



COOKING TIPS . . . Members of the institutional cooking class at Los Angeles Trade Technical College watch Charlene Holabird (left), dietitian for Southern California Gas Co., prepare to steam lobsters in a Jet Steam-It at the firm's commercial equipment center in Pico Rivera. Watching, from left, are Mary Uzi of Bellflower, Marietta Davidson of Norwalk and Rose Cormier of Torrance.

JPL Scientist Speaks To Students at Riviera

Two hundred and fifty boys and girls planning careers in science had a first-hand opportunity to talk with one of the nation's top space scientists Wednesday morning when Dr. Albert R. Hibbs of Jet Propulsion Laboratory and California Institute of Technology, spoke at Riviera School.

Dr. Hibbs, creator of the award-winning "Exploring" television program, gave an illustrated talk on "Man's Knowledge of the Moon". Purpose of the lecture was to challenge the thinking of students with a scientific bent.

Author of more than 50 publications on missile technology and space science, Dr. Hibbs directed orbit calculations for the first satellites and space probes, had charge of design and construction of scientific instruments for the exploration of the moon and planets by the National Aeronautics and Space Administration, and is presently leading a group doing studies on arms control problems related to space technology.

Olson Named to Advisory Group

City Councilman H. T. "Ted" Olson has been appointed to the Citizens Advisory Committee on Community Improvements by Supervisor Burton W. Chace. The appointment was ratified by the Board of Supervisors Thursday.

Olson replaces Councilman J. A. Beasley, whose term expired Nov. 2. Chace also named Warren M. Thorne of South Pasadena to the advisory committee.

IN CONNECTION with his lecture, Dr. Hibbs showed films taken of the moon by the Ranger VII spacecraft early this year.

What sort of questions do students ask when they get a crack at a leader in the field? Among other things they wanted to know: What was the main thing our government got out of the Ranger flight? Are there more radioactive substances on the moon than on earth? Do the scientists ever take pictures of the moon two days in a row and see new craters the second day? And "Could the dark streaks on the moon be rivers of dust flowing away from a crater?"

Most important advice the space scientist had to offer was the fact that so much remains to be known in the field of science. "It's not what we know that's important, it's how ignorant we are that matters. It's science's job to find the answer," Dr. Hibbs concluded.

Gary L. Mellor, son of Mr. and Mrs. Philo E. Mellor of 18249 Ashley Ave., completed basic training Oct. 23, at the Recruit Training Command, Naval Training Center, San Diego, Calif.

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



PUMPKIN dressing balls provide a fitting flavor accent for tempting baked ham. Autumn's harvest of the famous jack o'lantern gives us a food to use as ingredient in something besides a pie.

PETER PUMPKIN! Dressing Balls Give Ham Flavor Accent

Different indeed, but well worth trying, are Pumpkin Dressing Balls prepared from all purpose dressing mix to enhance your holiday menus.

Everyone loves the spicy, full-rich flavor of pumpkin, so why confine it to pumpkin pie just once or twice a year? All you need to do is add one cup mashed pumpkin, delicately flavored with allspice, to one bag of melba toasted dressing mix.

For ahead preparation, refrigerate the dressing balls until an hour before serving time. Then arrange in a greased casserole with a small dollop of colorful pumpkin and a walnut half garnish for each. Place in the oven along with the ham to bake to a fragrant mellowness.

Good to serve with sliced ham and Pumpkin Dressing Balls might be buttered fresh Brussels sprouts and hot cheese biscuits.

A luscious salad completes the main course of the meal.

Combine Mrs. Cubbison's All Purpose Dressing with melted butter. Blend pumpkin with allspice; add to dressing mix, reserving about 2 tablespoons for garnish. Blend in liquid, mixing well, but lightly. Shape dressing into eight balls and place in greased casserole. Top each with a teaspoon of pumpkin and place a walnut half in the center of each. Bake at 325 degrees for 35 to 45 minutes.

