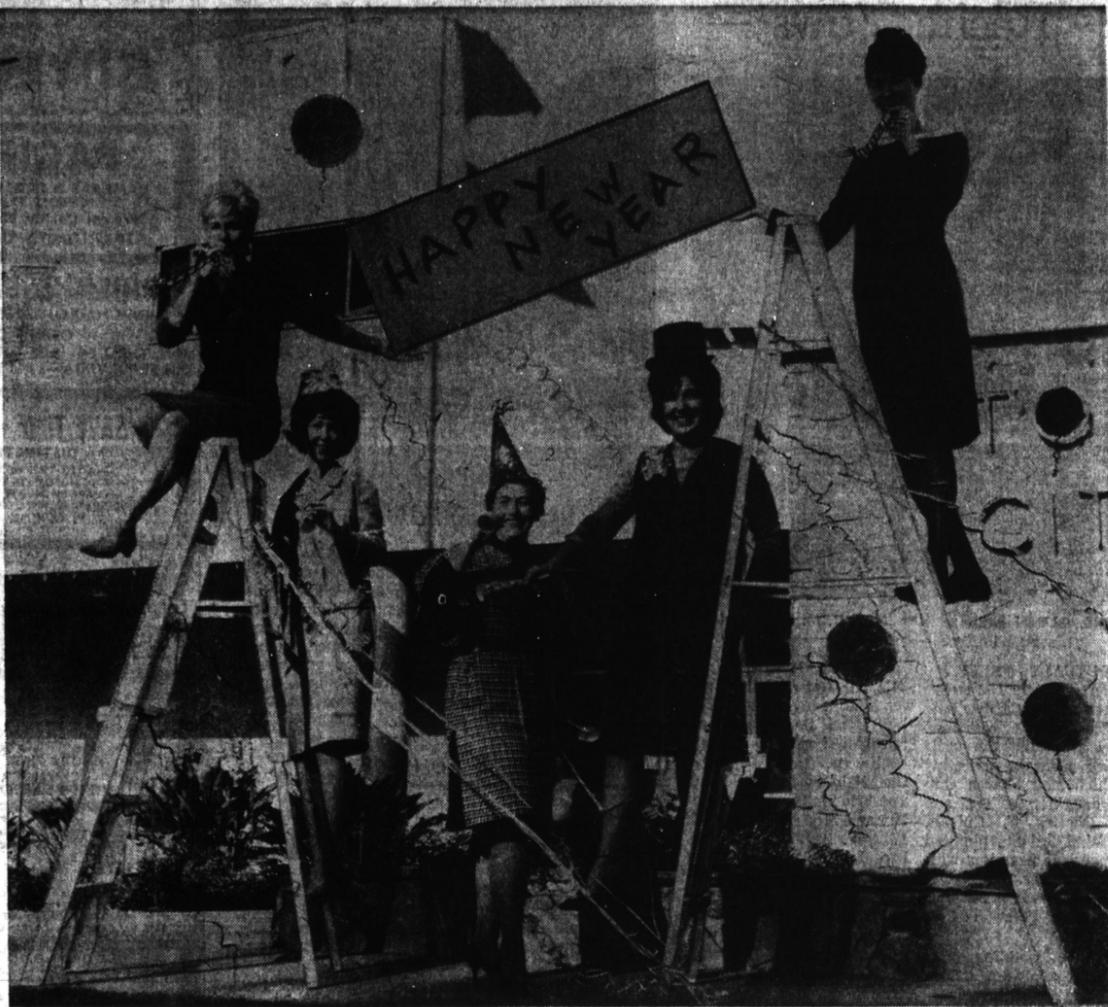


Happy
New
Year



Greeting 1967
With a Blast

Welcoming the challenge of a new year, these presidents of several of Torrance's most progressive women's organizations, with the betterment of mankind as their whole purpose, stage a greeting for the New Year at the entrance of Torrance City Hall. The presidents, representing hundreds of Torrance women who work throughout the year on civic, social and philanthropic endeavors, are from left, on ladder, Mrs. Arthur Grayson, president of the Little Company of Mary Hospital Auxiliary; Mrs. David Wade, president of the Torrance Junior Woman's Club; Mrs. H. Ted Olson, president of the Torrance Woman's Club; Mrs. Hal Lindborg, on ladder, president of the Torrance Jaycettes, wives of the Junior Chamber of Commerce members; and Mrs. Edward Siminich, president of the Auxiliary to the Torrance Fire Department. (Photo by Hal Fisher)

Women's Clubs Join in Cook Book Project
To Aid Program for Mentally Retarded

Southwest Association for Retarded Children needs help and members of the Torrance Woman's Club and the Junior Woman's Club are putting their shoulders to the wheel and plan to capitalize on their culinary abilities by publishing a cook book filled with choice recipes. The books will go on sale in February.

