



Men's Trends

by Lou Schlanger

Nobody will deny that men's fashions have changed radically in the last decade or so. All one has to do to verify this is to take a look at a late, late show on television—and note the differences in today's apparel.

Nomenclature has changed, too. We no longer hear any mention of "Sunday go to meetin' suits," "britches," "gal-luses," "sleeve garters," "stiff cuffs," "vest edgings," "spats," "stovepipe hats," "bumpershots," etc. Most of those items and names have gone the way of "23-Skidoo."

But at El Camino College, the new vocabulary includes such words as "stone," "Hang-ten," "blast," "swingin'," and "all-time."

STYLE HIGHLIGHT: Several of the major firms are already distributing smart collar attached shirts with matching four-in-hand ties of the same fabric. This has long been a favorite of well-dressed European men, and may

well achieve comparable popularity here. Fashion has come to topcoats in a big way! No longer is there a limited choice of styles in toppers, says the American Institute of Men's and Boys' Year. The colorings, modeling and new fabrications make the spring, '65, topcoats as important and fashionable as the spring suits. New ideas also spark the felt hat picture for this season. For comfort, there's a hat style with finely perforated crown to keep a cool head; another with a self-adjustable inner band; and others with iridescent bands.

DRESS TIPS: There is no article of apparel more adaptable or useful than the blazer. It can be dressed up — with smart shirt and tie, dark gray flannel slacks and well-shined black shoes — for any daytime or informal evening occasion in town or in the country. Or it can be dressed down — with white or colored slacks, sport shirt, slip-on shoes — and you'll be ready "pour le sport." If you do not own a blazer, you're lacking 1965's most practical jacket.

Top Spring Sing Award Presented

Grand sweepstakes winner of the El Camino College Spring Sing are the El Camettes, the women's dance drill team, who presented a song and dance routine tracing the history of American music during the war.

Among their selections were "Yankee Doodle Dandy," "Two Brothers," "Over There" and "This Is My Country."

Winners in the division featuring groups under ten members was the Die Deutsche Damsels representing the German Club. All of the selections were sung in German.

OTHER WINNERS were Chi Gamma Iota, veterans' club and a combined group from the Tri Phi and Phi Sigma Upsilon, service sorority and fraternity.

The Spring Sing is an annual welfare function, funds from which will be distributed among charity drives including the Red Cross, Children's Hospital and Cross Orphanage in Korea.

Richard Thomas, chairman of the event, commented that many persons felt this to be the best Spring Sing ever promoted.

"Proceeds from the event haven't yet been counted, but we are anticipating nearly \$1,000," Thomas said.

Art Show Features THS Grad

A Torrance High graduate is among the artists featured in the California Designers show at the Pasadena Art Museum.

Mrs. Clifford Hooper, the former Claire Bentwood, Class of '56, has designed two wall murals for the ninth annual show.

A 1960 UCLA graduate, Mrs. Hooper is currently writing a thesis on ceramic murals while working for her master's degree at Los Angeles State College.

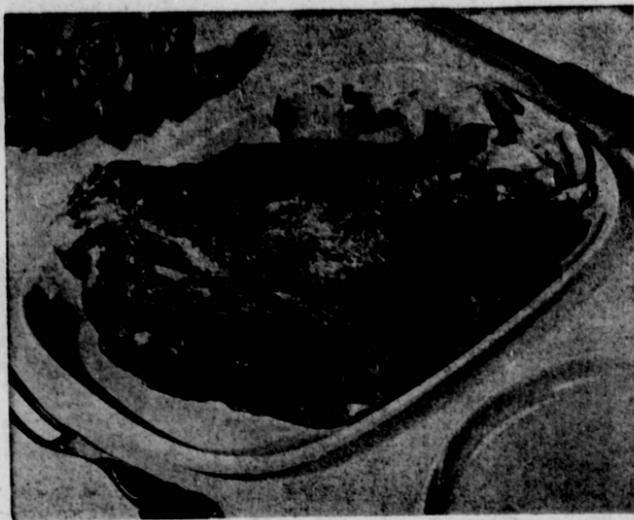
She presently is teaching advanced drawing and painting at Costa Mesa High School. She taught ceramics for four years in the Los Angeles City Schools.

