

Richmond-Claud Vows Recited in Coronado

Miss Susan Marie Richmond, daughter of Cmdr. and Mrs. John W. Richmond of Coronado and granddaughter of Mrs. John W. Richmond Sr. of Torrance, became the bride of Phillips Lester Claud Jr. in a recent ceremony at the St. Paul Methodist Church in Coronado.

The bridegroom is the son of Dr. and Mrs. Phillips L. Claud Sr. of El Centro. The Rev. T. L. Brock officiated at the marriage for which the bride wore a gown of French lace fashioned with a basque waist, square scalloped neckline, full skirt and wattleau train.

A pear tiara held her tiered illusion veil and she carried white orchids, stephanotis and tiny white chrysanthemums.

Bridal attendants were Mrs. Marion Wanders, Mrs. Michael Rini and Mrs. C. Edward Hoffman.

Dr. P. L. Claud Sr. stood as his son's best man and ushers were John Richmond III, Phillip Roth and Clement Crawford.

A reception was held at the home of the bride's parents. Following a tradition in the bride's family, her maternal grandmother, Mrs. John W. Richmond of Torrance baked a three-tiered wedding fruit cake.

The bride is a third generation Californian. Her father was born in Redondo and her maternal great-grandmother arrived in Los Angeles in 1868.

The bridegroom, a graduate of El Centro High school, is a senior at San Diego State College where he pledged Sigma Chi.



MRS. PHILLIPS L. CLAUD JR.

Holiday Fun Dance Staged By Fiestadores

"Holiday Fun" was the theme of the December dance staged by the Las Fiestadores Dance Club on Friday evening, Dec. 9.

Club members gathered at the home of Mr. and Mrs. Robert Morton, 2307 W. 229th St., for a "holiday cheer" hour. Co-hosts for the cocktail party were Messrs. and Mmes. R. R. Dexter, Dwayne Patton and Don Robinson.

The thirty-six couples attending then drove to the Hunting Horn where they danced until 1 p.m.

Recite Vows



MRS. DON L. BILL (Seeman Portrait)

MYERS-BILL
Among the Torrance newlyweds are Mr. and Mrs. Don Lawrence Bill, who were married recently at the First Christian Church and spent their honeymoon at Running Springs. Mrs. Bill is the former Shirley June Myers, daughter of Mr. and Mrs. Everett O. Myers, 1415 Elm Ave. Parents of the bridegroom are Mr. and Mrs. Reuben H. Bill, 20905 Madrona.

Escorted to the altar by her father, the bride wore a floor-length gown of taffeta and lace designed on the A line, with a taffeta and lace train. A floral headpiece of net and pearls held her elbow-length veil and she carried a cascade of white orchids, carnations and stephanotis.

In lavender gowns, attendants were Misses Barbara Ann Myers, Mary Ann McCusker and Sally Kantorski.

Dale William Bill was best man and ushers were Kent William Bill and Phil Hull.

Rev. Milton Sippel officiated at the marriage as Mrs. Eleanor Hanes played the wedding marches and accompanied Mrs. Yvonne Couture, soloist.

The 200 guests greeted the couple at a reception at the Torrance YWCA.

Both the bride and her husband are 1965 graduates of Torrance High School. They are at home at the Garnet Arms Apts.



MRS. NICK RADER, JR.

KAUFFOLD - RADER
In an 11 o'clock ceremony at the Holy Trinity Catholic Church, Miss Linda Lorraine Kauffold, daughter of Mr. and Mrs. George Kauffold, 2049 Galerita Dr., San Pedro, exchanged her marriage promises with Nick Rader, Jr., son of Mr. and Mrs. Nick Rader, 22908 Van Deen, Torrance.