SARC is dedicated to improving the status of the mentally retarded by improving the welfare at home, job opportunities, assist in the education of youngsters, and encourage research on mental retardation.

Both women's clubs are assisting the Southwest Association.

During the past year, the Junior Woman's Club has helped with the Friendship Parties for SARC for which Mrs. Gordon Gmur serves as chairman. Members addressed and mailed out over

1,000 invitations for the monthly parties, which are attended by approximately 200 persons. The club has also sent out over 75 pieces of literature and letters.

Serving as hostesses for many of the parties, the Juniors have baked 50 dozen cookies, provided punch and favors and furnished six door prizes. The club also secured a band for a dance and have helped in many other activities.

The Senior Club has supported SARC by serving as hostesses at a party and making favors.

Proceeds from the Cook Book Sale will be used to assist the SARC program. Orders for the books may be placed with Mrs. William Faulds or Mrs. Gordon Gmur.

As a sample of excellent recipes provided by club members the Press-Herald is printing six favorites with the club women.

MOM GMUR'S DATE NUT BREAD
1½ cup sugar 5 tbl. melted butter
1 egg beaten 1½ cups hot water
2½ cup flour 2 level tsp. soda
1½ cups of dates 1 cup nuts 1 tsp. vanilla
Pour hot water over dates let stand. Cream butter and sugar, add egg, sifted flour, alternately with water from dates—add nuts and dates and the vanilla. Bake in 300°-325° for about one hour. Loaf Pan.

HONEY SUGARED WALNUTS
2½ cups walnuts ¼ cup honey
1½ cup sugar ½ tsp. salt
½ cup water ½ tsp. cinnamon
1½ tsp. vanilla
Toast walnuts in moderate oven 350° for 10 min. stirring once. Butter sides of heavy 2 qt. saucepan, in it mix sugar, water, honey, salt and cinnamon. Heat and stir until sugar dissolves and mix comes to a boil. Cook to soft ball stage (230°) without stirring. Remove from heat and beat until creamy. Add vanilla and warm nuts. Stir gently until nuts are well coated and mix becomes thick. Turn out onto buttered cookie sheet—with 2 forks separate immediately.

IONE DUERST APPLE DESSERT
¾ cup sugar Pinch of Salt
¼ cup butter melted 1 egg beaten
Combine the above
1 cup flour ¼ tsp. nutmeg
1 tsp. soda ¼ tsp. cinnamon
add to the sugar butter mixture. Then add 2½ cups finely chopped apples. Place thick dough in 9x9 pan. Bake 350° for 30 minutes.

BRANDY SAUCE
1 cube of butter ¼ cup brown sugar
¼ cup of cream
Combine and bring to a boil remove from heat and add brandy to taste (vanilla may be added instead).

MEAT CASSEROLE
1 lb. ground beef ½ lb. cheese
1 cup celery or mushroom soup 1 onion minced
1 tsp. barbecue sauce
1 bell pepper minced ½ tsp. salt
1 cup spaghetti (cooked)
Mix all ingredients and bake in greased casserole 1 hour at 300 degrees.

DARLEEN'S SUGAR COOKIES
1 cup butter 1 egg
1 cup pdw. sugar ½ tsp. cream of tartar
2 cups flour ½ tsp. soda
1 tsp. vanilla
Make into balls. Press with bottom of glass dipped in sugar. Bake on ungreased cookie sheet 350° for 10 minutes.

WON TON CRISPS
½ lb. lean pork, ground
1 egg
¾ tsp. salt
1½ cup celery chopped
2 or more green onions, chopped
½ can water chestnuts (2 oz.) chopped
1 pkg. Won Ton skins

Fry ground pork, drain off fat, and cool. Beat egg and salt together, add celery, green onions water chestnuts, and mix well. Lay out Won Ton skins one by one, fill a small spoonful of the above mixture in the center of each. Moisten it along the edges, and fold over to make a triangle, pinching the edges together. Prick each triangle with a fork, to allow steam to escape. Deep fry in hot oil, browning on each side. Lift out and drain on rack or paper towels.



