

## Scout Trails

On December 1, at 8:00 p.m., leaders, Mesdames Judson, Bowler and Oren Deuschle invested their new Girl Scout Troop No. 831, which is sponsored by Hall-dale P.T.A. The ceremony took place at the home of Mrs. Bowlers, 1504 West 218th St.

The color guard of Sherry Ballo, Regina Carlton and Charlie McNeese were given their wings by their Brownie Leader, Mrs. C. A. McNeese, Troop No. 808, after they had retired the colors. A Trefoil with candles inserted in it was the symbol for the investiture. The laws and promises were repeated by the girls and they received their pins from their leaders.

The new scouts are Lenore Calitri, Maxine Clark, Balko, Carlton, McNeese, Shelah Ehrlich, Judy Hill, Janet Hubbard, Karen Karcher, Margaret O'Meara, Sandra Rhoads, Cheryl Stevens, and Bette Wharton.

Cub Pack 230-C of Wilmington held their pack meeting Monday, Nov. 29 at Carson St. School. The flag salute was led by Den 3 whose Den Mother is Mrs. Naomi Gilbert.

Den 2 sang "God Bless America" and also led the singing for the entire pack. Dens of Mrs. Barta and Mrs. Seeley put on skits portraying the First Thanksgiving and the reasons people came to America.

Awards were then presented by Cubmaster Ralph Fleming. Bobcat pins and cards went to John Leberginer, Raymond Greene, Tom Riordan, Buddy Barta, Gary Kellam, Floyd Fountain, Michael Foster, Jonathan Austin, Benton Seeley, Ronald Fleming, Michael Miller, Larry Sims, Gary South.

Wolf badge and gold arrow went to Joe Webb and Larry Medlin and silver arrows to Donald Quincey, Dick Wittenburg and Ronald Bogan.

Jim Pickle received a one year pin, Donald Quincey a one year pin, and Dick Wittenburg, a two year pin.

A cub bingo game was played by all the adults with Mrs. Letha Fleming, winner. The boys' game was won by Dick Wittenburg.

The newly-assigned offices of the committee members are as follows: Roy Miller, assistant cub master, Cecil Hummel, treasurer, Jonathan Austain, treasurer, J. C. Webb, transportation, Homer Medlin, assistant, Roy

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Carter, ways and means, R. L. Darnell, assistant, Arthur Flynn, secretary, T. Reed, awards chairman and Ralph Quincey, publicity.

Den Mothers are Mrs. Luellie Meager, and Mrs. Letha Fleming, Den 1; Mrs. R. Quincey, Den 2; Mrs. Naomi Gilbert, Den 3; Mrs. J. F. Barta, Den 4 and Mrs. A. Seeley, Den 5.

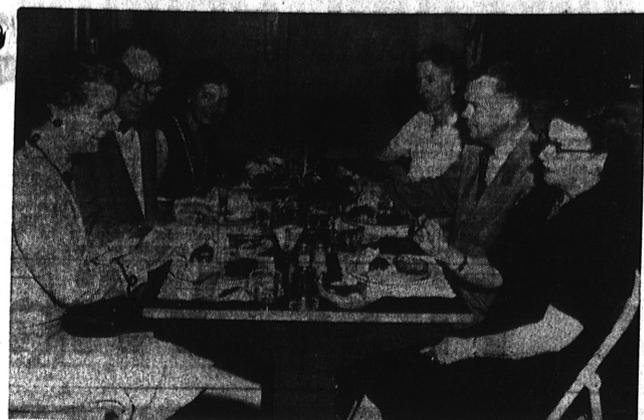
**BAZAAR**  
Gardena Jewish Center Sisterhood will sponsor a bazaar Dec. 12 at the VFW Hall on Market St. and Western Ave. The affair will begin at noon and continue until midnight.

**HAIR - STYLING**  
Cosmetology department at Camino College is sponsoring its annual hair-styling contest Wednesday, Dec. 8.

**FIRST CHILD**  
Mr. and Mrs. Robert Delano Scarborough of 712 Cota Ave., are announcing the birth of their first child, a daughter, at the Torrance Memorial hospital on Dec. 2. Debra Jean is the name chosen for the young miss who weighed 7 pounds.

Mrs. Scarborough is the former Martha Wallace. She and her husband were both members of the 1954 Torrance High school graduating class.

Grandparents are Mr. and Mrs. W. O. Wallace and Mrs. Gladys Scarborough of Torrance and R. M. Scarborough of North Long Beach.



