

The Spirit of '76



AMERICANISM PREVAILS

The imaginations of childhood took over with these three children at play on the eve of the nation's greatest holiday, Independence Day. The young thespians capture the "Spirit of '76" as they strike up a pose for the Press-Herald photographer. They are from left, Craig Wilson 9, 2346 W. 251st St., carrying the flag, Lynne Hausman, 6½, 2358 W. 231st St., with the drums, and Chris Saunders, 10, 1812 Ave. Estudiante, with the fife.

(Photo by Hal Fisher)



OBSERVE INDEPENDENCE DAY

These members of the Catholic Daughters, in robes, will participate in the annual Independence Day Mass tomorrow morning at the St. Vibiana Cathedral for the welfare of this nation. They are Kathy Bobbitt, 14, president of the Junior Court St. Catherine holding the flag, and from left, Mmes. Frank Ives, grand regent of Court Our Lady of Victory; Mary Louise Marriott, grand regent of Court Madonna of the Hills; and Louie Derouin, grand regent of Court St. Catherine. Approximately 57 courts will be represented at tomorrow's ceremonies. (Press-Herald Photo)

Guidance for This Nation

Southland Catholic Daughters Attend Independence Day Mass

The welfare of this nation will be the prayer of 57 Catholic Daughter Courts of the Los Angeles archdiocese when they attend their 13th Annual Independence Day Mass tomorrow morning at St. Vibiana's Cathedral in Los Angeles.

His Eminence James Francis Cardinal McIntyre will preside and the celebrant will be Rev. Ernest Gualderon, state Catholic Daughter chaplain. The sermon will be delivered by Rev. Thomas O'Malley and the San Gabriel Mission choir will sing.

Officers and members of Court St. Catherine, Torrance and Lomita; Court Our Lady of Victory, Redondo; and Court Madonna of the Hills, Rolling Hills and Palos Verdes, will be among the 57 courts attending from the Los Angeles area.

Also attending will be more than 1,600 Junior Catholic Daughters in their white and green uniforms. Among these will be members of the Junior Court Our Lady of Victory and Junior Court St. Catherine. The Senior officers will wear the colorful robes of their offices.

The annual Independence Day Mass is sponsored by

the Past Grand Regents Club with Miss Victoria Petrone as chairman.

Among those attending from this area will be Mrs. Wesley Muzik, State chairman of World Missions; Mrs. Ernest Tarrin, Archdiocesan chairman of Juniorettes; Mrs. Robert Klaesges and Mrs. Laura Dupont, District deputies; Mmes. Louie Derouin, Frank Ives and Mary Marriott, grand regents.

Also Mmes. Elles Cook, Betty Crain, Frances Ban, Helen Bishop, Paul DeCuir, Robert Lewellen, Charles Butterfield, Paul Lamanawski, Howard Owen, Lloyd Landerville, Ralph Sullivan, Roger Ste. Marie, of Torrance; Gordon Hicks, Robert Hammerle, Laura Kuhn, David Biloki of Lomita.

Mmes. George Rausch, Richard Abshear, James Butler, Rhonald Metro, Gladys Sousa, Sy Durham, Morris Wolocatiuk, Janet Dupont, Gladycy Campbell, Margaret Breidenback, Redondo Beach; and Mmes. Joseph Cappello and Nickolas Humting, Hermosa Beach.

After the Mass, the entire congregation sings the Star Spangled Banner as a fitting climax.

Staverts Visit Former Residents on Vacation

Mr. and Mrs. J. E. Stavert, 3210 Merrill Dr., returned last weekend from a three weeks vacation trip through the south and midwest. The couple drove from Torrance to Little Rock, Ark., where they were guests of Mr. and Mrs. Merrill Sahli, former Torrance residents. The Sahlis lived here for many years while Mr. Sahli was with the U.S. Steel Co.

Upon his retirement four years ago, they moved from California to Little Rock. During their week in Little Rock, the Staverts visited the Winthrop Rockefeller ranch as well as Mrs. Rockefeller's Art Museum in Little Rock.

The Sahlis joined the Staverts for their trip through the Ozarks in northwest Arkansas and southwest Missouri. On the day before its dedication, the travelers had the opportunity of seeing the eight-stories-high figure of Christ constructed in Eureka Springs.

