

# League's Fantasy Cruise For Charity

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## Fashion-Luncheon Aboard SS Princess Louise Liner

SS Princess Louise, refurbished "Grand Old Lady" afloat in her berth adjacent to the ferry building on Terminal Island where she is permanently moored, will be the scene of her first daytime affair when the San Pedro Assistance League welcomes guests to a benefit fashion luncheon.

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The event is set for Friday, Sept. 16, beginning with a social hour at 11:30 a.m., followed by a gourmet luncheon at 12:30.

Mrs. Philip Abbot, president of the Assistance League, has announced that Mrs. Robert Lande of Miraleste will be chairman of this exciting event. Proceeds will go to the building fund for philanthropic clinics.

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The luxury liner, now being converted into an elegant restaurant, will thrill league members and guests with its reminders of the early '20s, original light fixtures, bevel edge mirrors, stained glass floral designs,

rich paneling, red plush seats, and graceful wrought iron railings.

During the social hours, guests will have the opportunity of strolling the decks, visiting the wheelhouse and former staterooms.

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During the luncheon, the League will offer the showing of the Birger Christensen Fur Collection and designer fashions by Bullock's Wilshire.

The Ivan Scott trio will accompany the models displaying furs of this famous Danish couturier.

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To plan the event, Charles G. Sutton, president of the SS Princess Louise Corporation, was host to several members of the Assistance League at a luncheon aboard the ship. Enjoying the tour of the luxury liner as they laid plans for its first daytime benefit, prior to opening to the public, were Mmes. Robert Lande, Stephen Modve, Howard Wallace, Philip Scott and Howard M. Schott.



WITH FURS ON THEIR MINDS

Getting in the mood for the Assistance League fashion luncheon aboard the SS Princess Louise next Friday, Mrs. Howard Schott, league publicity chairman, models a fur stole for her guests, from left, Mmes. William Crooker, Delbert Thomsen and Robert R. Moffitt, all of Torrance. The Christiansen fur collection will highlight the show aboard the refurbished luxury liner moored at her berth, adjacent to the ferry building. Proceeds from the benefit will go to the League's philanthropic clinics. (Press-Herald Photo)

## Jaunt to Jamaica Theme

### Beta Sigma Breakfast

Beta Sigma Phis from over the southland will gather at the International Ballroom, International Hotel Sunday, Sept. 18 for a bi-monthly breakfast with Xi Theta Phi of Long Beach Council as hostess.

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A Jamaican decor will be used on the tables and programs and Leslie Mumphrey will present a program of Jamaican folk songs.

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Miss Martha Oehlerking, president, will represent the South Bay Area Council. Also attending from the South Bay will be Mmes. Lonnie Thomas, Terry Cox, Charles Mitchell and Ann Ramirez, Rho Xi; Alton Jackson, Edward Santella, Louis Brownlee, Robert Bowman and Paul Jordal, Alpha Omega; Keith Thyron, Marvin Scott, Red Ronholm, Dan Casson and Sal Mayo, Delta Chi; Robert Hollister, James Barnart, Fred Harris, Lola Abrams, Rhea Luckey, Xi Theta; George Bigga, Al Macho, William Hutcherson and Carl Carlson, Xi Zeta; Les Mayfield, Andrew Foster, Blanche McCallum, Fran Nichols, Preceptor Alpha Beta.

## Future Brides

### Edwins - Kelso



CAROLE EDWINS

The Rev. and Mrs. Kenneth Edwins of Las Vegas, formerly of Torrance, announce the engagement of their daughter, Carole, to Patrick M. Kelso, son of Mr. and Mrs. Charles Kelso of Lakewood.

The bride-elect is a graduate of North High School, and El Camino College. She is presently a senior at San Jose State College.

Mr. Kelso was graduated from Bellflower High School, and attended Cerritos College. He was recently graduated from San Jose State College, where he is attending graduate school. While attending San Jose State, he was a member of the Track team, and was an All-American shot-putter. He was also affiliated with the Pasadena Athletic Club.

An August 1967 wedding is planned, and will take place at the Lutheran Church of Our Redeemer, Los Angeles.



NANCY MCCARROLL

### McCarroll - Hartley

Mr. and Mrs. W. J. McCarroll, 2131 Santa Cruz Ct., Torrance, this morning announced the engagement of their daughter, Nancy Jean, to James William Hartley, son of Mr. and Mrs. W. W. Hartley, 1747 Hickory Ave.

No date has been set for the wedding. Both Miss McCarroll and her fiancé are Torrance High graduates and both are attending El Camino College. She is employed by the United States Air Force and Mr. Hartley is employed by Safeway Stores.



MARIA CASTANER (Nylander Studio)

### Castaner - Cunningham

Mr. and Mrs. C. L. Castaner, 2411 Border Ave., announce the engagement of their daughter, Maria, to Milton D. Cunningham, son of Mr. and Mrs. James E. McFarland, 1226 S. Herberta, Redondo Beach.

A January 1967 wedding is being planned. The future bride was graduated from Bishop Montgomery High School and attended El Camino College.

Mr. Cunningham, a Redondo High graduate, attended El Camino and this fall will enter Long Beach State College, majoring in mathematics.



LINDA DANCOS

### Dancoes - Desmond

An October wedding is being planned by Miss Linda Lee Dancoes and Dan Desmond. The announcement of their daughter's wedding plans is made by Mr. and Mrs. Maurice Dancoes, 711 B Sartori Ave., Torrance.

The bride-elect is a 1965 graduate of Bishop Montgomery High School and attended El Camino College.

The future bridegroom, a 1964 graduate of South High School, is a dental student in the United States Navy stationed at San Diego.

