

Tomorrow Night Junior Chiefs to Exchange Ideas with Other Leaders

Something new in the way of executive board meetings is on the agenda for Junior Woman's Club officers tomorrow night. In an effort to better plan the year's program, the leaders will exchange ideas and information with chiefs of other Harbor and South Bay groups at an 8 o'clock meeting at the 1614 Beech Ave. home of Mrs. E. L. Snodgrass, Junior adviser. An informal potluck dinner designed to better acquaint the participants with one another will precede the business session. Expected at the gathering are three representatives from each of five clubs, San Pedro Juniors and Bachelorettes, Redondo Beach Dianas, Manhattan Beach Dolphins and Gardena Juniors. Mrs. John Kemp is in charge of the novel event.

Return from Idyllwild
Expected to return yesterday from a visit with her son and daughter-in-law and new grandson was Mrs. Susie Walker of 1021 Cravens Ave. The local woman stayed at the Denver home of the Dale Belchies, helping the new mother take care of a 7 lb. 15 oz. baby boy born on June 22.

TALE OF ANTIQUES
ON LEAGUE SLATE
A talk on antiques by Mrs. W. S. Walker will highlight the next luncheon meeting of the Assistance League of San Pedro, slated for next Tuesday, July 13, at 12:30 p.m. at the league clubhouse.

Housewarming to Honor New-wed G. Brays Today

About 100 relatives and friends will gather at the new home of Mr. and Mrs. George Bray (nee Miss Marie Babcock) today for a combined housewarming and reception feting the June-wed pair. Event, to be held at 3402 W. 225th St., is being planned by the bride's parents, Mr. and Mrs. Glenn Babcock of 2398 Maricopa Pl. and her aunt, Mrs. Robert H. Blair of Los Angeles. Also in the receiving line will be the parents of the groom, Mr. and Mrs. Gus Bray of 2011 Andro Ave. Best wishes will be the theme of the 2 to 5 p.m. gathering, and brown and yellow will be combined in home decor. The same colors will decorate a large sheet cake inscribed with the names of the newly-weds. The former Miss Babcock, who completed her junior year at Torrance High School this June, and Bray exchanged vows at the Christian Wedding Chapel in Santa Ana on June 4. Attending were Donny Evans, Norma Ioppa, and Priscilla Reynolds of Torrance. Following the nuptials, the groom, who graduated from Torrance High School in 1953 following his return from Army

First Recipe In Thursday

First in a series of favorite recipes of local homemakers will be published in the Thursday, July 15, issue of the Herald. The food formula, an original one concocted by Mrs. D. Boone Kirks, of 1661 W. 221st St., will carry with it a picture of the housewife. Other Torrance women with favorite recipes are urged to mail or bring them in as soon as possible to the Herald society department, 1619 Gramercy Ave.

More Recipes for Tasty Summer Eating

FILL UP COOKIE JAR FOR SUMMER TREATS

Summertime certainly is cookie time, and you'll want to keep the cookie jar filled with these favorite treats. Serve them with icy cold milk, frosty lemonade, or iced tea for between-meal snacks and for refreshment when friends drop in. Team with fruit or ice cream for easy desserts, and add cookies to your list of fine picnic fare.