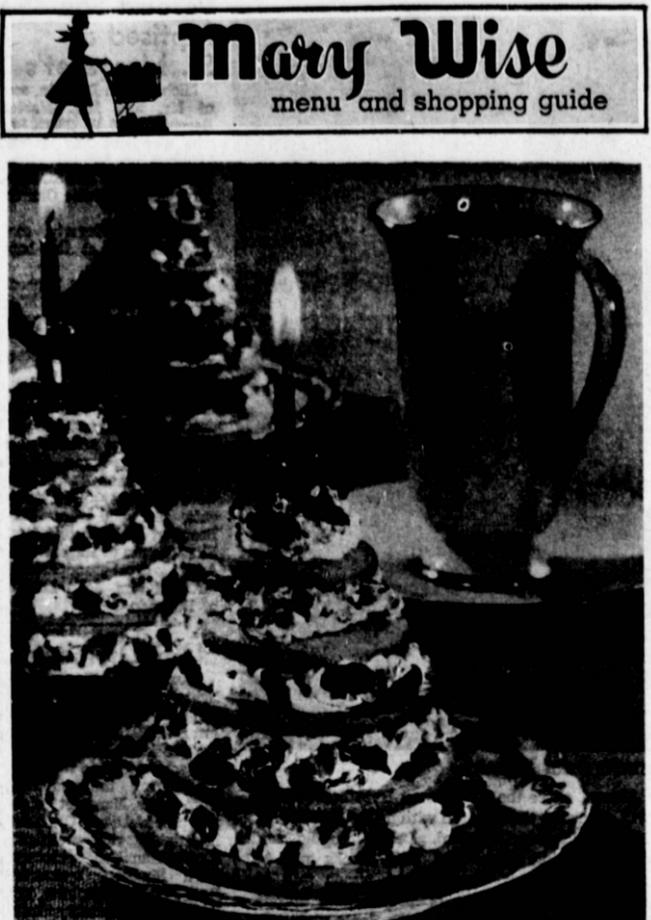
The wedding gown, an empress silhouette, was of white sequined crepe and Chantilly lace. It was fashioned with a lace chapel train. A lace petal cap, sprinkled with seed pearls, held her elbow length three-tiered silk illusion veil. Mr. Kauffold escorted his daughter to the altar.

Wearing American Beauty gowns, attendants were Misses Louise Bungard, maid of honor; Anne Sharre, Cheri Nelson, Linda Bungard, Kay Carroll, Gina Dominguez and Rozanne Taitua. Connie Lee Rasmussen and Josette Gilla were flower girls.

Jack Smithson served as best man and ushers were Clark Ritchey, Roger Muncaro, Jim Sparks, Wayne Marshall, Ronnie Wade and Dean Anderson. John Carroll was ring bearer.

A reception was held at the American Legion Hall in San Pedro. The newlyweds are at home at 2035 W. 255th St., Lomita.

Both Mr. and Mrs. Rader are graduates of Narbonne High School and Harbor College.



PICTURE PRETTY are these Christmas Cookie trees.

Christmas Cookie Tree

The sweetest little Christmas trees are holiday desserts made from mixes and trimmed with delectable California raisins. Start with all-purpose cookie mix and bake the cookies in 5 graduated sizes. Then stack with a filling of whipped dessert topping mix, raisins, pecans and red and green cherries.

- CHRISTMAS COOKIE TREES**
- 1 13 1/2-oz. pkg. all-purpose cookie mix
 - 1 2-oz. pkg. whipped topping mix
 - 1 tsp. vanilla
 - 1/4 cups chopped seedless raisins (dark or golden)
 - 1/4 cup chopped pecans
 - 1/4 cup chopped candied red cherries

1/4 cup chopped candied green cherries

Prepare cookie mix as package directs for rolled and cut cookies. Roll dough 1/4-inch thick. Using graduated cookie cutters (2 1/2 inches, 2 inches, 1 1/2 inches and 1 inch) cut eight circles of each size. Bake on lightly greased baking sheet in moderately hot oven (375 degrees) 8 to 10 minutes, until lightly browned.

Remove to rack to cool. Prepare whipped topping mix as package directs, adding 1 tsp. vanilla. Fold in raisins, pecans and cherries. Spread over cookies and stack in graduated sizes to make 5-layer "trees". Makes 8 trees.

