

## Mrs. J. Leonard Shares Four Delicious Recipes

Music, good food, and interesting hobbies keep the family of Mr. and Mrs. Jerry Leonard, 2727 W. 175th St. one of the busiest and happiest in Torrance.

Jerry and Lois Leonard are not outdone by their two youngsters, Cynthia, 11, and Gregory, 8, when it comes to keeping busy. Jerry is a life insurance underwriter and his hobbies are playing the organ and square dancing. Lois, a piano teacher, also likes organ music. She is a director of a Mothersingers group and dances with the

Maverick square dance club. When she isn't busy with all this, she is painting china and making ceramics.

Cynthia, a seventh grade student, is a member of the Wagon Wheels Square Dance club. She is also a Scout and enjoys playing the piano and flute.

Gregory, a third grader, is a member of the Boy Scouts and Little League baseball is his big interest.

Good food is another favorite with the Leonards and today Mrs. Leonard has contributed four of her family's choice recipes.

### Exotic Shrimp

Clean fresh-cooked large shrimp. Chill and wrap each shrimp; in 1/2 slice of uncooked bacon, allowing 3-4 shrimp per person. Sauté 2 onions chopped fine, 2 cans sliced mushrooms, and 1/2 cup of sliced, toasted almond meats in 1 cube of butter. Cook until onions are brown and very soft, at low temperature.

Cook wild rice according to directions on package. Drain well and add to above mixture. (About 4 cups cooked rice) Add 1/2 tsp. salt, 1 tsp. coarse ground black pepper, 1 1/4 tsp. sage, 1/2 tsp. garlic salt. Cook uncovered over low heat for 45 min., stirring with a fork as needed.

When ready to serve, use 1/2 cup of rice mixture per serving, place shrimp which has been broiled until bacon is crisp, over rice and sprinkle with sherry wine. Serve immediately.

### Almond Rum Cake

- |                         |                          |
|-------------------------|--------------------------|
| 4 eggs                  | 2 cups flour             |
| 2 cups sugar            | 2 1/4 tsp. baking powder |
| 2 tsp. vanilla          | 1/2 tsp. salt            |
| 1/2 tsp. almond extract | 3 tbs. butter            |
|                         | 1 cup milk               |

Beat eggs until thick, and gradually add sugar and extracts. Sift flour, baking powder and salt and add to eggs. Beat well. Heat butter and milk to boiling point. Add all at once to mixture and beat well. Bake in large angel-cake pan which has been greased and floured, 350 degrees for 45 minutes, or until cake springs back to the touch. Cool in inverted pan and when cold slice in three layers. Make syrup of 1 cup sugar and 1 cup water, let boil. Cool, and add 1/2 cup rum. Sprinkle mixture over layers. Whip 1 pint of cream, sweeten with powdered sugar and one tablespoon of cocoa. Spread between layers of cake and cover with sliced almonds. Use remaining whipped cream and almonds to cover cake. Chill until ready to serve. Serves 16.

### Cheese-Shrimp Appetizer

Use your favorite cream puff recipe of packaged mix. After puffs are baked (very small) split and fill with one small shrimp and one small cube of sharp cheese. Heat in 400 degree oven for about 15 minutes, until cheese has melted and puffs are crisp. Serve at once.

### Tomato Crab-Meat Aspic

- |                                       |                                    |
|---------------------------------------|------------------------------------|
| 2 cups tomato juice                   | 1 1/2 cups beef bouillon           |
| 2 small bay leaves                    | 2 1/2 tablespoons lemon juice      |
| 1/2 onion sliced                      | Salt and pepper (white)            |
| 2 stalks celery                       | 2 cans flaked crab meat            |
| 2 1/2 tablespoons unflavored gelatine | 1 Avocado chopped small            |
| 3 tablespoons cold water              | 1 small jar stuffed olives, sliced |

Heat tomato juice with onion, bay leaf, and celery; strain and add gelatine softened in cold water. Stir until gelatine dissolved. Add bouillon, lemon juice and seasonings. Cool until partially set. Add crab meat and olives and avocado. Pour into slightly oiled fish molds. Chill until very firm. Unmold on lettuce and serve with dressing of sour cream mixed with thousand island dressing, slightly sweetened. (Makes one large fish mold)



PLEASANT TASK . . . Mealtime at the Jerry Leonard home, 2727 W. 175th St., is a cheerful time for family members. Mrs. Leonard, guest cook in today's Favorite Recipe Column, is not only a good cook but she delights in serving her family. Here, she pours coffee for the man of the house.

## Harbor Bird Club Meets

The Harbor Bird Club met at the home of Mr. and Mrs. Horace Polk of Torrance on March 26.

There was an interesting business meeting, followed by a luncheon.

