

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS

ROUND AND ROUND

Electric Barbecue Turns Your Turkey

For the small apartment patio or compact barbecue area, one of the electric barbecues now available fits the spot. Besides being easy to use, it gives instant control of heat with no waiting for charcoal briquettes to light.

When your mid-summer turkey is done to a golden brown, you'll use the surplus time to fix the trimmings.

Directions for spit barbecuing turkey on this or any other barbecue are the same.

Select the Size

Choose your turkey from 4 to 25 pounds. If frozen, thaw completely, then brush inside of bird with basting sauce. Run spit rod from center of neck skin through body cavity and out just above the tail.

Fasten tightly with spit forks at both ends. Tie twine around the turkey to hold

wings in place against the body and tie legs and tail together below the spit rod. Roll spit rod on palms of hands to check balance. Insert thermometer into thickest part of thigh, being careful not to touch bone.

Sear the Bird

Attach the spit, then brush turkey with basting sauce or salad oil. Start motor, with turkey close to heat until seared — not blistered.

Then move turkey about 7 inches from heat and continue cooking. Baste occasionally.

Turkey is done when thermometer registers 185 to 190 degrees, or when thickest part of drumstick feels soft — about 15 minutes per pound; longer if necessary.

FRENCH BREAD CHIVE TOPPING
1 long loaf French bread
1 cup mayonnaise (not salad dressing)
1/2 cup grated Parmesan cheese
1/2 tsp. Worcestershire sauce
3 tbs. frozen chopped chives

Cheese Crust

This is particularly appropriate for apple pie. Add grated cheddar to pie crust dough. Then, just before putting the top crust on the pie, sprinkle grated cheese fairly lavishly over the apples.



MID-SUMMER TURKEY barbecues are the season's hit. When you plan yours select a bird which will yield extra turkey for sandwiches or kabobs later. First time round, serve it with a hearty salad, French bread and iced tea. Fruits of the season make an ideal dessert.

Broil slowly until slightly browned. Cut crosswise into 1-inch pieces to serve.

BEAN SALAD
Combine two 16-oz. cans of pork and beans with 2 cups chopped celery, 1 red onion (chopped), 2 tablespoons vinegar, 1 teaspoon garlic salt and freshly ground black pepper. Chill and serve with crisp salad greens and tomato wedges. Makes eight servings.

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SCOUT CENTER GIFT ... Torrance Junior Woman's club this week presented an 80-cup coffee pot to the Torrance Scout Center, their main philanthropy. Pictured at the presentation are from left, Mrs. Horace Roberts, philanthropy chairman, Mrs. Ronald Forestal, club president, Dr. A. F. Kline, board chairman for the Scout Center, and Mrs. Kenneth Boulter, past president of the Junior club and board secretary for the Center. Club members saved coffee bands for the past four years to acquire the coffee pot.

Rebekahs

Torrance Rebekah Lodge 347, Independent Order of Odd Fellows, met Wednesday evening, July 11, at the Torrance Masonic Temple, 2326 Cabrillo Ave., with Stelma Norris, noble grand, presiding.

Maud Milburn, district deputy president, gave instructions to officers on Monday, July 16. She visited Neta Dena 351 on July 18, Gold Crest 357 on July 19, Hawthorne 341 and Welcome 143 on July 24.

Officers appointed for the staff for the coming year were Olive Veatch, marshal; Fronia Branagh, deputy warden; Amy Savage, deputy secretary; Retta Nelson, deputy treasurer; Belva Brase, deputy chaplain.

Others were Anna May Isbell and Alice Jennings, deputy guardians; Ruth Deems, musician.

The lodge is planning a rummage sale on Sept. 6. Anyone having donations is asked to contact Juanita Stoneham or Stelma Norris, Committee for the July 11 meeting consisted of Juanita Stoneham, Stelma Norris and Pearl Greer.

Will Teach at Edison School

Mrs. Edward Rhone, 1019 Beech Ave., is attending the University of Southern California this summer in preparation for resuming her teaching career. Mrs. Rhone has been employed in the office at the Edison school for the past several years and in September she will teach the third grade at that school.

OES Past Officers to Be Honored

Lomita Chapter 591, Order of the Eastern Star, will observe Past Worthy Matrons and Patrons Night tomorrow evening at 8 at the Masonic Temple, 25725 Bland Place, Lomita.

