

... Ann Landers

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company hard to come by in the future.

Dear Ann Landers: Should a 14-year-old girl have to share a bedroom with her 10-year-old brother? Our house is small. We have only two bedrooms. Mom and dad have the big bedroom. I had the small bedroom until six months ago. My brother used to sleep in the dinette till Mom decided he was inconveniencing the family, so she moved his bed into my room.

Dad plans to add another bedroom next year, so my mother keeps telling me to be patient. I just hate this arrangement because my brother's bed took up the space where my dresser used to be. Now I have to go in the dining room every time I want a piece of underwear. Whenever I dress, I have to go into the tiny bathroom.

Am I selfish as my mother says?—SLEEPLESS NIGHTS

AND MISERABLE DAYS

Dear Sleepless and Miserable: I vote in favor of moving your brother's bed back into the dinette. Apparently the family stood it for several years, so a little while longer won't kill anybody.

A 14-year-old girl is no baby, she's a young lady. And a young lady should not have to share a bedroom with her 10-year-old brother.

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CDA Court Valentine Party Today

Court St. Catherine 1378, Catholic Daughters of America, will hold its annual Valentine Party this evening at 8 p.m. in the Nativity Parish Annex. Along with the Valentines, secret pals will also be revealed.

Games and entertainment will be offered and refreshments will be served. All CDA members and their friends are invited to attend.

Hostesses for the evening will be Mrs. Gordon Hicks and Mrs. Louis Derouin. Assisting them will be Mmes. John Kennedy, Dorothy Boyle, Howard Owen, Gerald Revelle, John McVey, Frank Gately, Joseph Graziano, Phil Clayton, and Regina Cunningham.

Spaghetti Dinner Served Sunday

A spaghetti dinner will be served by ways and means committee of the St. Philomena Council on Sunday, Feb. 9 from 3 to 6 p.m. in the school hall, 21832 S. Main St. Mrs. Richard Tracy will supervise the dinner and Mrs. Armando Brunetti will be in charge of the cooking.

There is a special price for children. All families of the parish are invited to attend.



FIT FOR A KING . . . A specialist in wine and herb cookery, Mrs. Richard Playstad, home economist and new resident of Torrance, discusses her art of cooking with two members of the Torrance Welcome Wagon club, Mrs. Earl Blevin, center and Mrs. Richard Phelps. Mrs. Playstad will demonstrate the use of herbs and wine in cooking as the program for the Welcome Wagon club meeting on Feb. 13 at the Redondo Elks Club. (Herald Photo)

Tips on Adding That Gourmet Flare

Herb and Wine Cookery To Be Topic at Club Meeting

"Fresh herbs can turn a plain dish into a gourmet's delight" states Mrs. Richard Playstad, 5030 Reese Rd., home economist, who with her family moved to Torrance seven months ago.

Already her reputation as an excellent cook has been discovered and the housewife and mother will be guest speaker before the Torrance Welcome Wagon Club at its meeting on Feb. 13 at 12:15 at the Redondo Beach Elks Club, 315 Esplanade.

Just to make sure she always has a supply of herbs, she grows them. Most of the herbs are grown in a garden spot near the kitchen door, such as tarragon, basil, marjoram, thyme, shallots, rosemary, chives, and oregano. Herbs such as sage, anise and dill are grown in her vegetable garden where there is more space.

Herbs furnish another delightful hobby for the local housewife when she uses them as gifts, placing them in tiny plastic pots and attaching her recipe that calls for the particular herb.

Originally from New England, the Playstads came to Torrance from Washington where Mr. Playstad was employed by Boeing Co. He was transferred to the Los An-

geles area and is Field Service Representative for Boeing at International Airport and is engineering consultant to TWA and American Airlines.

There are four young Playstads, Keith 19, and Jack 18, both El Camino students, Patricia, a freshman at Torrance High, and Ross, first grader at Fern school.

The Playstads are members of the Neighborhood Church in Palos Verdes. Mrs. Playstad is an active member of the Welcome Wagon Newcomers Club and has been elected vice president and program chairman. She is a member of the Riviera Community Hospital auxiliary and

BURGUNDY POT ROAST

- 5 lbs. beef (your favorite cut)
- Herb salt and pepper
- 2 Tablespoons olive oil
- 1 (8oz) can tomato sauce
- 1/2 cup finely chopped onion
- 1/2 cup finely chopped parsley
- 1/2 cup finely chopped celery
- 1/4 teaspoon oregano
- 1/4 teaspoon sweet basil
- 1 cup California Burgundy

Season meat. Heat oil in Dutch oven; brown meat slowly on all sides. Add all remaining ingredients and cover. Simmer gently 3 to 4 hours turning meat after 2 hours.

Good with noodles and mixed green salad and a fruit dessert. The gravy may be thickened if desired.

HERB CHICKEN

- 2 broilers split in two
- 2 bunches fresh parsley or equivalent of dried parsley
- Fresh tarragon or dried tarragon
- 2 bunches scallions
- Herb salt or Beau Monde (Sea Island)
- Black pepper
- 1 lb. butter or half butter and half margarine.

Chop the parsley and scallions very fine. Cream butter and add chopped parsley, scallions, tarragon, herb salt and pepper. Separate skin of chicken from flesh and stuff generously with above ingredients. Chill in refrigerator overnight.

Broil chicken breasts up for about 20-25 minutes. Turn and broil breast down for five minutes and serve immediately.

Serve with Rose wine.