- #### GINGER COCOANUT DROPS
- 1 C. shortening
 - 1 C. sugar
 - 2 eggs
 - 1 C. molasses
 - 3/4 C. sour milk
 - 1/2 C. sifted flour
 - 1 tsp. salt
 - 1 tsp. cinnamon
 - 1 tsp. ginger
 - 1 to 2 C. coconut, chopped.
- Cream shortening and sugar thoroughly. Break in eggs, one at a time. Stir in molasses and sour milk. Sift flour with dry ingredients and add to mixture. Mix thoroughly. Stir in coconut. Drop in cookies by teaspoonfuls onto oiled cookie sheet. Bake at 350 degrees for 10 to 15 min.
- #### CHOCOLATE MOUNDS
- 2 cups sifted flour
 - 2 tsp. baking powder
 - 1/2 tsp. soda
 - 1/2 C. cocoa
 - 1/2 C. shortening
 - 1 C. sugar
 - 2 eggs
 - 1/2 tsp. vanilla
 - 1 C. buttermilk or sour milk.
- Sift together flour, baking powder, soda, salt, and cocoa. Cream together shortening and sugar until light and fluffy. Add eggs, one at a time, beating after each addition. Add vanilla. Add sifted dry ingredients alternately with buttermilk. Drop by teaspoonfuls on oiled cookie sheets. Bake at 350 degrees for 12 to 15 min. While still warm, brush with powdered sugar icing.
- #### COOKIE ICING
- 1/2 C. powdered sugar
 - 1 tsp. cocoa
 - 2 tsp. hot milk
 - 1/4 tsp. salt
 - 1/4 tsp. vanilla
- Mix sugar and cocoa. Add milk, salt, and vanilla. Mix until smooth.
- #### THREE-IN-ONE COOKIES
- 3 C. sifted flour
 - 4 tsp. baking powder
 - 1/2 C. shortening
 - 2 C. brown sugar, firmly packed
 - 3 eggs
 - 1/2 C. milk
 - 2 tsp. vanilla
 - 1/4 tsp. cinnamon
 - 1/4 tsp. allspice
 - 1/4 tsp. nutmeg
 - 1/2 C. raisins
 - 2 sqs. unsweetened chocolate, melted.
- Sift flour, baking powder, and salt together. Cream shortening and gradually blend in the brown sugar. Cream until fluffy. Add eggs, one at a time, beating after each addition. Add flour mixture alternately with milk and vanilla. Mix until smooth. Divide dough into three parts. Add raisins and raisins to one. Blend melted chocolate and coconut into the second. Leave third portion plain. Drop batter by teaspoonfuls onto oiled baking sheets. Bake at 400 degrees about 12 min.

Jellied Salads Best Bet For Cool Summer Dish

Hot days ahead! And that means greater demand for dishes that are cool and appetizing. Jellied salads are just the thing for real cool eating—cool cooking, too. Make them with meat, fish, or cheese and they'll be sufficiently hearty for main-meal serving. Make them early in the day to lighten your work.

- #### JELLIED HAM AND CHICKEN
- 1 1/2 cups plain gelatin
 - 1 2-oz. can sliced mushrooms
 - 1/2 small onion, sliced
 - 1 stalk celery, chopped
 - 1/4 tsp. salt
 - 1 1/4 C. chicken broth
 - 1 tsp. lemon juice
 - 2 tsp. minced parsley
 - 2 tsp. chopped pimiento
 - 1 C. chopped cooked chicken
 - 1 C. chopped cooked ham
- Soften gelatin in juice drained from mushrooms. Add onion, celery, and salt to chicken broth (you may use canned broth or cube) and simmer 3 to 4 min. Strain and add softened gelatin. Stir until dissolved. Add lemon juice. Cool and chill until mixture begins to thicken. Fold in remaining ingredients. Pour into mold and chill until firm. Serve on salad greens with mayonnaise.
- #### SEASORE SALAD
- 1 1/2 cups plain gelatin
 - 1 C. cold milk
 - 1 10 1/2-oz. can cream of pea soup
 - 2 tsp. vinegar
 - 1 tsp. Worcestershire sauce
 - 1 C. flaked fish
 - 1 tsp. minced onion
 - 2 tsp. minced pimiento
 - 2 tsp. chopped pickles.
- Soften gelatin in 1/4 C. cold milk. Heat remaining milk with 1 tsp. Worcestershire sauce, stirring until gelatin is dissolved. Cool. When mixture begins to thicken, fold in remaining ingredients. Pour into mold which has been rinsed in cold water. Chill until firm. Serve on salad greens with mayonnaise.

Finger Sandwiches Good For Summer Entertaining

Whether for a bridge luncheon or evening refreshments, finger sandwiches are sure to increase the popularity rating of any hostess.

