

YOUR PROBLEMS

by Ann Landers

'Your Mother Is Involved in Mess...'



Dear Ann Landers: Two years ago Mom and Dad were divorced. Some kids get to choose the parent they want to live with, but nobody asked me. I'm 15, my brother is 16. Mom divorced Dad for another man who changed his mind about marrying her. Now she has another boy friend who is mostly out of work.

Dad gives Mom \$550 a month which is supposed to be support money for my brother and me. She hasn't bought us one stitch of clothes since the divorce—only two pairs of shoes in two years. If I didn't earn some money sitting and if Dad and Grandma didn't send us Christmas and birthday money we'd be in rags. My brother is in worse shape than I am because he has grown a lot and nothing fits him.

We get \$1 a week for milk money (we carry lunch) and eat it. Yesterday Mom bought her boy friend some new clothes and a second-hand car because he needs it for a job, she said.

We don't think she is fair to us and would like your advice.—RAGGEDY ANN AND ANDY

Dear Ann and Andy: Your Dad should be told immediately. Your mother is involved in a sordid mess and he is the one who should straighten it out.

Dear Ann Landers: I suspect I am not the only physician who reads your column every day. I seldom disagree with you, but I did recently. Please reconsider your advice to "Horrified."

She wrote about a gossip nurse who had discussed her medical file with friends. You advised the patient to "Change doctors, and if the question is ever raised as to why, explain—leaving out all names, of course."

If the patient takes your advice, who suffers? First, the patient, because he risks less effective care which results from a loss in continuity of medical history. Second, the physician, because he loses a patient.

The real culprit—the gos-

sipy nurse—loses nothing. I feel the nurse should be reported to the County Medical Society or the physician should be told directly.

—FORT WORTH M.D.
Dear Doctor: You are right. I was wrong. I accept two hard swats with an old ether mask.

Dear Ann Landers: My husband and I and another couple (also married about 10 years) went to a movie last night. This movie was for adults only. There were six teenagers sitting in the row ahead of us. They looked about 16.

The movie was beautifully done but it was not for 16-year-old kids. What could have been a delightful evening for us was ruined by these kids giggling, punching each other and laughing in the wrong places.

Please tell me, Ann, why do teenagers laugh during the most tender and meaningful parts of a movie? I can't for the life of me figure it out. Our children will be teenagers in a few years and I would like to be able to understand this. Thanks for whatever help you can give.—EVANSTON

Dear Evanston: Laughter, particularly the giggly type, is the result of self-consciousness. When teenagers are embarrassed they often react with giggles. (P.S. Some adults do too.)

Confidential to Afraid of Gossip: So, if they talk what will they say? Probably, "How wonderful that two nice people got together." By all means accept his invitation and have a good time.

To learn how to keep your boy friend in line without losing him, send for ANN LANDERS' booklet, "Necking and Peeking—And How Far to Go," enclosing with your request 20 cents in coin and a job, 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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In New Home
Mr. and Mrs. Kenneth Miller and family are now established in their new home at 2313 W. 229th St., Torrance.



AS FLIGHT TIME NEARS... Members of the Junior Classical League at Bishop Montgomery High school are buzzing with excitement as they plan their trip to State convention tomorrow. Reviewing last minute details are, from left, Cathie Scott, candidate for state vice-president with Sister Catherine Louise, Latin teacher. Standing, from left, Barbara Reutz, Kathy Hamlin, Dorothy Disterheft and Maureen Donovan.

Candidate in the Ring

Montgomery's JCL Off To Convention

With a candidate for state office on the ballot, members of Bishop Montgomery's Junior Classical League—all 63 of them—will be kept busy this weekend as they attend the annual state convention at Cupertino High School near San Francisco.

Cathie Scott of Torrance, a junior at Bishop Montgomery, is running for state vice president. Patty Kelly, Montgomery senior from Redondo Beach, was successful in her bid for state office last year and is recording secretary.

Cupertino High School, in the San Francisco area, is host to the convention this year, and students attending will be entertained in the homes of families in that locality. Through their Latin teacher, Sister Catherine Louise, who will accompany them, the 63 students have arranged their transportation via PSA Airlines, leaving International Airport 5 p.m. tomorrow and departing San Francisco 8 p.m. Sunday.

No extra votes will result from the large delegation—two to each high school attending is the rule—however, 63 girls can do a lot of campaigning.

Costa High School. She is taking her own group from that high school to the convention and a boy from there is campaigning for state president. If he is successful, that high school would host the convention in 1964.

