

Mary Wise

menu and shopping guide



STANDING OVATION goes to the homemaker who serves a standing rib roast of beef for holiday feasting. With the roast, serve potato onion crowns and green beans amandine.

A New Year's Dinner

A New Year's dinner is the good cook's finest hour.

This year a splendid and succulent standing rib roast, pink and juicy inside, brown and crisp outside, can add luster to the menu. Whether you prefer beef as a standing rib roast or as rolled roast beef, keep in mind that fine flavor is the essence of the roast. Accompany with Potato Onion Crowns and Green Beans Amandine.

RIB ROAST OF BEEF

5 to 7 lbs. rolled or standing rib roast of beef
1 tbs. monosodium glutamate
Salt and pepper

Wipe meat with damp cloth or paper towel. If standing rib roast, stand on

rib bones in shallow open pan; if rolled roast, place on rack with fat side up. Sprinkle meat with monosodium. Insert meat thermometer. Roast at 325 degrees as follows:

Standing Rib Roast

Rare: 22 min. per lb. (internal temperature, 140 degrees)

Medium: 25 min. per lb. (160 degrees, internal)

Well done: 30 min. per lb. (170 degrees, internal)

Rolled Rib Roast

Rare: 30 min. per lb. (internal temperature 140 degrees)

Medium: 33 min. per lb. (160 degrees, internal)

Well done: 40 min. per lb. (170 degrees, internal)

Yield: Allow 1/2 to 3/4 lb. bone-in roast per serving, or 1/4 lb. boned roast per serving.

POTATO ONION CROWNS

4 lbs. (12 medium) potatoes, pared and cut up
1/2 cup plus 1/4 cup butter or margarine, divided
1 cup hot milk, approx.
1 1/2 tps. monosodium glutamate
Salt and pepper
2 Bermuda onions, peeled and cut in 6 thick slices each

Cook potatoes in slightly salted boiling water in large covered saucepan 20 minutes, or until very tender. Drain; place over low heat 1 or 2 minutes to dry out, shaking pan gently. With potato masher or electric mixer, mash potatoes thoroughly until no lumps remain. Stir in 1/2 cup butter, then gradually beat in enough hot milk to make potatoes fluffy and creamy. Add monosodium, salt and pepper. Cover potatoes and keep hot. Heat remaining 1/4 cup butter in large skillet; add half of onion slices and cook, turning only once, until lightly browned; remove. Add remaining onion slices to a skillet and cook. Spoon potatoes in 12 mounds on serving platter.

Top each with an onion slice. Yield: 12 servings.

GREEN BEANS AMANDINE

4 pkgs. (9 oz. each) frozen cut green beans
2 tsp. monosodium glutamate
6 tbs. butter or margarine
1/2 cup toasted slivered almonds

Cook beans according to package directions. Drain; sprinkle with monosodium and toss gently. Keep beans hot. Heat butter with almonds in small saucepan. Turn beans into serving dish. Spoon almonds in a mound on top of beans; pour butter over all.



DECEMBER IDEAS for COOKING WITH BEER!

HOLIDAY HARD SAUCE

1/4 lb. sweet butter
1/4 cup sugar
3 tbs. beer

Cream butter, sugar together. Blend in beer. Chill. Serve with mince or apple pie or plum pudding. Makes 1/2 cup.

SECOND DAY TURKEY CASSEROLE

2 cups cooked dressing
2 cups pieces or slices of turkey
1/2 cup beer
1 can (10 1/2 oz.) chicken gravy

Place dressing in greased casserole and top with meat. Blend beer and gravy and pour over turkey. Bake covered 350 degrees 30 minutes.

Crabtreat



Crabmeat

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



BUCK OWENS and the Buckaroos headline the KGBS New Year's show and dance at the Olympic Auditorium, Sat. Dec. 31 from 9:00 P.M. to 2:00 A.M. In addition to two one-hour shows by the Buckaroos and Dick Curless, the KGBS All-Star Band will play for dancing and a continuous five-hour show, featuring Dorsey Burnette, Tom Tail, John Locke and the Wilshire Blvd. Buffalo Hunters. Tickets \$6.00, \$4.00 & \$2.50 at Olympic Auditorium, So. California Music, Wallichs Music City's and Mutual Agencies. For information call MA 7-1245.



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...Officers

(Continued from Page 1) department's Special Enforcement Detail. He was promoted to sergeant in 1964. Lt. Lanham is married and the father of a daughter.

SGT. ARMSTRONG was born in Cincinnati, Ohio, and moved to Pasadena in 1946. He was graduated from John Muir High School in that city and served as a hospital corpsman in the Navy.

He joined the Torrance Police Department in 1961 after serving in the Pasadena Police Department. The new sergeant has served in the patrol, traffic, and planning and research divisions and most recently has been assigned to the vice and intelligence division as an investigator. He and his wife have one daughter.

Both Lt. Lanham and Sgt. Armstrong will be assigned to the patrol division.

WATCH OUT FOR THE OTHER GUY



We as a people would never inflict punishment on our Red prisoners of war in retaliation, I'll never believe that two wrongs make a right.—B. Bill Murad of San Diego.

...Traffic

(Continued from Page 1) on Hawthorne Boulevard near Cadison Street.

Elaine R. Fratkin, 18, and her father, David Fratkin, 51, both of Hawthorne, were treated at Little Company of Mary Hospital and released following the 7 p.m. crash.

Police said the accident occurred when a car driven by Charles J. Ciunta, 56, of Los Angeles, struck a car driven by Billy Don Burgess, 17, of 3722 W. 185th St. The Burgess vehicle struck the Fratkin car, which struck a car driven by Wayne W. Olson of Redondo Beach, according to police.