Welcome will be extended by Henriella Tenney, past worthy matron, and Frank Tenney, past worthy patron. Terella Albrecht will be soloist.

Presiding worthy matron for the evening will be Betty Clopton of Wilmington chapter and presiding worthy patron will be Henry Chemnitz of Carnation chapter.

All other stations will be filled by past worthy matrons and patrons of the 80th district.

Betty Lou Church, junior past worthy matron of Lomita, will be chairman for the evening.

Hadassah Benefit on July 24

South Bay Chapter of Hadassah will stage its first fund raising project of the season on Tuesday, July 24. The event will be a patio-lingerie fashion show at the home of the chapter president, Mrs. Max Stern, 17214 Ardath Ave., Torrance.

Dessert will be served at 12:30 and the fashion show will follow. Mrs. P. Goldman will serve as narrator with fashions to be furnished by a local shop. Door prizes will be awarded.

The public is invited to attend. Reservations may be made by calling Mrs. Max Stern.

Walters-Brenenstahl Vows Exchanged by Candlelight

Candles in standards cast a glow over the baskets of white gladioli and chrysanthemums decorating the altar of the First Lutheran Church on June 29 at 8 p.m. for the wedding in which Miss Janet Walters became the bride of Dennis Brenenstahl. The bride is the daughter of Mr. and

Mrs. Norman E. Walters, 20902 Dalton Ave., Torrance. Parents of the bridegroom are Mr. and Mrs. Frank Brenenstahl, 1723 W. 262nd St., Harbor City. As the 300 guests assembled,

Wayne Allen, at the organ, played the nuptial music and accompanied Gerald Pierson, soloist.

The bride came to the altar on the arm of her father. She wore a gown of Chantilly lace and tulle over taffeta detailed with a Sabrina neckline, long pointed sleeves and a bouffant skirt. Her lace crown, embroidered with seed pearls, held the silk illusion veil. White orchids and gardenias formed the bouquet.

Miss Janice Walters was her sister's honor attendant. Another sister, Connie Lou Walters, was junior bridesmaid. Other bridal attendants were Sally Andreasen, Susan Anderson, Sheila Remington and Karen Cernansky. All wore aqua peau de soie gowns and matching picture hats. Each carried a cascade of pink glameillas.

Frank Rodriguez stood as best man and ushers were Ron Walters, John Bowen, Clark Lins and H. V. Crank. Douglas Swanson lighted the candles.

The Rev. William J. Rolder officiated at the double ring vow exchange.

A reception followed at the church. The wedding cake was made and decorated by the bride's mother. Mary Patterson was in charge of the guest book.

The newlyweds spent a honeymoon at the Valley of Moon near Lake Gregory. They are now at home at 21005 Donora St., Apt. 5, Torrance.

The bride, a graduate of Gardena High school, is employed by Vernitron Corp., Torrance.

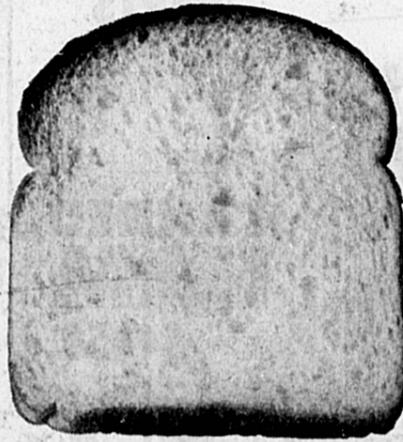
Her husband was graduated from Banning High school and is a student at Harbor College. He is employed by an auto parts firm in Hermosa.



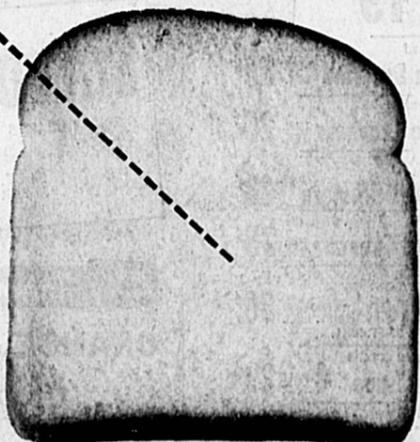
MRS. DENNIS BRENESTAHL ... Former Janet Walters (Portrait by Seeman)

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