Half-moons of Boston Brown bread, spread with delicate flavored cream cheese; deviled ham finger sandwiches garnished with parsley tips; home-made date nut bread spread with butter and cut in squares; triangles of white bread with tuna or crab meat filling; and open faced rounds of salt rye spread with nippy cheese and garnished with stuffed olives—these give variety aplenty in shape, color, and flavor. If you envy the hostess who has an extra pair of hands to make such attractive tidbits possible and still stay in the living room to greet and visit with her guests—fret no more. There is a way to have maid service ties without the maid! Thanks to a new transparent, protective food wrapping material made of saran, you can prepare completely the sandwich plate or a delicate salad hours ahead of time and leave them in the refrigerator until the very minute you are ready to seat your guests and pour the coffee. The tuna filling sandwich is the only one requiring a recipe, and this one makes 12 to 16 sandwich triangles: Mix together with fork, in order given: 6 oz. (about 1 cup) tuna fish, minced 2 tsp. lemon juice 1/4 C. finely chopped celery 1 tsp. finely minced mild onion 1 tsp. finely diced green pepper 1 tsp. finely diced pimiento 1/2 C. boiled salad dressing or mayonnaise (enough to make good spreading consistency) Use thinly sliced white bread. Spread with butter or mayonnaise and trim crusts. Spread evenly with filling. Cover with second slice of buttered bread. Cut into triangles or fingers.

BUILD QUICK NOURISHING LUNCHEONS AROUND SOUP

"What's for lunch, Mom?" That's a familiar query this season when outdoor activities sharpen appetites. A good way to make sure lunches at your house reach expectations is to keep a supply of luncheon-building foods on the kitchen shelf. Give top priority to condensed soups, for they are star performers in summer meals. They are quickly and easily prepared, provide variety and give cool sandwich-salad meals a warm heart. Too, soups are well-liked and nourishing. A good luncheon plan with soup is: SOUP SALAD OR SANDWICH DESSERT BEVERAGE Imagination and "know how" are needed to turn this plan into appetizing and nutritious meals. With cream soup, have a meat or seafood salad and fruit for dessert. A vegetable soup tastes good with egg salad and pie or cake. With a meat soup select fruit salad and a cheese sandwich, then pudding for dessert. The beverage could be milk, or on a particularly sweltering day — iced tea or lemonade. SOUPER LUNCHEONS FOR SUMMER Cream of chicken soup Strawberry-crowned fruit salad Raisin bread sandwiches Iced tea Beef soup Swiss cheese sandwich Grapefruit, half Milk

Barringtons Host Family At Barbecue

Patriotic red, white, and blue, set the motif in table decor last Independence Day when Mr. and Mrs. H. C. Barrington hosted family members and friends at a barbecued ham dinner in backyard setting at their 1511 Post Ave. home. Tiny American flags and decorated cakes took the center of attraction, with red, white, and blue mints giving additional color. A display of fireworks rounded out the evening. Sharing in the festivities were the two Barrington children, Miss Frances Barrington and Jay Barrington, his wife, Joyce, and two daughters, Leslie and Claudia; their niece and her husband, Sue and Wally and sons, Jimmy and Stevie; and Penny (Mrs. R. D.) Bolon. Business in New York kept Mr. Bolon from attending. MRS. LAUGHON ENDS TWO-WEEK JOURNEY Just returned to her 1538 El Prado home from a two-week trip to Northern California is Mrs. W. I. Laughon. Accompanied by her mother, Mrs. Lillie Ahrens; Mrs. James Wilkes, and Mrs. Alma Smith, she visited Boulder Creek, San Francisco, and Denver last week.

Interpersed throughout the evening will be a colorful program arranged by the Nationalities Committee, headed by Mrs. Robert Sharp. Seven Y-Teen clubs, assisted by adult members of the Y-Teen committee, will staff the hot dog booth. Mrs. B. A. Peterson, chairman, said. Members of the membership committee will serve salad, while the home-made candy booth will be provided by the adult committee. Arranging ice cream, cake and coffee are members of the San Pedro house committee. Tickets for the annual summer benefit may be secured at the desk of the YWCA or from board members of the staff of the association.

