

New AAUW Branch Chartered

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Edna Cloyd, Editor

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First Officers Installed

Torrance's newly-chartered branch of the American Association of University Women installed its first officers at a recent meeting. Mrs. Richard Odgers, seated, the first president, is receiving a lei of vanda orchids from Mrs. Herbert Schiro, publicity chairman. Watching are, from left, Mmes. Lyell Metcalf, membership chairman; Darryl Lee, secretary; and Frederic Emery, treasurer.

(Press-Herald Photo)

Install Officers

Presentation of the formal charter for a new Torrance Branch of AAUW and installation of officers for the fast-growing group were made recently during special ceremonies at Western Federal Savings, Del Amo Center. Mrs. Elwood Johnson, California state division membership chairman, from northern California, presided over the meeting.

With 63 South Bay area women as charter members, the new branch already numbers 67 and membership is open to all women who hold baccalaureate or higher degrees from colleges and universities on the AAUW qualified list.

The newly-installed officers are Mmes. Richard Odgers, president; Lyell Metcalf, vice-president, membership; Robert Kimbro, vice-president, program; Darryl Lee, secretary; and Fred Emery, treasurer.

Others installed were implementation chairmen, Mmes. Ronald Sander, Testing Values in a Changing Society; Harold Stokes, Politics of Public Education; Larry Neuffer, Community Problems; Kenneth Bloom, Cultural Interests; Algerd Basilius, Education; and Philip Sayre, Status of Women.

Also, Mmes. Mitchel Leigh, publicity; Edward Newhall, Fellowships; Frank Vogt, legislation; John Van Oppen, newsletter; Larry McLaughlin and Patrick Start, hospitality; George Brewster, parliamentarian.

Qualified women wishing to join the Branch may contact Mrs. Richard Odgers, president; Mrs. Lyell Metcalf, membership chairman; or Mrs. Andrew Mactavish.

Hawaii Home for Newlyweds

St. Catherine Laboure Catholic Church was the setting on June 29 at 10:30 o'clock for the ceremony in which Miss Susan Gale O'Black, daughter of Mr. and Mrs. Charles O'Black, 18115 Regina Ave., became the bride of Ensign Robert Howard Jacobs, United States Navy.

Parents of the bridegroom are Mr. and Mrs. Howard Jacobs, 3836 W. 157th St., Lawndale.

The bride, escorted to the altar by her father, wore an empire gown of ivory satin and lace. The short sleeves and bodice were of Chantilly lace and the lace appliques trimmed the A-line skirt. The circular wattleau train was bordered with matching lace. A lace petal headpiece, sprinkled with pearls, held the illusion veil and the bride carried a bouquet of white orchids, roses and stephanotis.

In lime chiffon gowns and carrying yellow daisies, attendants were Misses Carol Miller, maid of honor; Susan Smith and Elaine Johns, bridesmaids. Vickie and Sharon Gutierrez, in yellow voile, were flower girls.

Tom DeLong stood as best man. Ushers were Michael O'Connell, Michael Wilkinson, Kevin Donnell, Guy DeLong and Lou Bertran. Mark Finseth was a ring bearer. Rev. Edward Landrau officiated.

At the gift table and guest book were Joan Wolquist and Sharon Jarvis.

A reception was held at the Push Horse restaurant and the couple left for Washington, D.C., and San Francisco before going to Hawaii to make their home.

The bride, a graduate of North High, received her BA degree at UCLA. Her husband, a graduate of Bishop Montgomery, received his degree in business administration at Loyola University where he was a member of Phi Kappa Theta fraternity.



MRS. ROBERT H. JACOBS



Delightful, Delectable, Delicious

An Armenian Salad, Iman Bayeldi, made and brought to the Victor Woman's Club salad luncheon last Monday at the Parcus home by Mrs. Verner Anderson, gets the wholehearted approval of, from left, Mmes. Fred Fenger, ways and means chairman; Glen Leitner, publicity chairman; Robert Sorrenson, and Wallace Pollock. Translated, Iman Bayeldi means Baked Eggplant Salad.

(Press-Herald Photo)

Victor Woman's Club

Salad Recipe Exchange Luncheon

When the temperature climbs towards the torrid zone and there are hearty appetites to be appeased, the cook in the house turns her thoughts to the array of crisp green vegetables and ripened fruits flooding the summer market.

With the arrival of the "salad" season, the Victor Woman's Club decided it was time for a salad luncheon and a recipe exchange.

The patio at the home of Mrs. Audy Parcus was the setting for the event last Monday when 25 members turned out, bringing their choice salads for tasting and the recipes to be exchanged.

As guests sampled the salads, the hostess served a cold wine punch. The afternoon was spent playing bridge.

Four of the members, whose salads were given the nod as something new and different, have offered their recipes to Press-Herald readers.

IMAN BAYELDI

(Baked Eggplant Salad)

Wash one medium sized eggplant; remove stem and quarter as you would a melon. Make a deep slit on either side of each wedge, cutting down into the eggplant.

Mix together:

2 onions (thinly sliced)	½ c. parsley (chopped)
2 tomatoes cut in ½ in. pieces	2 tsp. paprika
4 cloves garlic (minced)	1 tsp. salt
	¼ tsp. pepper

Stuff each pocket in the eggplant with mix-

ture and arrange in a baking pan. Spoon leftover stuffing on eggplant. Add 1 cup olive oil and 1½ c. water. Cover and bake in moderate 350 degree oven for 2½ hours or until tender. Cool and chill. Serve on lettuce cups. 4 servings.

Mrs. Verner Anderson

SPINACH SALAD

Wash and tear to bite size pieces a bunch of spinach greens. Sprinkle with ½ pound crispy bacon, crumbled. Sprinkle with 3 chopped hard boiled eggs. Toss with vinegar and oil dressing just before serving. Season dressing with garlic, Beau Monde, salt and pepper and gourmet seasoning. 6 large servings.

Mrs. Fred Fenger

5 MINUTE VEGETABLE SALAD

1 #2 can drained string beans
1 #2 can drained shoestring carrots
1 #2 can drained shoestring beets
4 chopped scallions
5 tablespoons mayonnaise
Salt to taste. Mix together and serve.

Mrs. Wally Pollock

FLUFFY LEMON SALAD

1 small box lemon jello
½ pint whipping cream (prepared)
1 can crushed pineapple, drained
2 cups miniature marshmallows
Mix lemon jello according to directions on box. Chill until partially set and then beat well. Add prepared whipping cream and mix together well. Fold in marshmallows and pineapple. Chill for several hours. Garnish with Maraschino cherries before serving.

Mrs. Robert Sorrenson



Swinging Into Fashion

Stepping out in their new uniforms last week were members of the Little Company of Mary Hospital Auxiliary. The new uniform approved by the auxiliary board after weeks of reviewing styles and fabrics, is a light blue nylon taffeta skimmer which buttons down the front, making it easy to put on. The long, smooth, princess lined skimmer has two very usable patch pockets and is worn with a crisp white shirt-style blouse. Modeling the new uniforms, in the hospital library, are from left, Mmes. Arthur Grayson, president; Luke Jacobs, membership chairman and Richard McCune, floor chairman, with Sister Mary Terrence, RN, director of nursing.

(Press-Herald Photo)

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