(Herald Photo)  
MEETING THE PROBLEMS . . . are these members of the advisory council of the Harbor area of the Los Angeles Family Service which met at the Lomita Elementary School. They are, from left, Mrs. John Parks of Torrance, secretary; Rev. Eldon Durham, Harbor area representative; Rev. Robert A. Wells, Lomita, vice-chairman; Mrs. Oliver C. Rye, Lomita, chairman; Miss Frances Dastarac, Lomita and Mrs. L. V. Powell, Lomita. Family Service is a Community Chest project.

## Family Service Dispenses Assistance To 115 Local Families During 1953-54

Family problems can be worked out and it is being proven by the Family Service of the Los Angeles area, a community chest project, with its local office located in the Community Chest Center, 1427 South Pacific Ave., San Pedro. From this office the entire Harbor area including Torrance, Lomita, Gardena, Palos Verdes, Rolling Hills, Harbor City, Wilmington and San Pedro are covered. Miss Josephine Perry is the case worker for this area.

An advisory council, which interprets the agency to the community and assists in making agency policy, is composed of 23 residents as members and 10 associate members. The council meets at the Lomita Elementary School on the third Friday of each month.

Officers are Mrs. Jane Rye, Lomita, chairman; Rev. Robert Wells, Lomita, vice-chairman; Mrs. John Parks, Torrance, secretary; Mrs. D. J. Cressey, Lomita, treasurer.

During the year 1953-54, 83 families from Torrance and 23 families from Lomita have received assistance on such problems as marital trouble, parent-child, mental illness, physical illness, homemaker services, employment problems; old age, unmarried motherhood, individual personality adjustment, information regarding resources, and mental retardation problems.

Members who give their time to work with the Family Service Agency assisting families in the harbor area are Mrs. John Parks, Torrance; Earl Burnett, principal of the Narbonne High School; Mrs. J. A. Boecker, Mrs. D. J. Cressey, Miss Frances Dastarac, principal of 259th Pl. School; Rev. Eldon Durham, pastor of the Presbyterian Church; Mrs. Lloyd Powell; Mrs. Jane Rye, principal of the Lomita Elementary School; Mrs. Marvin Scott, Mrs. Julian Steigh, Mrs. George Tait, Mrs. E. R. Walker, Rev. Robert Wells, Narbonne Baptist Church minister, and Mrs. Charles Wilson.

The family service provides a caseworker specially trained in an understanding of family problems and is ready to assist when a man and his wife cannot get along together and wonder why a family feels lost because the mother is upset, ill or hospitalized; parents and children misunderstand each other; an aged person needs to make new plans because of tension at home; or a person feels unsure of himself at work. The service is without charge for persons unable to pay, and anyone needing this service can make an appointment for an interview at the San Pedro office.

Family Service is a non-sectarian agency, Protestant, Catholic and Jewish families are referred to their respective sectarian family agency.

## Party Fetes New Officers

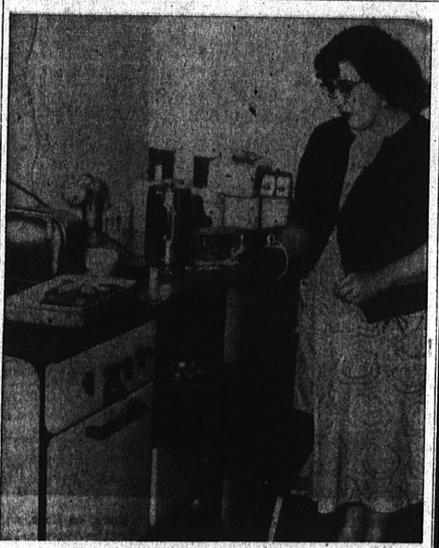
Installation of officers and a Christmas party are on the agenda for the dinner meeting of the Job's Daughters-Mothers Club, to be held at the Lone Pine Inn Dec. 8, at 7 p.m.

The outgoing president, Mrs. William Speck, will install the officers for the coming year. The new officers are president, Mrs. Ralph Allen; vice-president, Mrs. John Wright; treasurer, Mrs. Paul Smith; recording secretary, Mrs. Werth Harvey; corresponding secretary, Mrs. William Hoy.

There will be a short business meeting, after which they will have an exchange of gifts and informal party and program for past presidents, and mothers of past honored queens, have been invited.

## NORTHERN TRIP

Mr. and Mrs. F. N. Wright, 23809 Marjorie Ave., flew to San Francisco this past week for a few days' vacation.



(Herald Photo)  
MRS. W. A. WRIGHT  
Mrs. Wright Offers Recipe For Children's Enchiladas

Her love and interest in children is not only shown by Mrs. W. A. Wright in her many activities for children's welfare, but also touches her home-management program with various dishes for children. That's the reason she has named her favorite enchilada recipe, "A Family enchilada," pointing out that she has cut down the extreme spices so that children may enjoy them too.

