENTAL BAKING COMPANY, Incorporated

Helps Build Strong Bodies 12 Ways!



More kinds of more people listen most to **KMPC** dial **710**