

Club Party

Torrance Lioness Club entertained the North Torrance Lioness club at a "Bad Taste" party in the auditorium of the Gas. Co. in Redondo on April 19.

"Bad Taste" prevailed throughout the party beginning with the greeting of the guests.

Attending were Meses. Earl Chambers, Gene Brown, Richard Hubert, Leo Schlessner, Nelson Cullum Charles Comstock, Alton Hieb and Jack Mathews. Mrs. Ginger Lawson was also a guest.

The Lioness club will hold its business meeting at the home of Mrs. Dale Harter, 3435 W. 226th St. on Tuesday, May 3.

Suttles Greet Granddaughter

Mr. and Mrs. Sam Suttle, 723 Sartoria, have returned from Tucson, Ariz., where they went to be present at the arrival of a new granddaughter, Patricia Leigh, who was born April 15 at the Davis Monthan Air Force Base. The new baby is the daughter of Capt. and Mrs. Delmar F. Gilkeson, formerly of Torrance. Patricia Leigh has a sister, Kathleen Leigh, 7, and Suzanne Leigh, 6.

Leap Year Dinner

In keeping with the Leap Year theme, the wives of the Knights of Columbus of Los Crusados Council took the husbands to a dinner at the council's clubroom in Redondo Beach recently.

Torranceites enjoying the dinner and an evening of community singing, movies, and visiting were Messrs. and Meses. Howard Hood, Lou Fucci, Jim McDonald, Vince Wiegler, Dick Burch, John McVey, and Joe Platt. Also joining in the festivities were Messrs. and Meses. Lyle O'Hara, Jack Brislin, Joe Lucas, Ken Cunningham, John Janasek, Rocky Janasek, and Larry Sargent.



MIXING IT UP . . . The new supervisor of food services for Torrance Schools, John F. Blandy, watches Mrs. Charibel Ward, assistant supervisor demonstrate the use of one of the giant mixers used in school cafeterias. Blandy formerly headed food service installations at various U.S. Marine bases.

Ex-Marine Officer To Feed Torrance Pupils

The new supervisor of food services for the Torrance Unified School District has lots of experience in feeding lots of hungry people, but his present and former "customers" differ somewhat in size.

John F. Blandy, who recently retired from the U.S. Marine Corps as a food service officer, will adjust his thoughts to smaller "customers" and to the somewhat smaller portions. Strapping husky Marines require more food than the children, of course.

Torrance working conditions probably will be a little better than some Blandy has encountered. He was, for instance, in charge of feeding Marines on Korean battlefronts, in cold-weather endurance training in northern California, and in the Mojave desert. He has had experience at Quantico, Va., and Kaneohe, Hawaii.

Previously, Capt. Blandy's largest number of potential customers was 8500, although in Torrance, there will be some 25,000 possible mouths to feed.

The cafeteria supervisor has charge of the 90 people who prepare and serve food in Torrance's 30 school cafeterias. Last year, for instance, the supervisor had to worry about 41 tons of meat, 19 tons of bread, and 9 tons of butter consumed by local children. During the year some 120,000 hot dogs were eaten in school cafeterias.

Providing meals at noon for Torrance's children is a large operation, necessarily. "Type A" lunches served in elementary school cafeterias are carefully balanced to see that the necessary amounts of vitamins, minerals, and other body-builders are included.

These lunches can be prepared more cheaply than a similar meal prepared at home, either on the table or in sack form, Blandy noted. A survey was made last year of prices in the grocery store to see whether home preparation actually was cheaper, and it was found not to be. A bottle of milk also is included with each lunch.

School operation is economical because of the large quantities purchased and because of the government surplus program, Blandy said.

Another advantage of the school lunch program is giving the child a chance to learn to handle money and learn to eat in public.

Does a man who thinks about food all day do his own cooking? "Mrs. Blandy is an excellent cook," declares Blandy. "At home, I don't cook except when she isn't able to do so."

Pi Phi Will Choose Girl Of The Year

Girl of the Year Award will be made by the Pi Phi chapter of Beta Sigma Phi sorority this Saturday. Mrs. Ernest Sommerville, president, called for lists for the entrants at the meeting of the chapter held at the home of Mrs. James Meador in Hawthorne.

The award will be made at the Founders Day dinner-dance at the House of Serfas in Los Angeles. Mrs. Joe Disparte is chairman of the event. Guest speaker will be Warren Lanendar, who recently completed a performance in the South Bay Civic Light Opera Assn.'s "Girl Crazy."

Mrs. Robert Grommet will serve as chairman of the installation banquet to be held in May. Mrs. Jack Halgren reported on the SCC breakfast.

