



NEW MEAT MARKET . . . Murray Neider, left, manager at Murray's Meats, shows an example of the store's top quality meats to John Harrison and Jerry Lobis, both workers at the store. Murray's Meats, located in Rolling Hills Plaza at Pacific Coast Highway and Crenshaw Boulevard, recently opened. (Herald Photo)

Area Leaders to Dedicate New Carson Park Saturday

All residents of the Carson area have been invited by Supervisor Kenneth Hahn to the dedication of Carson Neighborhood Park at 21411 S. Orrick Ave. Saturday at 10:15 a.m.

The gala civic ceremonies will mark the official opening of one of the newest recreational areas in the County of Los Angeles. It will serve all age groups and particularly children of Carson, which was recently added to Supervisor Hahn's Second District.

"Actually," Hahn said, "the park has been open for the last three weeks and a recreational director has been stationed there."

HE ADVISED youngsters of the district to "not hold off until after the speeches and ribbon cuttings of Saturday to begin using the park's facilities."

"I have never run across a youngster yet who has been interested in a lot of speeches," Hahn said. "That's for the adults. I hope the children are already taking advantage of the park."

Features of the recreational area include basketball and volleyball courts, baseball diamonds, a picnic area, and varied playground equipment.

CENTER OF activities is a modern Recreation Building, encompassing 1800 square feet, which will provide a meeting place for Carson civic groups.

Master of Ceremonies Paul Schneider, president of the Carson Chamber of Commerce,

will call the assemblage to order at 10:30 a.m. Saturday following a musical prelude by the Carson High School "Colt" Band, directed by Douglas Scott.

Carson Elementary School's Boy Scout Troop 230 and Cub Pack 230C will present the flag and Charles Carrington, senior commander of Carson-Avalinguez Post 9888, VFW, will lead the Pledge of Allegiance.

Supervisor Hahn will present a gold key to Mrs. Frank Whitmore, president of the Carson Elementary School PTA, who will accept the new park on behalf of the community.

ALL PERSONS attending the ceremony will be asked to sign a large engrossed scroll, which will later be perma-plaqued and kept on display in the recreation-activities building.

Two local clergymen, the Rev. William Doty of Avalon Village Baptist Church, and the Rev. John William Rhode of St. Philomena Catholic Church, will deliver the invocation and benediction.

The Senatorettes, a choral group from Stephen M. White Junior High School under the direction of Richard Schraier, will perform a special musical presentation.

DISTINGUISHED guests expected at the ceremony include Ben Benda, past president of the Carson Chamber of Commerce and chairman of the recreation committee to secure park development for this

area; Victor Carson, member of the pioneer family for whom this area and park is named; Mrs. Roy Culpepper, president, Bonita Avenue Elementary School PTA; Mrs. Vance Wiese, president, Dolores Street Elementary School PTA; Mrs. Frank Panasy, president, Caroldale Avenue Elementary School PTA; Mrs. George Erickson, president, Stephen M. White Junior High School PTA; Mrs. Richard McMahon, president, Carson High School PTA; Mrs. Marguerite Waters, president, Dominguez Chamber of Commerce, and Carl Hoffman, president, Harbor District Chambers of Commerce.

Also attending will be Milton Balch, president, Dominguez-Carson Rotary; Miss Diane Hiatt, Miss Carson 1963; Lisle Panter, president, Carson Optimist Club; Mrs. Ollie Stamps, president, Keystone Women's Club; and Robert Snudden, president, Carson Homeowners Assn.

MEMBERS of the Los Angeles County Parks and Recreation Commission also will be introduced.

Refreshments will be served by several PTA organizations. County Fire Department personnel from Engine Company 36 will display latest fire fighting equipment following the ceremony and personnel of the Sheriff's reserves from Firestone Sheriff's station will be on hand.

Red Cross First Aid Class Set

Enrollment is still open for the Red Cross Advanced First Aid Course which began Monday in Gardena.

All persons who have taken the Red Cross Standard First Aid course within the past three years are eligible for the free advanced training.

Classes will meet on five consecutive Mondays from 7 to 10 p.m. in the basement classroom of the Gardena City Hall, 1700 W. 162nd.

Enrollment may be made by calling Miss Ruth Morgan, Gardena Red Cross first aid chairman, at 327-0220.

Saxon Student On Radio Panel

Sue Kamins, a student at North High, appeared on KFWB's Ballance Teen Topics Sunday.

The teenage panel show questioned guest star Cynthia Pepper on her experiences while making her latest picture with Elvis Presley.

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



BAKING BREAD AT home from the new convenient frozen dough is another marvel of our times. Freshly baked bread, warm from your own oven will make you popular with family and friends alike. Just plan that the loaves will disappear in a hurry!



NOTHING SPELLS CASUAL entertaining like buffet dinners. Today's convenience foods make it possible to toss off a supper while balancing two other projects in one hand. Turkeys are to be obtained as pre-cooked rolls. Stuffing mix needs so few additions to be ready and today's pie comes right from the market freezer.

Buffet a 'Must' for Casual Entertaining

Today, "the hostess with the mostest" knows the art of enjoying the festivities with her guests.

The simple and attractive way to accomplish this is with a well thought out, pre-prepare-ahead buffet.

A platter of meat, turkey and cheese is simple to arrange and prepare.

Homemakers no longer have to prepare the turkey themselves. They can simply go to the market and purchase a pre-cooked turkey roll and have it sliced for them.

This protein rich food costs less than any other premium boned meat on the market today, and is available in markets everywhere.

For flavor appeal, bake a casserole of dressing mix for a go-with. This will bake in

less than an hour, and will substitute tastefully for both bread and potatoes.