## Miss Goebel German Housewife Shares Recipes

### Honored At Bridal Party

Miss Suzanne Goebel, daughter of Mr. and Mrs. Robert J. Goebel of Torrance, who was married Sept. 10 to Mr. William James Rechs, son of Mr. and Mrs. A. M. Rechs of South Gate was honored Saturday, Aug. 27, at a miscellaneous shower by Misses Bonnie Armes, Celina Ann Dean, Pat Emard and Mrs. W. H. Lohman in the Marble Head Room at Yankee Whaler Inn, overlooking the port of Los Angeles.

Luncheon was served at tables decorated with garlands of ivy and yellow marguerites. After the luncheon, the bride-to-be opened her many gifts unaware that Miss Lynn Campbell and Mrs. Patricia Mackinga were carefully recording each of her remarks and comments. The subsequent reading proved very entertaining.

Attending were Mmes. Gary Goebel, A. M. Rechs, Raymond Felbab, Robert Goebel, Don Armes, J. A. Matusevich, Richard Dineen, Patrick Mackinga, Keith Moody, Corwin Dean, G. A. Van Herpen, W. H. Lohman.

Others were Misses Patricia Goebel, Thomasine Goebel, Therese Goebel, Linda Felbab, Judy Cape, Margaret Neary, Betty Maddon, Lynn Campbell, Pat Emard, Bonnie Armes and Celina Ann Dean.

### Rho Xi To Open Year Wednesday

Next regular meeting of the Rho Xi Chapter of Beta Phi Sorority will be held on Wednesday, Sept. 14, at 8 p.m. at the home of Mrs. Terry Cox, 20714 Osage Ave., Torrance.

Mrs. Lon Thomas, president, will conduct the meeting. Mrs. Charles Mitchell will present the program entitled "Definition of Happiness."

All members are requested to be present as this is the first regular meeting for the 1966-1967 year.

They both came from Germany, she from Hamburg and he from Frankfurt, but they didn't meet until both had chosen Winnipeg, Canada, as their home.

They are Ilse and John Gunter, who now make Torrance their home. The couple met and married in Winnipeg in 1959 and shortly afterwards, Mr. Gunter, who is Passenger Service Supervisor for Scandinavian Airlines, was transferred to California. They lived in El Segundo for two years prior to moving to 2833 Onrado St., Torrance.

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The Gunters have two children, Bryan, 4, and Romy, 8 months. Both children speak and understand German as well as English. The family has made many trips back to Germany, having returned only last April from a several weeks visit with their family.

"The world has become so small," says Mrs. Gunter, "there are not too many differences now in the way of life in the two countries."

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However, she still clings to many of the recipes used by her family in Germany for several generations and today she has chosen four to be printed for the enjoyment of local housewives.

#### SAUERBRATEN

1 3 to 4 lb pot roast  
1 1/2 cup vinegar  
1 cup water  
1 large onion (sliced)  
2 tsp. sugar  
2 tsp. salt

6 whole black peppers  
10 whole cloves  
2 bay leaves  
2 tsp. flour  
Fat for browning  
1/3 cup gingersnap crumbs  
Place meat in a deep bowl. Combine water, vinegar, onion, sugar, salt, black peppers, cloves and bay leaves. Pour over meat. Use a cover and refrigerate several days. Turn meat every day. Remove meat from marinade and pat dry with paper towels. Coat with flour. Heat a little fat in a Dutch oven, add meat and brown on all sides. Add one cup of the marinade. Cover and simmer 3 to 4 hours or until meat is tender. Add more marinade if necessary. Remove meat to a hot platter and keep warm. Skim excess fat from pan liquid, measure liquid and add more marinade or water to make 2 cups. Bring liquid to a boil. Stir in gingersnap crumbs, cook, stirring constantly, until thickened. Pour over meat.

#### POTATO DUMPLINGS

6 medium-sized pota- 1 egg  
toes 1/4 c. plus 2 tsp. flour  
2 slices white bread 1 tsp. salt  
Pare and boil potatoes until tender. Put through ricer while hot. Let cool. Meanwhile cut bread into small cubes and toast in 2 tsp. butter, melted in skillet, until golden brown. When potatoes are cool, blend in egg, flour and salt. Form potato mixture into 8 to 10 balls, placing three cubes of toasted bread in center of each ball. Gently place the balls in boiling salted water and simmer 10 to 15 minutes, until light and fluffy.

#### SWEET-SOUR RED CABBAGE

1 med. head red cabbage (about 2 lbs.) 1/2 cup mild vinegar  
1 small onion (diced) 1 tsp. sugar  
1 apple (quartered) 4 whole cloves  
1 1/4 cup water 2 tsp. flour  
salt and pepper

Grate or slice cabbage into small pieces. Brown onion in 2 tsp. shortening. Add all ingredients except flour. Cover; cook until cabbage is tender, about 1 hour. Thicken cabbage with flour. Six servings.

#### SCHAUM TORT

(Individual Angel Pies)

MERINGUE SHELLS:  
2 egg whites 1/3 tsp. cream of tartar  
2/3 cup sugar

Beat egg whites with cream of tartar until fluffy. Gradually beat in sugar, a little at a time, beating until mixture is stiff and glossy. Make four individual shells by dropping meringue for each on heavy brown paper on baking sheet. Shape into shells with back of spoon. Bake for 60 minutes in very slow oven at 275 degrees. Turn off oven and let cool.

#### FILLING:

In top of double boiler, place juice and grated rind of 1 large lemon, 3 tsp. butter, 1/2 cup sugar and 2 eggs, beaten. Cook slowly, stirring over hot water until mixture thickens and coats back of spoon. Use half the filling for four individual Angel pies. Refrigerate remainder to serve with sweetened whipped cream for four more.



MRS. JOHN GUNTER AND SONS, BRYAN 4, AND ROMY, 8 MONTHS (Press-Herald Photo)