NOTE: These may be prepared and refrigerated for several hours, if desired. Cookies will soften slightly.

POLYNESIAN CRAB IS GOOD

Cook one cup sliced celery until just tender. Set aside. Drain 1/2 cup syrup from No. 211 can of pineapple chunks and mix with 2 tbs. cornstarch, 2 tbs. vinegar, 1 tbs. sugar, 1/4 cup water, 1 1/2 tsp. soy sauce and liquid from 1 can Deming's King Crabmeat. Cook until thick and clear. Add celery, 1/4 cup sliced pimiento, pineapple chunks and flaked crabmeat to sauce. Heat and serve over fluffy rice or crisp Chinese noodles. Serves 5 to 6.

HAVE FUN WITH THE FAMILY POP SOME JOLLY TIME TONIGHT



Ore-Ida FROZEN "TATER-TOTS"
Holiday suggestion - Sprinkle with grated cheese... Heat and serve as hot hors d'oeuvres. Just Heat and Eat!

but may be held up to 6 hours without becoming soggy.



KING CRAB COCKTAIL



KING CRAB FROM ALASKA IN TANTALIZING, SEASONED TOMATO COCKTAIL SAUCE. INDIVIDUAL COCKTAIL GLASSES OR IN HANDY THREE-GLASS PACK. IN THE DELICATESSEN DEPARTMENT

Cathedral Torte Recipe Contest Winner of Month

Mary E. DeBoard's recipe for Cathedral Torte has been judged winner in the Mary Wise Recipe of the Month contest on "My Favorite Holiday Dessert." Her prize is a \$20 grocery merchandise order at any grocery store advertising in this newspaper.

CATHEDRAL TORTE

First Day:
Prepare one package red gelatin, any flavor, and one package green gelatin. Mix separately, using only 1 1/4 cups water per package. Pour each color into separate 9x11x2-inch pans to set. (Note: Judges suggest the gelatin be at least 1/4 inch thick in the pan).

Second Day:
Soften 1 env. unflavored gelatin in 1/2 cup pineapple juice. Add 1/4 cup sugar to 1/4 cup pineapple juice and heat until sugar dissolves, stirring constantly. Remove from heat. Add softened gelatin, and stir well. Cool in refrigerator until mixture starts to thicken. Whip 1 pint cream. Add cooled and thickened gelatin, beating constantly.

Cut red and green gelatin into tiny squares and gently fold into whipped cream mixture. Set aside.

Crush 24 cinnamon crisp crackers (about 2 1/2 cups) and combine with 1 stick melted margarine.

Line bottom of 9x11x2-inch pan with part of crumb mixture, patting down well. Pour in whipped cream mixture. Sprinkle remaining crumbs on top. Refrigerate for 2 hours before using. This is important, for the mixture needs to mellow.

Crabmeat



Crabmeat

The unusual delicacy for holiday entertaining. For free recipe ideas write Peter Pan Seafoods, Dexter Horton Bldg., Seattle, Wash. 98104.



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Foreign Students on B-PW Yule Program

December dinner meeting of the Torrance Business and Professional Women's Club will be held at Filippone's Restaurant, Dec. 19. "Christmas Around the

World" will be the theme of the evening and speakers will be four foreign exchange students now attending each of the four Torrance High Schools. Sponsored by the American Field Services, all reside with local families.

The four include Daniel Darre of La Plata, Argentina, a student at Torrance High School; Selda Uster-tunali of Eskisehir, Turkey, now attending West High School; Elizabeth McClery of Edinburgh, Scotland, studying at North High School; and Leo DeBever of Helmond, Netherlands, student at South High. All of the students will describe Christmas as it is observed in their respective countries.

Mrs. Doris Erikson is program chairman for the affair assisted by Mmes. Rae Reinman, Lorna Land, Fleda Baker, Flora Hameetman, and Helen Scott.

The local club invites any woman who is employed in business or the professions to join them for an interesting evening. Reservations may be made by calling Mrs. Doris Erikson, 20714 Osage Court, Torrance.

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