SCALLOPS ST. JACQUES COQUILLES ST. JACQUES

- 1 pound fresh scallops
- Juice of 1 lemon
- 2 cups water
- 1 tsp. butter
- 1 bay leaf
- 2 tsp. flour
- 1 teaspoon salt
- 1/4 teaspoon white pepper
- 1 cup cream (light)
- 2 egg yolks
- 1/2 cup grated Swiss cheese or Parmesan cheese
- 2 tsp. dry white wine
- Paprika

Wash and dry scallops. If large cut into pieces. Sprinkle with lemon juice. Simmer in water with 1 tsp. butter and bay leaf for 5 minutes. Drain. Melt 2 tsp. butter. Blend in flour, salt and pepper. Gradually stir in cream mixing until smooth and well blended. Cook over low heat, stirring constantly until thick and smooth. Beat in eggs and cheese. Cook three minutes longer. Add wine and scallops. Put into buttered scallop shells or oven ware casserole. Sprinkle with paprika. Bake in moderate oven (350) 10-15 minutes until golden brown.

Pre-Nuptial Showers Fete Barbara Zubovich

Miss Barbara Zubovich, daughter of Mr. and Mrs. Joseph Zubovich 2806 Knode St., will be married to Melvin C. Woffter, son of the George Woffters of Torrance, Saturday evening at the First Baptist Church.

The bride-elect has been complimented at two pre-nuptial showers. On Jan. 25, she was honoree at a surprise shower given by Mrs. Linda Landcaster. The hostess used aqua and white in decorating.

... Slaughter

(Continued from Page 25) ushers were Tom Cappuccio and Joe Furgiville.

The Rev. Charles Hughes stood before a flower banked altar to officiate at the candlelight ceremony. The wedding marches were played by Allen Dennen, who also accompanied Mrs. Virginia Jones as she sang "Thine Was You" and "The Lord's Prayer."

A reception followed in the church hall with Pat Tolliver in charge of the bride's book.

The newlyweds left immediately for Norfolk, Va., where Mr. Slaughter is serving with the United States Marine Corps.

The bride attended Torrance High School and her husband was graduated from the Hamilton, Texas, High School.

THE TORRANCE HERALD 1ST IN ADVERTISING IN CIRCULATION IN EDITORIAL

Mrs. Roland Homolka Is Honoree at Stork Shower

Mrs. Roland Homolka was the honoree at a baby shower given Wednesday evening, Jan. 29, at the home of Mrs. R. E. Moffitt, 2724 Arlington Ave. Mrs. Lee Allen was a co-hostess for the party.

Appropriate "stork" games were played, followed by the opening of many gifts for the expected baby.

Table centerpiece consisted of dainty pink and blue daisies, stock and carnations. The pink and blue colors predominated in the napkins, candles and mints. Mrs. Homolka wore a pink rosebud corsage presented by her husband.

Mrs. Fred Bever, mother of the honoree, and Mrs. John Homolka, mother of the father-to-be, presided at the silver services at either end of the table. Cherry party pie, served with coffee and tea, further carried out the color theme.

Attending from Torrance were Mmes. Gene Sparks, Alice Spehger, Milton Evenston, Ralph Beanson, Fay Parks, Max Gramse, Clark Crussell, Parke Montague, Cliff Samson, Ray Taylor, Florence Childs, Ralph Snodgrass, Arch Lewis, O. E. Fossum; Misses Susan Sparks and Susan Lea Allen.

Out-of-town guests were Mmes. Richard Vanderploeg, Covina; Gerald Nedros, Harbor City; Charles Montague, San Fernando; James Montague, Granada Hills; Rene Leimbach, Redondo; Fred Lippert, Redondo; Pauline Rains, Long Beach; Muff

Sweetheart Ball Slated For Saturday

Serra High School Mother's Club is sponsoring a "Sweetheart Ball" on Saturday, Feb. 8th in the high school gymnasium, 14830 South Van Ness Ave. in Gardena.

The Majestics, an orchestra comprised of boys from the school, will provide the music. The boys had played for the annual Christmas party for the faculty, and their music was so well received that the Mother's Club decided to ask them back for a "repeat performance."

Mrs. Louis Boutte is chairman of the dance. The mothers of the junior and senior students are serving on the committee. All parents and friends of the Serra students are invited to attend the festivities, which will begin at 9 p.m. Tickets will be available at the door.

Hears Talk On Braille

Paul F. Ehret, representing Braille Institute, was the guest speaker at the Wednesday evening meeting of the Alpha Omega chapter of Theta Chi Epsilon sorority. The meeting, held at the home of Mrs. Carl Vogel, was preceded by a pot luck supper.

Alpha Omega chapter selected the Braille Institute as its major philanthropy for 1964. Chapter members sold Christmas cards during the last part of 1963, pledging all profits from the sale to the Braille Institute. Christmas card chairman was Mrs. Del Talbert. Chairman of the philanthropy committee is Mrs. Al Hoversten.

The supper-program was attended by Mrs. Stanley Ton,

chapter president, and Mmes. Carl Vogel, hostess, Al Hoversten, Del Talbert, Charles Marcotte, Paul Light, John Borden, Mrs. Irene Elm, Mrs. Jerry Porter, Mrs. Pierre Droubay, Mrs. Robert Jensen, Mrs. Terence McAfee, and Miss Joan Kohl.

Rebekahs Will Meet Feb. 12

Torrance Rebekah Lodge 347 will meet Feb. 12 at 8 p.m. at the Torrance Masonic Temple, 2326 Cabrillo Ave., with Verna Bartleson, noble grand, presiding. District Deputy President Ada O'Neil of District 98, will be present to give instructions to officers.

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