THE MAILBAG: "I'm a 6' 2", 220 pounder with a pretty thick neck and very broad shoulders. I've noticed some of the pro football players wearing tab collars and very skinny ties, and somehow they do not look quite right. What do you think? The aforementioned collars and ties for the football-player types are 100 per cent wrong. Tab collars and slim ties make the neck and shoulders look bigger. A longer, lower collar with a normally-wider tie is best for all big men."

CARE OF CLOTHES: A heavy keyring, if carried for a long time in the same pocket, will often wear out the lining. Switch it occasionally to other pockets. To avoid a ring on fabric after using cleaning fluid, spread a thin film of white talcum powder over the area that's been moistened. Allow to dry a half-hour before brushing off. The insides of rubbers get almost as dirty as the outsides. To keep them from ruining shoes, wash them out occasionally with suds.

ODD ITEMS: Nippon Fashion — The recent Olympic Games in Tokyo had a big effect on the grooming of the young men of Japan. They've gone Ivy League in a big way — with special emphasis on natural shoulder clothing, colorful striped ties and both single and double breasted blazers. The Laws — Rochester, New York, firemen must wear ties all the time they're on duty, according to law. Uniform Note — Ethiopian officers who guard "The Lion of Judah" (Haile Selassie) wear hats and epaulettes trimmed with lion fur!

Useless Information—Thin places in yarn which cause trouble in weaving fabrics are known as "snicks." Best Dressed Man of the Week — The famed Chicago broadcaster, telecaster and newspaper columnist, Irv (Kup) Kupcinet. Hair Lines—Big New York department store opened a men's hairpiece department — probably the first in a major store. Quote-Unquote—British fashion leader Anthony Sinclair says, "The person responsible for designing Bermuda shorts must have a grudge against the human race—there's nothing more unbecoming for men."



WHEN COMPANY COMES, you'll be proud to serve a handsome leg of lamb, glazed with mint jelly. Garnish the lamb with parsley and carrot curls.

Lamb Rates High On Lunch, Dinner Menu

Served at noon or in the evening, lamb takes the dinner spotlight. Rated by many as a superb delicacy and worthy of highlighting company meals is a roast leg of lamb with a delicate mint glaze.

When selecting a leg of lamb, be sure to allow at least a half pound per serving. For a handsome roast and one that is easy to carve, a thin paper-like covering, called the fell, may be removed. This has frequently already been done when the meat is purchased. Those who prefer to leave the fell on during roasting can lift it off just before carrying the roast leg of lamb to the table.

Serve Lamb Hot
For culinary perfection, lamb should be served hot on hot plates. A meat thermometer is the only accurate way to gauge the split-second degree of doneness that tailors a roast to family taste. And always remember the cardinal rule to successful lamb roasting is a low cooking temperature of 325 degrees.

A 15-minute "rest" period after the roast has been removed from the oven will allow the meat to firm up and make carving easier. A mint-glaze spread over the roast about a half hour before it is done will add flavor variety and gourmet appeal.

6-pound Roast
A six-pound roast, placed in an open pan in a 325-degree oven, will require 3 to 3½ hours, depending on whether the meat is medium (175 degrees) or well done (180 degrees).

An 8-pound roast needs 4

hours of 325-degree cooking to reach a temperature of 175 degrees, and 4½ hours to be well done at 200 degrees.

For sometimes eating, you might like to turn your hand at making this California Lamb Casserole, not a "left-over" but a "planned-over."

CALIFORNIA LAMB CASSEROLE
1½ cups cubed cooked lamb
2 tbs. butter or margarine
3 tbs. flour
1 tsp. salt
1½ cups milk
2 tsp. prepared mustard
¼ cup cubed process American cheese
2 tbs. chopped pimiento
1½ cups cooked rice
1 tsp. crumbled mint leaves
¼ cup chopped ripe olives

Melt butter in skillet and blend in flour and salt.