HOME FOR THE HOLIDAYS

During a break between classes at the University of San Francisco, Anne Bowen, left, a sophomore majoring in sociology, and Cathy Koerting, a sophomore in the school of nursing, pause in front of their campus home, Hayes-Healy Hall, the newly-dedicated 11-story women's residence. Anne is the daughter of Mr. and Mrs. Clayton Bowen, 1225 Madrid Ave., Torrance, and Cathy is the daughter of the William R. Koertings, 17115 Wilton Pl., Torrance. Both girls are here spending the holidays with their parents. They will leave Tuesday to resume their classes.

Mrs. Balsley Presents Students In
Annual Carol Playing

Mrs. Lois Balsley, local piano teacher, entertained her students on the Tuesday before Christmas at her studio, 617 W. 214th St., at the 29th annual "Playing of the Carols."

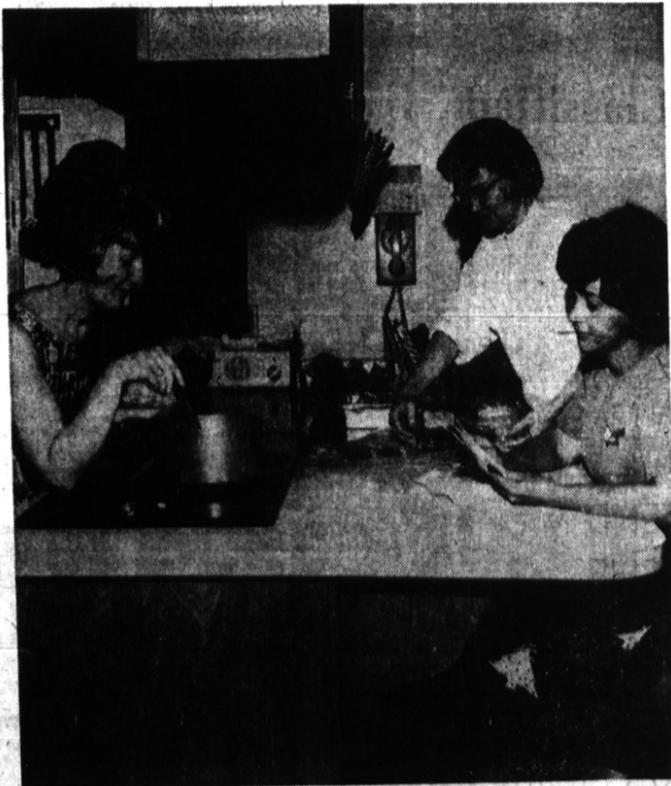
The center of attraction was the traditional creche, which now numbers 70 figures with the addition of a family of buffalo. The ceramic orchestra was also "playing" beside the piano. Mrs. Balsley narrated the Christmas story, beginning with the recapture of the Temple in Jerusalem, while the youngsters interspersed the story with appropriate music.

Students participating and their selections were "Jingle Bells," Elaine Sugino; "We Wish You a Merry Christmas," Karen Nyhus; "Hannukah, Oh Hannukah," Wendy Waterman; "O Holy Night," Cynthia Kelley; "What Child Is This?" Es-

ther Moody; "Away in a Manger," Kenny Honda; "Angels We Have Heard on High," Lynn Mayers; "The First Noel," Nancy Sugino.

Others were "Joy to the World," Darlyn Nishimoto; "This is Christ the King," Mimi Schnarr; "O Come All Ye Faithful," Kevin Leathers; "The Friendly Beasts," Sherry Rhenbold; "We Three Kings," JoAnn Smith; "O Come Little Children," Ramona Shanklin; "Green-sleeves," Mike Leathers; "Carol of the Drums," Genevieve Moody; "Joy to the World," Patrick Tendick; "Deck the Halls," Linda Sugino; "Jingle Bells," Lynda Burton; "Jolly Old Saint Nicolas," Doreen Nishimoto; "One Horse Open Sleigh," Debra True; "Dance of the Sugar Plum Fairy," Sarah Tendick; "March of the Toys," Deborah Nishimoto.

After the program, punch was served with Christmas cookies.



TESTING RECIPES FOR COOK BOOK

When area residents purchase the Cook Book to be published by the Torrance Woman's Club and the Junior Woman's Club, they can be sure that the recipes have been tried and found delicious. In a recipe testing session, in preparation for compiling the book which goes on sale in February, are from left, Mmes. William Faulds, first vice president of the Woman's Club; Richard Rankin, Junior-Senior director; and Gordon Gmur, mental health chairman. Proceeds from the book sale will go to aid the mentally retarded. (Press-Herald Photo)