Attending the 1960 convention held last weekend at the Miramar Hotel in Santa Monica were Meses. Sommerville, Bromley; Joe Secula, incoming president; and Robert Todd.

Mrs. Bill Garrison, chairman, presented Hank Sogomonian, local hairdresser, who demonstrated new hair styles, using three members as models. They were Meses. Meador, Sommerville and Jack Halgren. He stressed the new Geisha hair style as the most popular.

During a social hour, refreshments were served.

es at the Chapel Theatre in Manhattan Beach.

Climaxing the morning's events brunch will be served with Meses. Robert Tourigny and Max Weber in charge of arrangements.

Idlywild Trip

Mr. and Mrs. H. J. Osborne, 3626 Torrance Blvd., had as their guests last weekend at their cabin at Idlywild, Mr. and Mrs. J. L. Harmon. On Sunday the foursome enjoyed the Bear Festival, staged by the Idlywild Chamber of Commerce.

Annual Spring Salon To Fete New Members

Peninsula Committee for the Los Angeles Philharmonic Orchestra will honor a coterie of

new members at the annual spring salon for which Mrs. Robert Thornburgh will open her Palos Verdes home on Thursday morning, May 5. Mrs. J. Glennon Cahill will present the new affiliates who will be welcomed by Mrs. Philip Abbott, president. Election of officers for the 1960-61 season will follow the introductions.

To compliment honorees, Mrs. George Doran, program chairman, has arranged for the appearance of the Little Opera Company in a concert version of Gian Carlo Menotti's "The Old Maid and the Thief." Sung in English, the opera recounts the tragicomic involvements of three lively spinsters with a handsome opportunist. Nadine Nickol, mezzo, will sing the lead role of Miss Todd; Doris Welton, soprano, Littia the maid; Lillah Bauchamp, soprano, Miss Pinkerton. Lyle Hecht, baritone, will portray Bob. Lorraine Moir, accompanist, and Patricia Coates, narrator and director of the group, complete the cast. Contemporary costumes have been planned to enhance the characterizations.

The Little Opera Company which includes Menotti's "The Telephone" and "The Medium" as well as other short operas in its repertoire recently completed a 30-day engagement at the Concert cabaret in Hollywood and has also enjoyed success-



MRS. WILLIAM STAFF . . . Prepares the Table

Three "Different" Recipes Contributed by Mrs. Staff

A main dish, a yummy Blue Cheese Dressing and a grape pie are the choice recipes from the repertoire of Mrs. William Staff, who has lived at 809 Felbar for the past seven years.

Mrs. Staff is the mother of two children, Bill 21, a former Torrance HERALD carrier, now serving with the United States Navy and a daughter, Gretchen, 14, an eighth grade student at Madrona school.

Mr. Staff is a Systems and Methods engineer at Space Technology Laboratories. When he isn't on the job at Space, he spends his time in his favorite hobby, oil painting.

Besides managing her home and her duties as mother, Mrs. Staff is active in the Madrona PTA for which she serves as typist.

For today's recipe column the guest cook has chosen three different recipes which are always appreciated by readers.

SCALLOPED POTATOES WITH PORK CHOPS
1 quart medium white sauce
6 medium size potatoes
8 pork chops
1 medium size onion, chopped fine
salt, pepper

Prepare white sauce, adding the onion before bringing white sauce to a boil. In a shallow baking pan or casserole, place alternating layers of the potatoes, sliced thin, and the white sauce. Salt each layer very lightly. Cover tightly. If your pan has no lid, cover with aluminum foil. Bake in a 375 degree oven for two hours. About one-half hour before the potatoes are done, arrange the pork chops over the potatoes, add salt and pepper to taste, and return to oven until chops are lightly browned. Serves 4 to 6.

BLUE CHEESE DRESSING
1/2 pint sour cream
1/2 t. salt
1/2 t. garlic powder
1/2 t. freshly ground pepper
dash of Tabasco
buttermilk to thin (about 1/2 cup)
1 t. Worcestershire
2 oz. blue cheese
2 t. vinegar

Mix first seven ingredients until well blended. Add buttermilk a little at a time until mixture is creamy, but not so thin that it will run down through your salad. Crumble in the blue cheese, but leave it in large enough pieces that you can really taste it. Stir lightly. Spoon over salad just before serving. Do not mix it into the salad. Wonderful over a combination of Romaine, head lettuce and some slivers of red cabbage. Enough for six generous salads.

