



MRS. JESSE A. GREEN
... Winter Bride
(Photo Arts Studio)

Rev. V. L. Shore Officiates At Daughter's Wedding

In a candlelight ceremony at the Keystone Baptist Church on Dec. 9 at 8 o'clock, Miss Marie Shore exchanged her wedding vows with Jesse A. Green. The bride is the daughter of Rev. and Mrs. Vernon L. Shore, 1508 Anaheim, Harbor City. Mrs. Mary Green of Bowie, Texas is the mother of the bridegroom.

Officiating at the double ring vow exchange was Rev. Shore, the bride's father and pastor of the Keystone Baptist church. Rev. Shore escorted his daughter to the altar. She wore a gown of white taffeta and Chantilly lace. The bodice of lace had a square scalloped neckline and long pointed sleeves. The bouffant skirt, which fell into a chapel train, was enhanced with Chantilly appliques. A pearl crown held the illusion veil and the bride carried a bouquet of white orchids surrounded by white carnations.

Mrs. Shirley Evensen was the matron of honor and bridesmaids were Misses Linda Mills, Isabel Argueta and Mrs. Jean Ann Autry. All wore royal blue peau de soie and carried white carnation bouquets.

Brenda Autry, in royal blue, was the flower girl and the rings were carried by Keven Autry. Candles were lighted by Kaye and Faye Cooper.

Howard E. Bales stood as best man and ushers were Richard Marquis, Harry Masterson and Wayne Evenson.

Carl Alexander played the nuptial music and accompanied Edwin Isbell, soloist. A reception was held in the church patio building and Miss Gladys Shore was in charge of the guest book.

The bride was graduated from Narbonne High school

in 1959 and is employed at the Torrance Memorial Hospital.

Her husband was educated in Bowie, Tex. He is serving with the United States Navy stationed in Long Beach.

The couple are at home at 1613 1/2 Amapola, Torrance.

Reunion For Class of '57 Set July 7

Several members of the Torrance High class of 1957 met on Dec. 27 at the home of Mr. and Mrs. Ralph Sprout, 1327 Beech Ave., to discuss plans for the fifth annual class reunion to be held Saturday, July 7, at the Hacienda Hotel.

A dinner-dance was selected following letters sent to class members in August.

The program will include a steak dinner, dancing to the music of the Hacienda orchestra, news of class members and the showing of film of the May 1957 Catalina class trip.

Anyone knowing the addresses of class members not contacted is asked to call Miss Marilyn Linscott, 260 Calle Madrid, Redondo; Mrs. Donna Isbell Fuller, 20912 Annie Ave., Apt. B, Torrance; or Joe Rubeo, 2511 Eldorado Ave., Torrance.

Members will again be contacted for reservations in April.

Attending the meeting were Mrs. Donna Isbell Fuller, Richard Bentwood, Joe Rubeo, Tom Quaggin, Bill Reynolds, Don Kelley, Misses Marilyn Linscott and Peggy Sprout.

Members Are Pledged Bridge Party

A candlelight pledge ceremony for two new members, Juanita Dudley and Shirley Turner, was held at the meeting of the Eta Mu chapter of Epsilon Sigma Alpha at the home of Pearl Guillano. Conducting the ceremony were Elizabeth Launer, president, and Jackie Tracey, vice president.

The group also planned their yearly rummage sale which was held Jan. 20.

Charter members attended the Flapper Fashion show put on by Mira Costa Council Jan. 18. Modeling were two members, Jackie Tracey and Madeline Tracey.

Plans were also discussed for the conclave to be held in April when Eta Mu and Eta Kappa chapters will serve as hostesses.

Honoring the new members, the group then went to a restaurant for coffee and dessert.

Mrs. H. E. Borner entertained the Thursday Bridge club at her home, 26213 Delos Drive.

Luncheon was served, followed by bridge games in which Mrs. Allen Marshall held high score and Mrs. Carroll McLaughlin, second.

Mrs. Borner's guests were Mmes. Beryl Gutridge, Ellis Myers, Wes Baumgardner, Charles Fowler, Tony Santarella, Marshall and McLaughlin.

Farewell Party

A farewell dinner at the Pen & Quill restaurant in Manhattan Beach was enjoyed by Mr. and Mrs. Frank P. Bell of Hollywood Riviera prior to their recent departure for Chicago from the International Airport. Hosting the party were Mr. and Mrs. Harry Burrell of Rolling Hills.

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



CATCH THE MOOD "magnifique" of this breakfast carrousel. Whirled around the platter are slices of delicately flavored Oven Almond French Toast with choice of three toppings.

Breakfast Carrousel Gives French Delicacy

In the French cafes and on Parisian tabletops, French toast is known as "pain perdu." Literally translated this means lost bread.

Even American homemakers plan to use lost bread for French toast or bread pudding.

Now the bread for today's breakfast carrousel was never meant to be a "step-child." For this entree is made from extra good slices of fresh bread.

Modern Entertaining
This recipe, a variation on the French theme, was created for modern entertaining—a built-in method to spare time when preparing a quantity of French toast.

