



KEITH R. LOPP
Gains Promotion

Area Bank Announces Promotion

Assistant cashier Keith R. Lopp has been promoted to lending officer and assistant to the manager at the Bank of America's Main and Carson branch in Torrance.

Manager William H. Martens has announced Lopp will succeed John C. Davenport, who has been assigned to the Time-plan department at the Clarendon-Pacific branch in Huntington Park.

Lopp previously was assistant cashier and lending officer at the Willow-Daisy branch and began his career in 1959 as a member of the bank's special officer training program.

An active golfer, Lopp has twice been Bank of America state champion and was the Lakewood Men's Golf titlist in 1960.

A native of Long Beach, Lopp and his wife Barbara and their son, Bradley, 3, live at 320 Roswell Ave.

Observation Classes Set For Mothers

Classes in child observation will be conducted at Waleria and McMaster Parks by the Torrance Evening High School this fall. Classes will begin at 9 a.m.

Children two and a half to five years of age may participate in the classes. Activities will include group participation in singing, games, and crafts works, supervised outdoor play, and other activities while mothers learn techniques for handling groups of small children.

Mrs. Lillian Randall will be in charge of the McMaster Park sessions, which meet each Tuesday and Thursday from 9 a.m. until noon. Classes at Waleria Park will meet each Wednesday from 9 a.m. to noon and from 12:30 to 3:30 p.m. Mrs. Fritz Greenspan is in charge of the sessions.

Normandale Forming Club For Oldsters

Formation of a senior citizens club at Normandale Playground, 224th and Halldale Avenue have been announced, and a first meeting is scheduled for Monday at 11 a.m.

Men and women of the area, 50 and older, will be eligible to join the new group. Dues for each meeting will be 10 cents to cover costs of coffee. Members are being advised to bring sack lunches along.

Activities will include bus trips, social events, and games, including horseshoes, shuffleboard, bingo, and such card games as canasta, bridge, and pinochle.

Information on the group may be obtained by calling the playground at FAirfax 8-9873.

Doty Pledges

William Bryant Doty, 4813 Via El Serano, recently pledged Phi Kappa Psi, social fraternity, at the University of Kansas, according to an announcement issued by Donald K. Alderson, dean of men.

PETS TROPICAL FISH AND SUPPLIES AT DISCOUNT PRICES H & H PET AND FEED STORE 2755 Arlington FA 8-1714



MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



CHILLED ENTREES ARE just the thing for summer's waning days when the heat is turned on full force. Serve this Ham Mousse Pie when the nights are hot.

Include Ham Mousse for Hot Weather Fare

California's summers end in a blaze of heat as though Mother Nature wanted to prove her ability to command.

We bow to this and compensate by serving foods palatable for hot weather yet filled with nourishment.

Try this Ham Mousse Pie for the next hot evening.

HAM MOUSSE PIE

1 1/2 c. sifted all purpose flour
1/4 tsp. salt
1/2 c. shortening
1/2 c. finely crushed potato chips

2 1/2-3 tbs. cold water
1 envelope unflavored gelatin

1 1/4 c. cold chicken broth
1 1/4 c. hot chicken broth
2 tbs. vinegar
2 tbs. grated onion
Dash of pepper

1 1/2 c. ground cooked ham
1/4 c. finely chopped celery
2 tbs. chopped green pepper
2 chopped hard cooked eggs

1 tbs. dry mustard
1/2 cup heavy cream

Sift flour and salt into bowl; cut in shortening until the size of small peas. Stir in crushed potato chips lightly.

Add water slowly, stirring with fork until dough forms a ball. Roll out 1/4-inch thick to a 12-inch circle; fit into a

9-inch pie pan; flute edge; prick well.

Bake in hot oven (425° F.) 10 to 12 minutes, or until golden. Cool. Soak gelatin in cold chicken broth; dissolve in hot chicken broth; add vinegar, onion, and pepper; mix well.

Stir in ham, celery, green pepper, and eggs; chill until mixture begins to set.

Combine mustard and cream; beat until stiff; fold into ham mixture; turn into cooled pie shell.

Chill 2 hours, or until firm. Garnish with sliced stuffed olives and parsley, if desired.

Without hot weather we couldn't have an abundance of some vegetables: cucumbers, eggplant and okra for instance.

Cucumbers have been highly esteemed for their crisp and refreshing coolness for many centuries. They grow rapidly in the sun but have their own built-in air conditioning and remain a steady 20 degrees below the surrounding air. Cool as a cucumber. Remember!

To peel or not to peel is a decision made by individual families. To soak or not to soak has changed fashion with the latter riding high-style now.

Good quality eggplant is crisp and firm, with a glossy, smooth skin. Royal purple is the color.

Okra is native to Africa, where it was cultivated several centuries before the discovery of America. It is a very perishable vegetable; bruising easily and needing prompt refrigeration after harvest.

Select fresh crisp okra pods with no apparent darkening or wilting. Color varies with variety, from a very light to a dark green. Surface of pods may be smooth or grooved but avoid large pods as they are apt to be woody and fibrous.

Like liver, before nutritionists explained its worth, the solids that are not fat in milk may be greatly undervalued, according to T. J. Claydon, dairy manufacturing professor at Kansas State University.

"The solids-not-fat, which means the solids left in milk from which the fat has been removed, are primarily proteins, minerals, B-complex vitamins and lactose. The protein in cottage cheese, for example, is as good nutritionally as the protein in T-bone steak," says Dr. Claydon.

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'Sauce for Goose' Is Sauce of Good Eating

If meatless is becoming another word for monotonous in your vocabulary, here's a recipe that will give you a welcome change.

Tomato Tuna Balls could become one of your family's favorites right off the bat, and it's easy, too.

The tuna balls themselves are news, but the sauce that's served with them is really what gives this dish its personality. It has a spark that's sure to appeal to all Western appetites.

For it's made with the zesty flavor of DEL MONTE Tomato Sauce — the just-right combination of tomato and spice flavors that's perfect for our kind of cooking.

Put layer of Chinese noodles in casserole. Layer chicken mix with noodles alternately until all ingredients are used, having the top layer be noodles.

Bake at 350 degrees for at least 45 minutes. Two 6-oz. cans and one 3-oz. can of noodles are sufficient for this amount of chicken mixture.

Combine all ingredients. Melt butter, remove from heat and stir in onion. In bowl, beat egg with fork; add

chicken mixture. Bake in hot oven (425° F.) 10 to 12 minutes, or until golden. Cool. Soak gelatin in cold chicken broth; dissolve in hot chicken broth; add vinegar, onion, and pepper; mix well.

Stir in ham, celery, green pepper, and eggs; chill until mixture begins to set.

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