Soroptimists To Hear More Of Convention

Torrance-Gardena Soroptimists will hear more convention reports from President Edith Ennis and Junior Past President Winona Ellis when they gather for their weekly luncheon meeting at the Western Club Cafe next Tuesday, July 13. The two leaders, who returned last Sunday evening from international convention sessions in Banff, Canada, gave highlights of the event at last week's meeting. Mrs. Ennis told the humorous side of the journey, pointing out transportation and accommodation problems, while Mrs. Ellis gave a travelogue of Lake Louise and Yoho National Park, which the duo visited in between sessions. Delegates from every state in the United States, Canada, Cuba, Brazil, Mexico, Alaska, Hawaii and the Philippines attended the convention, Mrs. Ellis reported.

Miss Boring Colby's Bride On Aug. 14

Nuptial ceremonies at the Western Ave. Baptist Church on Aug. 14 will change Miss Jerlene Boring's name to Mrs. G. Thomas Colby. The bride-elect, daughter of Mr. and Mrs. Claude T. Boring Sr., graduated from Narbonne High School with the June class of this year. She was active in school organizations, serving as historian of Jane Addams and secretary of Lettergirls. Her fiancé, a resident of Hollywood, is a senior at California Baptist Theological Seminary in Covina, where he is studying for the ministry. He currently is serving as youth director at the Western Ave. Baptist Church.

Fete Birthday

Torrance Terrace Garden Clubbers celebrated their ninth birthday recently with a tour of Knoll's Berry Farm, climaxed by a chicken dinner. This was the final event scheduled by the club for the current year, although members are tentatively planning a picnic later this summer. Regular sessions will begin Sept. 8, according to Mrs. Minot Rugg, press chairman. Tiny American flags and decorated cakes took the center of attraction, with red, white, and blue mints giving additional color. A display of fireworks rounded out the evening. Sharing in the festivities were the two Barrington children, Miss Frances Barrington and Jay Barrington, his wife, Joyce, and two daughters, Leslie and Claudia; their niece and her husband, Sue and Wally and sons, Jimmy and Stevie; and Penny (Mrs. R. D.) Bolon. Business in New York kept Mr. Bolon from attending.

REBEKAHS MEET NEXT WEDNESDAY

Typical summer favorites, ice cream and cookies, will top the refreshment agenda following a Trio Rebekah Lodge meeting next Wednesday night, July 14, at 8 o'clock. Session will be held at the California Hall in Lomita with Ona Pence in charge of the social hour.

VISITORS EXPECTED

Expecting his brother and family, the Henry Lippoldts, to arrive this weekend are Mr. and Mrs. Otto Lippoldt of 1203 Foothill Ave. The travelers, who make their home in Evansville, Ind., are now sightseeing in California and plan to visit here for a week.

END VISIT HERE

Planning to leave Torrance this evening after a five-day stay at the 1427 El Prado home of Dr. and Mrs. Rodney A. Stetson are his brother-in-law and his wife, the Clifford Camerons of Santa Maria.

Who Pays For Advertising?

NOT THE NEWSPAPER reader, because he saves both time and money by shopping the wide selection of honest values offered through the advertising columns.

NOT THE ADVERTISER, because advertising always returns a profit when it is used correctly and consistently.

Every line of advertising in our paper is paid for by the **FELLOW WHO DOESN'T ADVERTISE!** The business which the non-advertiser loses pays the cost of advertising, and ALSO returns a fine profit to the fellow who DOES ADVERTISE!

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Advertising SAVES Money

Every once in a while somebody comes into our office and starts a discussion about the COST of advertising . . . not only in THE HERALD but in newspapers, magazines and the radio generally . . . but, honestly, in our humble opinion advertising, particularly LOCAL newspaper advertising, used intelligently and frequently, doesn't cost money at all.

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