At Joplin, Mo. the couples separated, the Sahlis returning to Little Rock and the Staverts going on to Colorado, visiting Colorado Springs, Boulder, Denver, Estes and Rocky Mountain Parks, Steamboat Springs and on to Salt Lake City. On the homeward trip, they stopped in Las Vegas.

It's Lamb Not Beef in Irish Stew

Cookery is Belfast Native's Cup of Tea

From the Emerald Isle they came to California in 1956 at the recommendation of their family doctor in Belfast, Ireland, who told them that the California weather was what they needed.

Selling their home in Belfast, they sailed from Cobh in the south of Ireland in October of 1956. They are the Costello family, Arthur and Mary and daughter Ann, who is now Mrs. Michael Wiener and the mother of two children, Dorothy Anne and Patrick Michael.

Mrs. Costello, who was a member of the Bloomfield Housewives Club in Belfast for many years and served as president, was fast to begin her social life in this country.

She became a member of the British Commonwealth and Friends Club of Torrance and now serves as its membership chairman. This club brings together persons who have migrated from the British Isles and is a sure "cure for homesickness," states Mrs. Costello. "This club has done so much for us that I would like to invite any interested person to call or write me at 23212 Doble Ave., Torrance."

"Happy People," a tag worn by the Irish can certainly be used to describe this family. Singing and music are their pastimes. "I'll Take You Home Again Kathleen" is Mrs. Costello's favorite Irish tune and smiles abound as Mr. Costello listens to "When Irish Eyes are Smiling." The family, all three, love to sing and Mrs. Costello joined up with the PTA Mothersingers and her group sang recently at the state convention held in San Francisco. The Mothersingers also perform for many organizations in the area.

"The American people are a friendly people and we especially love the foods we can get here all year round," said Mrs. Costello, who on occasion still prepares some of her favorite Irish dishes for her family. These recipes she has volunteered to share with Press-Herald readers.

Trifle

Over a sponge cake pour two tablespoons of sherry wine. Make custard sauce, let cool. Make up one package of fruit jello. Pour custard sauce over cake, then cover with partially set jello. Chopped fresh fruit, or a

large can of salad fruits, is then poured over mixture which is topped with whipped cream, cherries and nuts. Place in refrigerator until time to serve.

Sausage Rolls

Mix ½ lb. ground round and ½ lb. pork sausage. Salt and pepper to taste and add two tablespoons of cold water. With floured hands, roll into a long sausage.

Make a short pastry and roll very thin. Place sausage roll on pastry and roll. Cut roll into 2½ or 3 inch strips. Wet pastry ends and press together. Place on baking tray, brush with milk and bake for 20 minutes in 425 degree oven. Drain sausage rolls on paper towels when removing from tray. Cut into smaller rolls, this recipe also makes a good hor d'oeuvre, according to Mrs. Costello.

Irish Banak

For making plain Irish Banak, one of the five breads traditionally found on any Irish table, 1½ cups of plain flour is mixed with 1½ cups of graham flour. Add 1½ tsp soda, 1 tsp salt. Knead on floured board until dry on outside. Bake at 350 degrees. For Fruit

Banak, Mrs. Costello uses 1 lb. self-rising flour to which she adds dried fruit. Mix with 1 cup buttermilk. Knead on floured board. Bake 45 minutes in 350 degree oven. Soda Farls is another popular bread with the Irish. Farls are made from a flour and buttermilk sticky dough, rolled out on floured board, cut in squares and fried on a hot griddle. Serve with jam or bacon and eggs.

Irish Stew

Lamb is the meat used for Irish Stew, not beef as believed by so many Americans, emphatically stated this native Irish housewife. Lamb chops may be used but lamb knuckles and necks are just as good and much cheaper, so says this authority. Place lamb in stew pan and barely cover with water. Bring to boil, add diced carrots, onions and celery and add Irish potatoes cut in half. The longer it simmers the better it is and in a pressure cooker an Irish stew can be turned out in about 20 minutes, according to the Press-Herald guest cook.



PASSING ALONG AN IRISH TRADITION

Mrs. Arthur Costello, a native of Belfast, Ireland makes sure that her granddaughter, Deborah Wiener, knows how to make Banak, an Irish bread. Debbie, born in Torrance, will be well versed in her Irish heritage, since her grandparents and her mother all came to Torrance from Ireland in 1956.

(Press-Herald Photo)