Officers said Burgess, Miss Fratkin, and Olson had stopped for a fifth car, which apparently had stalled in traffic. They said Ciunta apparently did not see the car in front of him stop.

In an accident early Tuesday at the Torrance-Palos Verdes city lines, Louise Couble, 24227 Ocean Ave., received injuries described as not serious.

Marine Sgt. John O. Jellison Jr., son of Mr. and Mrs. John O. Jellison Sr. of Torrance, is serving at Camp Lejeune, N.C., with the Second Bridge Company, Force Troops in the Atlantic Fleet Marine Force. Added mobility is provided to Marine striking forces by the Second Bridge Company, which has fixed panel bridge and floating bridge equipment.

The company is capable of constructing a fixed bridge, 240 feet long, that will support 75 tons, and a floating bridge 720 feet long that will support 60 tons.

Captain Eugene D. Robinett, son of Mr. and Mrs. Dalton Robinett of Kingman, Ariz., is on duty at Nha Trang AB, Viet Nam.

Captain Robinett, a transport pilot, was graduated in 1955 from the University of Arizona and was commissioned there upon completion of the Air Force Reserve Officers Training Corps program. He received his master's degree in 1966 from Arizona State University.

His wife, Mary, is the daughter of Mr. and Mrs. Theodore C. Dauble of 629 Paseo de Los Reyes.

It's no disgrace to be poor. In fact, it may turn out to be the only way to make a living nowadays.—Adrian Dick, Los Angeles freelance writer.

OBITUARIES

Mary Belangee

Funeral services for Mary Ethel Belangee, who died in a Torrance hospital yesterday, will be conducted at 2 p.m. Friday at the Halverson-Leavell Mortuary Chapel in San Pedro. The Rev. Emma Muffley of the Torrance Unity Center and members of the Royal Neighbors San Pedro Lodge will officiate.

Mrs. Belangee, who had lived in the area for nearly 50 years, lived at 1024 Fiat St. She was born Jan. 19, 1879, in Dana, Iowa. For many years, she lived in San Pedro.

She was a member of the Daughters of the American Revolution San Pedro chapter and the 30-Year Club of San Pedro.

Surviving Mrs. Belangee are a daughter, Marialice Kibbe of Torrance; a son, Ian Belangee of Carmel, Calif.; three grandchildren; seven great-grandchildren; and one great-great-grandchild. A nephew, James Washburne of Ventura, and a niece, Harriet Croft of Sacramento, also survive Mrs. Belangee.

Burial will be in Green Hills Memorial Park.

Pyung Sun Tai

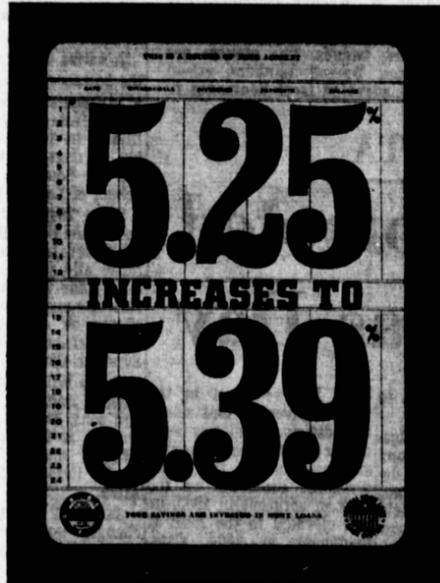
Private funeral services for Pyung Sun Tai, 23030 Carlow Road, were conducted yesterday with Stone and Myers Mortuary in charge of arrangements. Inurnment was in Pacific Crest Cemetery.

Born Jan. 23, 1884, in Korea, Mr. Tai lived for many years in Honolulu, Hawaii, where he managed a hotel. He had lived in Torrance for four years. Mr. Tai died Sunday.

He is survived by his widow, Soung; two sons, Arthur of Manhattan Beach and John of Torrance, and by a daughter, Pauline Yang of Washington, D. C. He also is survived by ten grandchildren and four great-grandchildren.



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NOW—Your savings earn to the date of withdrawal as of January 1st when funds remain 3-months or longer and the account is held open to the end of the quarter. It all adds up when returns continue right up to the very last moment. Furthermore, funds received by the 10th of the month begin to earn from the 1st.

You'll be doing well to place your savings with Southwest Savings—one of the soundest, most profitable investments you can find. In one year Southwest Savings became 58% stronger with a boost in total assets from \$101,000,000 to over \$160,000,000. Start 1967 by joining the strong one, Southwest Savings. Open your account during this January Reinvestment Period—in person—or by mail. Postage is prepaid both ways.



Stop by any Southwest Savings office from January 1st to 10th and claim the book you want. No obligation. Each cookbook from Chicago's famous Culinary Arts Institute is filled with recipes for the most delicious meals you've ever prepared. Plus practical helps and hints on cooking and baking. Beautifully illustrated in full color. Choose from Brunch And Breakfast—Elegant Desserts—Gourmet Foods Cookbook—Sunday Night Suppers—Low Calorie Cookbook.



INGLEWOOD: (main office) 2700 W. Manchester at 6th Ave. / 753-2164
TORRANCE: 1603 Cravens at Marcelina / 328-6111
CORONA: Fifth and Main Streets / 737-2774
SOUTH PASADENA: 1321 Huntington Drive / 254-3436
mon. thru thurs. 9:30 am to 4 pm; fri. to 6 pm