Mr. Polk is an avid photographer. One of his favorite subjects is their pet budgie, "Baby." This small green bird, playing on an electric train, pushing wagons and other toys is an achievement in itself.

"Baby" has a vocabulary of over a hundred words. One of his daily chores is to help Mrs. Polk feed the young Black Mask Love Bird.

After a tour of the Polk aviaries which house budgies, peach face and black mask birds, there was the usual gabfest on various birds.

Anyone interested in joining the club may call Mrs. Horace Polk or Mrs. Betty Stresler.

## Family Dinner

Mr. and Mrs. B. W. Roberts are entertaining their family at dinner on this Easter Sunday. With the Roberts are Mr. and Mrs. Robert Tolson and family, Mr. and Mrs. Gerald Witt and family, and Tom Quaggin.

## Easter Trip

Mr. and Mrs. Roy J. Apsey will leave Friday for San Diego to spend Easter with their son and his wife, Ensign and Mrs. Carl L. Haker.

## Program for April Given By Y-Wives

The Y-Wives of Torrance are inviting all women of the area to join them for their regular Tuesday morning meetings when exercises are held from 9:30 until 10:30 followed by an hour's program. Child care is provided for all meetings.

The program for the month of April has been announced by Mrs. Chet Warren, president.

On April 4, the exercise will be followed by a talk on buying and preparing beef dishes by Miss Dorothy House, director of Conservation, Education and Merchandising for the California Beef Council.

A general meeting will be held on April 11.

The newest in hairstyles will be demonstrated by Mr. Lazaro of the Broadway Del Amo on April 18. Members are asked to bring their neighbors and friends for this special program.

A social meeting is slated for April 25 to follow the regular exercise session. Each guest will bring her own knitting or sewing or may spend the time visiting. A special dessert has been planned and a small donation will be asked to increase the treasury.

## Relatives Here For Wedding

Arriving this morning from Wheaton, Ill., is Charles Harvey Smith, who will sing at the wedding of his sister, Miss Bonnie Smith and Robert H. Dreyer next Saturday.

On Friday, the future bride's grandparents, Mr. and Mrs. Charles F. Smith of Elsinore will arrive for the wedding.

## Auxiliary Party Aids Cancer Fund

An Irish lad and lassie standing on a huge shamrock against a replica of the Blarney stone was the center decoration at the luncheon and card party given by the Harbor View Ladies Auxiliary of the Fleet Reserve Assn. Unit 217. The party was given as a benefit for the National Cancer Fund for Research.

Honored guests were Dr. Peter Rubino, educational chairman; Verne Cross, head of the Cancer Crusade and Mrs. Jack Matthews, general chairman.

FRA units from throughout the southland were represented at the party as well as members of various civic and patriotic groups.

Mrs. Tava Mickley was general chairman of the party. She was assisted by Mmes. Emily Coffield, Earl Rush, Henry L. Connelly, Joel Kellom, Michael Doktor, Patty Pesce, Joseph Breaux, Ellen Warner, Ruth Johnson, Harry Fralich, Anastacia Franoa and Irene Loro.

Mrs. Harry Setzer and Mrs. Harry Fralich used spring flowers, shamrocks and green tulle to decorate individual tables.

## Oregon Trip

Mrs. John Melville and daughter, Suzanne, left by plane Sunday morning for Oregon where they will visit the campuses of Oregon State at Corvallis and the University of Oregon at Portland. Purpose of the trip is to help Suzanne decide on what college she will attend next year.

## ... Ann Landers

(Continued From Page 11)

her raise them. She says I have no right to marry until they are older.

I feel guilty when I think of putting my own desires before the welfare of my younger sister and brothers. I would continue to help my mother on weekends after I marry, but she says it's not enough. Am I selfish to want a life of my own?—F.W.

Dear F.W.: Your mother has no right to saddle you with the responsibilities of her younger children. You've already done more than your share.

Tell her you plan to be married shortly after your 21st birthday, then go ahead. Continue to help your mother, out whenever you can, but make certain your husband comes first.

Confidentially to NEEDING A HAND: You don't need a hand, you need a foot—well placed. Your husband has been a saint. Stop blaming the world for your trouble and accept responsibility for yourself.

Are you tempted to smoke because the crowd does? If so, send for ANN LANDERS' booklet, "Teenage Smoking," enclosing with your request 10 cents in coin and a long, self-addressed, stamped envelope. Ann Landers will be glad to help you with your problem. Send them to her in care of this newspaper enclosing a stamped, self-addressed envelope. (c) 1961, Field Enterprises, Inc.

## RN Meeting On April 4

Torrance Camp Royal Neighbors will meet April 4 at the Torrance Woman's club, 1422 Engracia. On April 5, all members are invited to visit the Edison Company in Redondo. There will be a small charge for luncheon.

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