Instead of being sauteed to a golden brown on a grill which demands constant attention, the toast slices are oven baked for perfect eating.

Choice of Toppings
The toppings suggested for this gay carrousel are Strawberry Butter, Whipped Butter and miniature scoops of French vanilla ice cream.

OVEN ALMOND FRENCH TOAST

- 2 eggs, beaten slightly
- 1/2 tsp. salt
- 2 tbs. granulated sugar
- 1 cup milk
- 1/2 tsp. almond extract
- 12 slices WONDER BREAD

2 tbs. confectioners' sugar
Combine beaten eggs, salt, sugar, milk and almond extract in shallow dish. Dip bread into egg mixture, one slice at a time, turning to coat both sides.

Place dipped slices on well greased cookie sheet. Brown in oven at 450 degrees for 7 minutes. Turn and continue browning.

Sift confectioners' sugar over top and serve immediately with choice of toppings.

STRAWBERRY BUTTER

- 1/2 cup soft butter
- 1 (10-oz.) pkg. frozen sliced strawberries thawed
- 1/2 cup confectioners' sugar

Whip butter until creamy. Drain juice from thawed strawberries. Add drained berries to butter gradually, beating well after each addition.

Beat in sugar. Chill until serving time. Use as topping for French toast.

WHIPPED BUTTER

- (Kansas City Club)
- 1/4 lb. butter
- 1 cup plus 8 tsp. sugar
- 6 blanched almonds finely chopped
- 3 macaroons, dried and chopped
- Grated peel of 1 orange
- 1/2 oz. brandy or Cointreau

Cream butter and sugar. Add remaining ingredients in

CRAB SEASON

Winter Fish Supply Includes Favorites

A balanced budget and nutritive values, too, are your bonus when you serve seafoods. Seabass, Crabs, Crab Meat, Rockfish and Halibut are plentiful seafoods now.

Valuable for protein which is nutritionally interchangeable with that of meat, seafood (especially shellfish) is also prized for its high mineral content.

Two Basic Types
Two basic types of Seabass common to the Pacific coast are the Black and the White and the Striped Bass which is a game fish and relatively small.

From these are derived any number of varieties so one or more should be available.

Popular Crab Meat

Early Dungeness Crab fishing along the Central California Coast was not too productive. However, the Eureka crab season is now open so fresh crabs should be available during periods of fair weather.

DEVILED CRAB ON TOAST

- 1/2 lb. cooked crabmeat
- 2 tbs. butter
- 1/2 cup chopped green pepper
- 1/2 cup chopped onion
- 2 tbs. flour
- 1/4 tsp. dry mustard

Select fillets which are not more than 1/4-inch thick for broiling. Brush with *Herb Butter and sprinkle lightly with salt.

Broil (or pan-broil), using moderate heat until golden brown and flesh flakes easily of tomato. when tested with a fork.

Brush again with Herb Butter and sprinkle lightly with chopped chives and tarragon paprika. Serve immediately to taste.

- 1/4 tsp. paprika
- 1/2 tsp. salt
- 1/2 tsp. marjoram
- 2 1/2 cups evaporated milk
- 1 egg, beaten
- 1 cup shredded sharp cheese
- 1/2 cup tomato paste

Drain crabmeat. Melt butter over low heat. Add green pepper and onion and cook until onion is transparent. Remove from heat. Blend in flour mixed with seasonings.

Gradually add evaporated milk, blending thoroughly. Cook over low heat until steaming hot and slightly thickened, stirring constantly.

Remove from heat and add a little of hot mixture to beaten egg. Stir until well blended and then add egg mixture to first mixture. Stir in cheese and crabmeat.

Return to heat and stir until cheese is melted. Just before serving, add tomato paste. Heat to serving temperature and serve immediately.

HERB BROILED SEABASS FILLETS

Select fillets which are not more than 1/4-inch thick for broiling. Brush with *Herb Butter and sprinkle lightly with salt.

Broil (or pan-broil), using moderate heat until golden brown and flesh flakes easily of tomato. when tested with a fork.

Brush again with Herb Butter and sprinkle lightly with chopped chives and tarragon paprika. Serve immediately to taste.



THE EUREKA CRAB SEASON is now open and fresh crabs should be in our markets. Fresh and frozen crab meat are also available. Serve Deviled Crab for your family's delight. Sea bass, Rockfish and Halibut are plentiful, too.

FIRST BREAD IMPROVEMENT YOU CAN ACTUALLY SEE! NEW WONDER "SOFT WHIPPED"



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The secret's in the magic way it's made. Wonder "Soft Whipped" Bread is made from a batter, not from a dough. A special process mixes and blends this finely measured batter, gently whips it smooth. The result: Wonder "Soft Whipped" Bread gives you perfect texture in every slice—no holes, no streaks! No holes mean no jelly, jam and catsup drips. No streaks mean every bite is smooth, tender and so digestible.

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WONDER COMPARE

NO HOLES
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