THOMPSON SEEDLESS GRAPE PIE
Pastry for double crust pie
1/2 cup sugar
2 T. flour
2 lbs. Thompson seedless grapes
1 T. lemon juice

Wash and stem grapes and put them in large bowl. Stir flour into sugar, add to grapes, sprinkle with lemon juice, and stir gently. The water that clings to the grapes after you wash them will make enough liquid for your filling. Place in pastry lined pie pan, add top crust, perforate and bake about one hour, or until nicely browned, in 375 degree oven.

Fellowship Day Scheduled May 6
United Church Women of the Torrance Lomita area will observe Fellowship Day on May 6 at the Wayside Chapel in Lomita. A business meeting will be held at 10 a.m. At 12:30 a program will begin. Topic will be "Citizenship, Free and Responsible."

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MOTHER'S DAY

FOR RESERVATIONS—FR 5-2294

Ann Landers

(Continued from Page 11)

question is this: Do you think we could make a go of marriage? Please be honest with me. I'm honest with you. — SAM

Dear Sam: If you marry this girl every time you put your hand in your pocket you'll have to take hers out.

To begin with, she's too young for you. If you want to do this child a favor, send her to a doctor who will "adjust" her asthma spells so she can work as well as do the cha-cha and win bowling prizes.

Dear Ann Landers: I was going steady with a nice guy and broke up for a crazy reason. Please tell me what it all means?

I'm a good student and enjoy working at my studies. He's lackadaisical and whatever he gets is O.K. When the last grades came out I had straight A's. His card was terrible. He got mad at me and said "You break your head to get good grades just to show me up. Give me my ring back."

I returned the ring and that was that. Now I wonder if I shouldn't have offered to help him with his home work instead of letting him call it off. I like him a lot. — STUNNED

Dear Stunned: This boy is much too competitive with you. This relationship could never be a good one. Forget him and find a fellow who will take pride in your achievements.

Are your parents too strict? You can benefit from the experience of thousands of teenagers if you read ANN LANDERS' book, "How to Live with Your Parents," enclosing with your request 20 cents in coin and a large, self-addressed, stamped envelope.

(Ann Landers will be glad to help you with your problems. Send them to her in care of this newspaper enclosing a stamped, self-addressed envelope.)

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Juniors

(Continued from Page 11)

Starr and to the co-ordinators by Mrs. Lee Allen. The co-ordinators present were Meses. A.F.R. Ewalt, outgoing co-ordinator; Ralph Sandstrom, co-ordinator-elect; R. E. Shaw, J. E. Stavert, B. T. Whitney, Carl Steele and Delbert Thomsson.

To install the new officers Mrs. A.F.R. Ewalt, installing officer, completed the theme for the past year which was "Dream A Dream and See A Garden." She compared the new officers to the flowers blooming in a spring garden. As each officer was formally installed, she was presented with a different flower symbolic of her duties. The new officers are: Mimes. Lee Clowworthy, president; Robert Davis, first vice president; C. L. Briner, second vice president; Charles W. Bennett, third vice president; Elgin E. Logsdon, recording secretary; Clayton T. Lilley, corresponding secretary; Edward D. Aiken, treasurer; John A. Hall, auditor; Leonard Schulwitz, reporter; Kenneth Boulter, parliamentarian; Gerson A. Jacobson, philanthropy; D. E. Moore, junior-senior representative; John M. Stokley, federation chairman; R. E. Shaw, co-ordinator, and Rufus Sandstrom, co-ordinator.

The new president, Mrs. Clowworthy, received a bouquet of all the various flowers tied with a scarlet ribbon representing the membership. Mrs. Boulter presented the new president with a gavel, symbol of her office, and a leather notebook for her record of the coming year. A surprise gift of an autograph book signed by all present and a Lennox china cup and saucer were given to Mrs. Ewalt for conducting the installation, and by a special vote of the executive board she was made a member of the Junior Woman's Club for life.

With affection and in appreciation for her many services, Mrs. Kenneth Boulter was presented with a gift of silver.

Kiwanians Visit Spa
Eight members of the Torrance Kiwanis club spent last weekend in Palm Springs at the Golden Palm Villa, owned by Ray and Eula Larsen, formerly of Torrance. The group enjoyed boating on Salton Sea and visiting spots in the desert spa.

In the party were Parke Montague, Johnny Johnson, Les King, Ken Anderson, Allen Hofferber, Lyle Bain, H. J. Stephens and D. D. Cook.

Build New Home
Mr. and Mrs. James Van Dyck, 2554 Torrance Blvd., are building a new home on Singletree Lane in Rolling Hills Estates. They are expected to move about Aug. 1.

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