Bishop Montgomery students have planned a sight-seeing tour for Sunday afternoon; they'll see China Town, cable cars, seal rocks, Golden Gate bridge, and have dinner at Fisherman's Wharf.

The Junior Classical League is affiliated nationally and also with the American Classical League, consisting of college and high school teachers of the classical languages.

Mrs. Duncan Kelly, mother of Patty Kelly, state recording secretary, is head of the Latin department at Mira

MORE FOOD ADS IN THE HERALD



WHAT'S DOING

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This is the "grand-daddy" of every new telephone handset we install. It's a picture of the steel model from which we make molds for plastic telephone handsets. And it's as precision perfect as

modern men and machines can make it. Last year from this model came more than 11,000,000 handsets to go with every phone from little Princesses to large Call Directors. It's a "shining example" of how good design pays off in mass-production—and telephone economy.

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FRENCH RHUBARB PIE is just one way to enjoy the freshness of nature's own spring tonic—hot house rhubarb.

BRIGHT PINK STALKS

Hot House Rhubarb

Those bright pink succulent stalks of rhubarb just now coming into our markets are a very special variety—Washington Hot House Rhubarb. This is the rhubarb that is raised with TLC (tender, loving care). And from growing plant to consumer it is picked, washed, packed, shipped and handled with this fine care.

Unlike field grown rhubarb, which must take whatever weather Mother Nature chooses to send, this pampered rhubarb puts forth its delicate pale green leaves in all heated dark houses.

Under carefully controlled conditions of temperature and humidity the fruit ripens without the benefit of sun light. This accounts for its mild flavor, tenderness and brilliant color.

Never Peeled
When cooked, Washington Hot House Rhubarb retains its intense pink color giving assurance of delectability along with beauty.

Do not peel rhubarb. Its tenderness makes this unnecessary and the peeling imparts the color. Because it is force-grown, Hot House Rhubarb cooks in half the usual time for field-grown rhubarb and requires less sugar.

(And if you are sugar conscious, use about 1/2 cup sugar to 1 quart of sauce to act as a catalyst and sweeten to taste with a non-caloric sweetener.)
Truly, Washington Hot House Rhubarb is one fruit that knows only TLC. The mystery is that it costs no more than it does.

RHUBARB PIE

- 3 eggs
- 3 tbs. milk
- 1 1/2 cups sugar
- 1/2 cup flour
- 1/4 tsp. nutmeg
- 3 cups Washington Hot House Rhubarb
- 1 tbs. butter

Pastry for 1 crust 9-inch pie shell and lattice top
Beat eggs slightly. Add milk. Combine sugar, flour and nutmeg and add to egg mixture.
Mix in rhubarb. Add to pastry lined pie pan. Dot filling in shell with butter.

KMPC-710 ANGELS vs

- San Francisco Fri. 12:05 P.M.
- Houston Sat. 12:05 P.M.
- Houston Sun. 12:05 P.M.
- Boston Mon. 1:05 P.M.



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Make Bread With Brogue

The month is March and the Irish are in clover! It's a wonderful month to make the welkin ring with an Irish harp, to wear the green and wield a shillelagh.

Although corned beef and cabbage is a popular combination in Ireland, the sons of the "auld sod" also enjoy boiled ham, roast chicken and good roast beef on St. Patrick's day.

And a "must" on any authentic Irish menu are Irish soda biscuits.

IRISH SODA BISCUITS

- 2 cups sifted flour
- 1 tsp. baking soda
- 1 tsp. cream of tartar
- 1/2 tsp. salt
- 1/2 cup shortening
- 3/4 cup milk

In mixing bowl combine the flour, baking soda, cream of tartar and salt. With pastry blender cut in the shortening until mixture looks like corn meal.

Add milk and stir gently with fork until dough holds together. Gather dough into ball, turn onto lightly floured board and knead gently about 12 kneading strokes.

On lightly floured board roll dough into circle 1/2-inch thick and cut dough with floured knife into 8 wedges.

Place wedges on baking sheet about 1-inch apart and bake in 400 degree oven for 15 minutes.

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WASHINGTON hot-house RHUBARB

FREE! New LOW CALORIE recipes at your grocer's



GREAT DAY FOR IRISH... The Shamrock Ball, to be staged Saturday evening by the Southwood Little League Auxiliary, will not only be a "great day" for the Irish but also for the Little League. Plotting the affair, to which the public is invited, are from left, Mmes Harry Pelley, John Connery, Steve Haston and Thad Males. Don's Trio will play for dancing at the Eagles Hall, 128 S. Catalina, Redondo. Door prizes will be awarded.

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