



FRANCIS A. GATELY JR.  
Wins Scholarship

## Youth Wins \$500 Grant At Loyola

Francis A. Gately Jr., a long-time resident of the city and a senior at Loyola University, has been awarded a \$500 scholarship by the United California Bank for his senior year.

Gately, a 1959 graduate of Loyola High School, is majoring in economics at the university, and will probably continue his education in law school. He is 21 years old.

DURING HIS three years at Loyola, Gately has held a number of offices. He is currently vice president of his class, and has served as vice president of Delta Sigma Pi, the Economics Society and the Organization Board.

He is also chairman of the appropriations committee in the Student Legislature, and has served on other committees and boards.

GATELY IS the son of Mr. and Mrs. Francis A. Gately Sr. The family has lived in Torrance for 10 years. They currently reside at 342 E. 219th St.

To help pay his way at the university, Gately is also employed during the summer. He has worked at the Todd Shipyards in San Pedro for the past three summers.

Born in New York, Gately moved to Torrance when he was three. He attended Nativity Elementary School before going to Loyola High.

## Ryan Staff Fires Fleet Target Jets

Ryan Aeronautical Co. is currently conducting Q-2C Firebee target systems operations for the Atlantic Fleet at the Roosevelt Roads Naval Station in Puerto Rico. The operations are under a two-year contract from the Bureau of Naval Weapons.

The Ryan staff numbers 22 men. It is under the direction of C. D. Miller, formerly with the Ryan staff at White Sands, N. Mex.

Under the terms of the contract, the Ryan personnel provide Q-2C target missions for surface-to-air firings of shipboard anti-aircraft missile crews, and air-to-air firings by fighter-interceptors of the Atlantic Fleet.

## Name Two Local Managers for Insurance Firm

L. Robert Pfleger, a representative of the Life Insurance Company of Virginia's Northridge district office, and James R. Poindexter, a representative of the company's Torrance district, have been named associate managers in Torrance.

The new positions are effective tomorrow.

Pfleger began his career with the company in 1955. Poindexter has been in Torrance since March of this year.

## Senate Candidate To Speak Tonight

Patrick McGee, Republican candidate for the state Senate, will address the South Bay Young Republican Club at 7 tonight at 4020 Pacific Coast Hwy., Waverly.

The admission-free meeting will be preceded by a social hour beginning at 7 p.m. After McGee's address the film "Communist Imperialism" will be shown.

# MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



OLD FASHIONED Pudding becomes a new dessert when flavored with cranberry sauce, dates and orange rind. A dollop of whipped cream makes this a top hat dish for family and friends.

## Magic of Cranberry Turns Old into New

Something old, something new. Bread puddings have long been one of our most popular desserts, and here is one that, as the name suggests, is delightful and completely different.

### CRANBERRY DELIGHT BREAD PUDDING

- 2 cups whole canned cranberry sauce
- 1/2 cup chopped nut meats
- 1/2 cup chopped dates
- 1/2 cup grated orange rind
- 1/4 cup melted butter or margarine
- 5 slices Wonder Soft Whirled Bread, crusts removed, cut in cubes (2 1/2 cups)

Grease 1 quart baking dish. Mix cranberry sauce, nuts, dates and orange rind. Pour melted butter over bread cubes and mix lightly with fork.

Place layer of Wonder Soft Whirled Bread cubes on bottom of dish, cover with cranberry mixture. Continue to alternate layers, ending with layer of bread cubes.

Bake in moderate oven (350°F) for 25 minutes. May be served with whipped cream if desired.

### Fresh Corn Fritters

Combine 2 cups cooked fresh corn kernels, 1 tbs. sugar and 1 tsp. salt. Add 1/2 cup milk, 2 eggs, beaten slightly and 1/2 medium green pepper, finely diced.

Sift 1 1/2 cups flour with 1 1/2 tsp. baking powder and add to corn mixture. Beat well and drop by teaspoonfuls onto greased skillet or griddle. Cook until puffed and brown. Turn.

Makes 6 servings.