Mrs. Wright, 18328 Roslin Ave., is president of the Torrance P.T.A. Council, founder of the North Torrance Canasta Ladies former Scout den mother, past president of Perry P.T.A., active with El Nido P.T.A., past vice-president of the North Torrance Civic Assn., public relations director of the St. Malachy's Woman's Club, Civil Defense chairman for North Torrance, and is a deputy registrar of voters. She has two sons, Billy, age 12, and Wayne, age 10.

Mr. and Mrs. Wright and their sons enjoy outdoor games and one night a week is devoted to delving through encyclopedias. Among her many other activities, Mrs. Wright is planning to attend El Camino College.

Last year she and her son, Billy, appeared on television making enchiladas, the recipe which she today contributes to this column.

The ingredients consist of 1 can of Las Palmas red chili, 1/2 lb. of ground chuck, 1 small can of chopped olives, 1/2 lb. of mild cheddar cheese, 1 dozen corn tortillas, salt and pepper according to taste and a dash of monosodium glutamate (Accent). Meat Mixture: Fry ground meat then add chopped olives and grated cheese.

Chili Sauce: Proceed to make a gravy of regular flour and water but instead of the usual amount just add 1 cup of water and the entire can of Las Palmas chili. Stir as it cooks for about five minutes.

Dip corn tortillas in frying pan half filled with hot oil for about three seconds then dip into the chili sauce and spread on a baking dish, fill with two tablespoons of the meat mixture and roll it up. Sprinkle grated cheese on top and let them bake in a hot oven for 6-8 minutes. Serve with mixed green salad or sliced tomatoes.

These enchiladas can be prepared as long as three days in advance and kept in an icebox or refrigerator. If this is done then they will have to bake for about fifteen minutes. They will last in a freezer for several months.



**ROTH'S FINEST QUALITY MEATS**

LARD 3-lb. carton 69¢

**Round Steak**  
OR  
**Rump Roast**  
49¢ lb.

**CORNE BEEF**  
OR  
**PICKLED BEEF TONGUES**  
35¢ lb.

**OCEAN FREEZE BREADED SHRIMP** 10-oz. Pkg. 59¢

**WORLD OVER — NO. 300 CAN**  
**PORK & BEANS** 3 FOR 25¢

**SUNNY HILL — 12-OZ. BOTTLE**  
**CAT SUP** 2 FOR 23¢

**FIGARO — TALL NO. 1 CAN**  
**SALMON** 35¢

**PET MILK** 13¢ TALL CAN

**OSCAR MAYER — SMOKED BRAUNSWEIGER** 8-OZ. PKG. 33¢

**GOLDEN CREAM BUTTER** 1 lb. QUALITY 59¢

**SHOP-SAVE at ROTH'S!**

**ROTH'S**

**RECIPE OF THE WEEK**  
By Mary Lee Miller  
**Swiss Steak**

1 1/2 lbs. round steak or shoulder steak, 1 lb. chili, 1 Tablespoon flour, 1/2 cup onion oil, 1/2 cup peas, 2 Tablespoons hot fat

1 cup finely sliced onions, 2 cups boiling water, 1/2 cup flour, 1/2 cup fat, 1/2 cup Pea, 1/2 cup evaporated milk

Cut steak into pieces for serving. Mix 3 Tablespoons flour, the salt and pepper. Pound flour mixture into both sides of pieces of meat with edge of small plate or saucer. Brown meat slowly on both sides in hot fat in a skillet. Put onions on top of browned meat. Add boiling water. Cover tightly and cook over very low heat about 1 1/2 hours, or until meat is very tender. Remove meat to warm platter and keep hot. There should be about 1 1/2 cups liquid left in skillet. If not, add water. Put 1/2 cup flour into a small bowl. Add milk gradually and stir until smooth. Stir milk mixture into liquid in skillet. Cook and stir over low heat until thickened, but do not boil. If necessary, add more liquid to make gravy the way you like it. Serve hot with the meat. Makes 4 servings.

**ROTH'S FINEST FRESH PRODUCE**

**Solid Ripe — Slicing**  
**TOMATOES**  
2 Lbs. 15¢

**DEGLETT NOOR**  
**HYDRATED DATES**  
1-LB. PKG. 15¢ ea.

**PUROLA — 3-LB. CAN**  
**SHORTENING** 69¢

**LA PALOMA**  
**LONG SPAGHETTI** 19¢ 1-LB. PKG.

**EGGO**  
**FROZEN WAFFLES** 2 PKGS. 25¢

**Roth's**

**SUPER FOOD MARKETS**

PRICES EFFECTIVE MON., TUES., WED., DEC. 6-7-8

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1321 Post Avenue, Torrance

Sales Tax Collected on All Taxable Items  
We Reserve the Right to Limit Quantities