Coffee Cake Offered At Leisurely Brunch

Baking your own coffee cake is no trouble at all when you have at your disposal such convenience foods as packaged hot roll mix and canned cling peach slices.

BAKING SEASON IS NOW IN SWING

One way to enjoy this date loaf as suggested here is to spread its slices with creamed cheese.

Fresh dates and candied cherries and pineapple give festive color to this delicious bread.

Now that the baking season is again in full swing, keep a good supply of fresh dates on hand for all kinds of hot breads, cakes and pies.

PARTY DATE LOAF
1 cup fresh dates
1/2 cup candied cherries
1/2 cup candied pineapple
1/4 cup shortening
1/2 cup sugar
1 egg
1 1/2 cups milk
2 1/2 cups sifted flour
4 tsp. baking powder
1 tsp. salt

Slice dates. Quarter cherries. Slice pineapple thinly. Cream together shortening and sugar. Add egg and beat well.

Blend in milk. Sift flour with baking powder and salt. Blend into batter. Stir in fruits.

Turn into greased loaf pan (8 1/2 x 4 1/2). Bake at 350 degrees about 1 hour and 15 minutes.

Let stand 10 minutes, then turn out onto wire rack to cool.

Economically minded honey users buy honey in large size containers. Honey is easily poured if edge of container is oiled.

The result is "Peach Revel Coffee Cake," a merry way to begin a day.

The peaches provide desired moistness and golden color in the cake, which is further enhanced by grated lemon rind, brown sugar and cinnamon.

Syrup from the peaches spooned on the cake while still warm gives the crust a shiny glaze and adds to the flavor appeal of this breakfast winner.

PEACH COFFEE CAKE
1 can (1 lb. 13 oz.) cling peach slices
1 pkg. hot roll mix
1/4 cup warm water
1 egg
2 tsp. grated lemon rind
1/2 cup brown sugar
1 tsp. cinnamon
1/4 cup melted butter

Drain peaches, reserving 1/4 cup syrup. In mixing bowl, sprinkle yeast from roll mix on water; stir to dissolve. Add 1/2 cup peach syrup, egg, lemon rind and roll mix. Blend well and let rise until dough is almost double in bulk.

Combine brown sugar and cinnamon. Dip small pieces



WARM Peach Revel Coffee Cake with its delicious canned cling peach slices will brighten any morning meal that is leisurely enough for warm yeast bread.

(about 2 tablespoons) dough in butter, then sugar-cinnamon mixture. Alternate with peach slices in well greased 9-inch tube pan; layer until all dough and peaches are used. Cover; let rise in warm place until light and almost doubled in bulk. Bake at 375 degrees for 35 to 40 minutes. Cool in pan for 10 to 15 minutes. Turn out on serving plate. Spoon remaining peach syrup over top. Serve warm. Makes eight servings.

Three little words—

make sweet talk for salad lovers: Canned cling peaches—grown in California. Take a cling peach half, fill it with creamy cottage cheese and put it on a bed of lettuce. Garnish with a bit of green. You'll be wild about it!



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CHEESE PUFF IS A WINNING TRICK

Autumn is a wonderful time of year to enjoy food as varied and abundant as this season's charms. That food is cheese. Beer and cheese have an affinity for each other and they combine deliciously in a hot dish for late-hour refreshments.

After an evening at the bridge table, treat winners and losers alike to this Cheese Puff.

CHEESE PUFF
1/2 cup beer or ale
1 cup soft bread crumbs
1 cup grated Cheddar cheese
4 eggs, well beaten
1/4 tsp. salt
1 lbs. butter

Pour beer over bread crumbs in 8-inch pie plate; let stand 10 minutes. Stir in cheese, eggs and salt; dot with butter.

Bake at 350 degrees 30 to 35 minutes until golden brown. Serve at once. Garnish with bacon curls, if desired.

JOLLY TIME ALWAYS POPS!
JOLLY TIME POP CORN

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