### Favored Salad

A favorite macaroni salad is made using 3 cups cooked macaroni, 1 cup shredded carrots, 1/2 cup frozen chopped chives, 1/2 cup mayonnaise, 1/4 cup French dressing and salt and pepper to taste. Toss all ingredients until well blended. Serve on lettuce.

### Turkey Marinade

One of the easiest-to-make marinades we know uses 1 cup white wine, 1/4 cup olive oil, 1/4 cup frozen chopped chives, salt and pepper to taste and 1/2 teaspoon sage. Simmer 10 minutes and use it to marinate turkey before barbecuing.



### HONEY BUTTER COOKIES

Try these Honey Butter Cookies to give you popularity-plus with the cookie eaters of all ages.

- 1/2 cup butter
- 1/2 cup chunk-style peanut butter
- 1/2 cup mashed ripe banana
- 1 cup honey
- 1 1/2 cups sifted flour
- 1/2 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1/2 tsp. cinnamon
- 1/4 tsp. nutmeg

Cream together butter and peanut butter. Combine mashed banana with honey. Add to butter mixture and cream.

Sift dry ingredients together. Add to creamed mixture, blending until dry ingredients are dampened.

If dough is chilled one hour, cookies will hold their shape and will not flatten. Drop cookie dough by teaspoonfuls onto greased cookie sheet. Bake at 350 degrees for 12 to 15 minutes. Cool before storing or freezing.

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## 'Date' the Sauce for Popular Entree

It's the sweet-tart, rich-looking brown sauce that sets California-Dated Chicken apart from any other chicken recipe you have ever tried.

After you brown the chicken, make the sauce in minutes with lemonade concentrate, tomato sauce and meaty wedges of fresh California dates.

Everything connected with this delicious main dish is cooked in a single skillet, making it an entree that both pot-washers and gourmets will fully enjoy!

### CALIFORNIA-DATED CHICKEN

- 1 frying chicken (2 1/2 to 3 lbs.), cut up
- 1/4 cup flour
- 1 teaspoon seasoned salt
- 1/4 teaspoon pepper
- 1/4 cup butter or margarine
- 1 cup water
- 1 can (6 oz.) frozen lemonade concentrate
- 1 can (8 oz.) tomato sauce
- 1/2 teaspoon salt
- 1 cup fresh California dates, pitted

Dredge chicken with mixture of flour, seasoned salt and pepper. In a large skillet, cook chicken in butter over medium heat until well-browned and tender (about 20 to 30 minutes).

Remove to serving platter and keep warm. Blend remaining seasoned flour with a small amount of water; add to drippings, along with remaining water, lemonade, tomato sauce and salt.

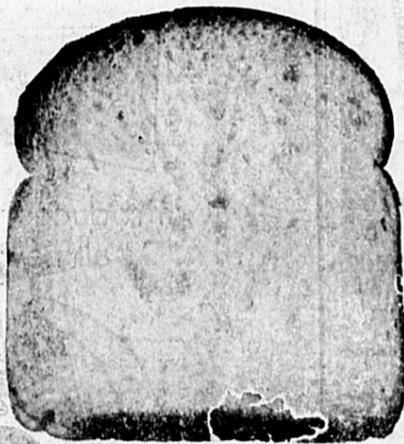
Cook, stirring constantly until thickened. Cut dates into wedges and stir into sauce. Pour over chicken. Serve immediately. Makes 4 to 6 servings.



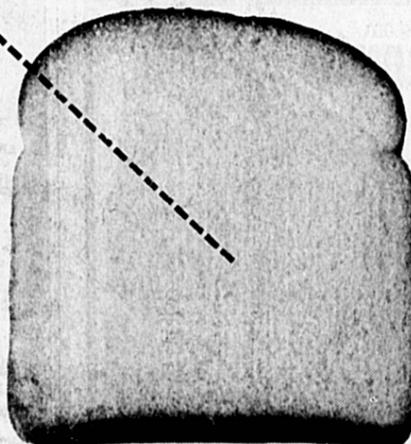
A SAUCE OF lemonade, tomato sauce and California dates gives a distinctive flavor twist to California Dated Chicken. Poultry is such a budget item that homemakers will choose to serve it often.

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