Cream Dressing

Fruit salads are wonderful with tangy honey-sweetened cream dressing. Fold ½ cup dairy sour cream into one cup mayonnaise. Add two tablespoons honey and additional seasonings if desired. This is excellent for fresh pear halves. Garnish with toasted walnuts or salted peanuts.

FOR BREAKFAST - FRENCH TOAST

Banana French Toast holds the hidden persuader — a layer of fruit.

BANANA FRENCH TOAST
2 eggs, beaten
¼ cup milk
1 tsp. nutmeg
8 slices Wonder soft-whirled bread
¼ cup shortening
3 medium-sized bananas, sliced

Combine beaten eggs, milk and nutmeg in a shallow bowl. Melt shortening in a skillet. Dip bread slices into egg mixture, turning them to coat both sides.

Brown bread on both sides in hot fat. Place a layer of sliced bananas on 4 slices of French toast. Cover bananas with a second slice of French toast. Serve with maple syrup. Yield: 4 servings.

Calas Is Southern Hot Bread

Calas, a hot fried breakfast bread made with rice, is one of the oldest recipes of New Orleans. Old Nannies of the last century would sell them right on the streets.

Sometimes they made them in saucepans filled with hot lard while their customers waited. Or, they covered the Calas in brown paper while still piping hot and carried them through the streets in market baskets on their heads.

Children delighted in running out to buy them when they heard the call "Calas" outside. The Calas would be carried home to be eaten, while still hot and delicious, with coffee or milk.

This version of Calas is partially prepared the night before, quickly completed in the morning and then fried and served piping hot.

CALAS
1½ cups hot cooked rice (very soft)
¼ package yeast
¼ cup warm water
3 eggs beaten
1½ cups sifted flour
¼ cup sugar
½ tsp. salt
½ tsp. nutmeg

Mash rice and cool to lukewarm. Soften yeast in warm water and stir into lukewarm rice. Beat. Cover and let rise overnight.

The next morning add eggs, flour, sugar, salt and nutmeg. Beat until smooth. Let stand in a warm place for 20 minutes. Drop by tablespoons into deep hot fat (300 degrees) and fry until golden brown, about 2 minutes. Serve sprinkled with powdered sugar or sugar mixed with cinnamon. Makes 2 dozen.

Succulent Meats

Certain cuts of meat are best when cooked by simmering in water. These include corned beef (brisket) and tongue and they are cooked in water to cover.

It's interesting to add extra special flavor during the cooking. For example, 1 lemon, sliced, 2 onions, sliced, 6 whole cloves, 6 whole peppers and a stick of cinnamon bark added to pickled tongue while it cooks enhances the flavor of this cut.



Pineapple Adds Richness to Pie

Here is a pie that is a little different. It combines pineapple preserves with a layer of cream cheese filling, is baked and then served chilled.

CREAM CHEESE PINEAPPLE PIE
1 8-oz. package cream cheese
¼ cup sugar
½ tsp. salt
2 eggs
¼ cup milk
¼ tsp. vanilla
1 15-oz. jar pineapple preserves
1 9-inch unbaked pastry shell
¼ cup chopped pecans

Place the cream cheese in a bowl and cream it until soft and smooth. Slowly blend the sugar and salt into it. Add the eggs, one at a

time, stirring well after each egg is added. Blend in the milk and vanilla.

Spread the pineapple preserves over the bottom of the pastry shell. Pour in the cream cheese mixture and sprinkle with chopped pecans.

Bake at 400 degrees for 10 minutes. Then reduce the heat to 325 degrees and bake for an additional 50 minutes. Cool before serving.

STOP FOOD STICKING
REDUCE CALORIES
SPEED CLEAN UP

Place the cream cheese in a bowl and cream it until soft and smooth. Slowly blend the sugar and salt into it. Add the eggs, one at a

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