For a fresh, crisp touch, serve a fresh vegetable salad. To add flavor accent to the salad, season the greens with seasoned salt and pepper before mixing with the dressing.

Complete your casual buffet with cranberry ceseena which have been placed on orange slices, and a delicious frozen boysenberry pie for dessert.

FRESH MUSHROOM DRESSING

- 2 6 1/2 oz. bags of Mrs. Cabbison's All-Purpose Dressing
- 1 lb. fresh mushrooms
- 1 cup fresh or frozen minced onion
- 3/4 cup melted butter
- 1 cup water, milk or broth

Pour Mrs. Cabbison's dressing into mixing bowl. Sauté mushrooms and onions in 1/4 cup of the melted shortening. Combine sauteed mixture and remaining shortening with dressing. Stir in liquid gradually, blending lightly, but well.

Spoon into greased casserole dish. Bake at 325°F. for 60 minutes. Garnish with pepper rings.

Rose Pear Dessert

Pare, halve and core 3 winter pears. Cut crosswise into slices. Sauté in 2 tablespoons butter until golden, turning once. Mix in 1/4 cup EACH currant jelly and sugar. Heat 5 minutes more until jelly and sugar are melted. Serve warm with sour or whipped cream.

"I baked it myself for Thanksgiving"

Bridgford BREAD

Ready to bake—FROZEN



PORK IS HERE FOR FALL ENJOYMENT

Appetites are back in style for cool evenings and early sunsets revive our interests in more substantial dinners.

Pork is back in the picture with this month being tops for this meat. Liberal supplies are promised.

If you have some extra freezer space, you may want to tuck away some of the pork specials.

Pork is a fine food and one of our best sources of thiamine.

more meat



more flavors

Prepare Baked Bread by Convenient Method

Want to be the most popular cook in the neighborhood? Try serving home baked bread.

There is no equal to the aroma of bread baking in your kitchen. Your family will stand in line for a thick, warm slice just out of the oven.

Perhaps you will be surprised to discover that it is now easy to bake really wonderful bread at home without any of the measuring, mixing, and kneading formerly necessary.

Start with a frozen loaf of Bridgford Ready-to-Bake frozen bread dough from the frozen food department of your local super market. It comes preshaped into three one-pound loaves and packed in a plastic bag.

Spread the entire surface of the frozen loaf with melt-

ed butter, shortening or cooking oil. Place in a well greased 4 1/2"x8 1/2" bread pan. Let thaw and rise by any of the methods on the package.

Bake at 350°F. about 30 minutes, or until golden brown. Turn out of pan immediately on a wire rack.

Plan to serve the bread while it is still warm, using a serrated knife to cut it into delectable, thick slices. Spread generously with butter and watch the family pitch in!

If you bake all three loaves at one time freeze one for later use.

When it is thawed to eat, cut it into slices for toast. It will be moist in the center and crisp on the outside with a wonderful home baked bread flavor.

The plastic bag in which the bread is packaged, makes a practical utility bag for storing the bread.

Now Is Time for Apples

This is the month to polish that Delicious apple for the teacher.

Washington State Apple Growers harvested a good-sized apple crop this fall. This means that markets are bursting with fine Delicious apples — red and yellow — and the price is right.

With statistics ever-present to prove that school snackers munch on the wrong kind of snacks, this is the time for all homemakers to keep that fruit bowl heaped.

With the apple snacks available should go an open invitation to children and neighbor's children to help themselves to one of nature's beneficial foods.



BEST CROP IN YEARS—



BEST VALUE IN YEARS!



SAVE NOW ON WASHINGTON STATE DELICIOUS APPLES



AT YOUR GROCER NOW!



More kinds of more people listen most to **KMPC** dial **710**

WHITE OR HONEY WHEAT 3 one lb. loaves What a Saving!

49¢

RAISIN — 3 LOAVES 39¢

EASY RECIPES FOR BREAD, ROLLS, ROLLS, DONUTS, COFFEE CAKE, PIZZA CRUSTS, ON THE BAG

Bringing Up Baby.

HINTS COLLECTED BY MRS. DAN GERBER, MOTHER OF 5



Growing up is filled with exciting ups and frustrating downs. Year-old babies are daredevil and independent one minute... shy and insecure the next, reverting to the security of mother's arms at the drop of a disappointment. Reassuring to remember that these changing moods are part of your child's development and the year-old often learns more from temporary setbacks than quick success.

When babies begin to fend for themselves, there's many a fumble 'twixt the attempt and the accomplishment. But over-helping a baby on the grow often delays self-reliance. Best way to help a do-it-yourselfer: guide only when he can't quite make it on his own.



Adventures in eating. Popular as you please with the high-chair set... that's the word on Gerber Junior Dinners. And for good reason... more ingredients, more flavor. For these toothsome combination dishes are made from vegetables, cereal and meat and seasoned with

a knowing hand to suit the semi-grown-up tastes of toddlers. All processed to protect food values.

Year-end milestones.

Two "important steps" that may come around baby's first birthday and ways you can help perfect these new skills:

- When baby's babble turns to speech you can teach word meanings by pointing to objects as you talk. Gerber Cereal Boxes are good for teaching colors.
- When a rosy hand tries to make a spoon behave you can help baby's hand-to-mouth coordination with Gerber Meat Sticks or Chicken Sticks.

Just desserts.

What's just about the nicest thing that could happen at the end of your baby's meal? Why, a heaping helping of one of the four Gerber Strained or Junior Desserts. Made from milk solids, egg yolks and fruits, Gerber Desserts are pleasure personified. Gerber Baby Foods, Box 72, Fremont, Mich.

