

Homemaking Can Be Fun--If It's A Challenge



Living Is a Family Affair

Creative ability, a desire to get the most out of everything, is encouraged by family interest at the R. A. Hicks home. With three young sons, interests run in many directions but they are all shared. Here, young Tom is busily engaged in constructing a model car and is getting wholehearted support from his mother and brothers, Gregory and Brian.

Broiling Burger Simple Routine

It Takes Gourmet to Glorify Ground Beef

It isn't a challenge to broil a hamburger or push a vacuum cleaner, but it is a challenge to find a good recipe for using ground beef and to keep a clean house. Homemaking is fun when we make it a challenge," an excerpt from an article "Born to be a Best Cook" written by a local housewife and published in McCall's magazine.

These words of advice are given to the many young women of the area, who are this summer beginning careers as homemakers, by Mrs. R. A. Hicks, 3650 Emerald, homemaker, wife, mother and clubwoman, one of the many new and interesting women who in recent years are making Torrance their home.

This young matron, mother of three and wife of Allen Hicks, manager of general accounting for Continental Airlines, comes from a small farming community, Amana, Iowa, where she was taught to cook by her mother and where her club life

began at the age of 10 when she became a member of 4-H.

As a teen-ager she did 4-H modeling for national publications, in which she also had articles on party-giving published as features.

With a zest for life, at Colorado College she maintained a scholarship along with holding ten campus offices.

It was during these college days, February 1952, that McCall's food editor and photographer arrived at the college to work on the "Born to be a Best Cook" series for their publication. Naturally, the hometown newspaper gave the event coverage with pictures and stories of Mrs. Hicks, who was required to cook a dinner for her sorority.

Romance entered the picture. There was a young accountant in town, who was just graduated from Colorado University. His Sigma Phi Epsilon fraternity dance was coming up, so he sought out a friend for an introduc-

tion to McCall's "Best Cook," and a date for the "Sweetheart Dance" . . . they were married in September. Instead of the "Career Girl" picture, McCall's ran the wedding picture.

While living in Denver, Mrs. Hicks was a member of the Woman's Club; organized groups to sew for orphans and make rosaries for the missions in the Archbishop Guild; was president of the Altar and Rosary societies at the Holy Cross Church.

She, her husband and three sons, Tom, Greg and Bryan, moved to Torrance only two years ago where her first interest, her home, came into play. With interior decorating as one of her hobbies, she enjoys collecting antique accessories to go with her Colonial furniture. Sometime these items need refinishing and this she does, among her most prized, an antique mantel clock.

With her home organized, she indulged in another

hobby, sewing, since she likes to make her own clothes because they can be different and original.

This woman, who has made homemaking a full time career, then took a look at worthwhile women's organizations where her time would be well spent. She joined the Nativity Mothers Club, serving as hospitality chairman and a room mother, and this year will head the group as president. For social and philanthropic interest, she became a member of the South Bay Alumni of Gamma Phi Beta.

And father's place in the household? . . . this took one contemplative moment and then she said, "this may be old-fashioned but every man should be head of his house."

So, from one who enjoys a successful marriage and homemaking career, to the brides of today and tomorrow, "make your homemaking career a challenge."

Round-the-Clock, She's Busy

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Edna Cloyd, Editor

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Favorite Recipes

SUKIYAKI

1 lb. beefsteak
1/4 c. cooking oil
2/3 c. consomme
1/3 c. soy sauce
water cress

2 tbsp. sugar
1/2 tsp. monosodium glutamate

1 c. cut celery
1 bunch green onions
mushrooms

1 can Chinese vegetables (mixed)

Saute half of beefsteak (in thin slices) in half of oil in heavy skillet. Add sugar, glutamate, soy sauce. Keep meat in one part of pan, add liquid mixture. In separate part of the skillet add celery, green onions, mushrooms, mixed vegetables. Finally add 1/2 bunch watercress. Cook and turn 3 to 4 minutes. Serve over hot cooked rice and sauce from the skillet. To serve hot, use the same skillet and repeat with remaining half of ingredients.

POPPY SEED CAKE

1/3 c. poppy seed
1 c. milk
3/4 c. butter or oleo
1 1/2 c. sugar
2 c. cake flour
2 tsp. baking powder
4 egg whites

Soak poppy seed in milk, preferably overnight, or at least several hours. Sift together flour and baking powder and add alternately with milk and poppy seed. Fold in egg whites. Bake in two layer pans in 375 degree oven 30 to 35 minutes. When cool, put layers together with filling and then frost with white frosting.

FILLING:

4 egg yolks
1 c. sugar
2 tbsp. corn starch
1 c. water
1/2 c. nut meats

Mix egg yolks, sugar and cornstarch. Add water and cook until thick. When cooked, add nuts and spread between layers.

KOLACHY

1 cake yeast (compressed)
1 c. scalded milk
1/2 c. butter
1/2 c. sugar
1/2 tsp. salt
1 tsp. vanilla
4 eggs, well beaten
4 cups flour

Soften yeast in 1/4 c. scalded milk, cooled to lukewarm. To remaining hot milk add butter, sugar, salt and vanilla, stir until butter melts; cool. Add beaten eggs and yeast. Sift flour and add gradually until dough is smooth and elastic. Turn dough out on floured board, cut into little pieces about the size of a regular yeast roll. Mold into buns by placing dough in palm of hand, rotating with the other. Grease each roll generously with melted butter. Place on cookie sheet and let rise for 30 minutes. Make impression in center of each with fingertips. Fill with desired filling.

PRUNE FILLING: Into two cups of cooked chopped prunes stir 4 tablespoons sugar, 2 tablespoons lemon juice, 1/2 tsp. grated lemon rind and 1/4 tsp. cinnamon.

APRICOT FILLING: Stir 1/4 c. sugar into 2 cups hot pureed apricot pulp. Cool. (Each filling recipe is enough for half of the Kolachy recipe).



Sewing



Dusting



Madam President



Telephoning



Being a Mother

Photos by Hal Fisher
(Staff Photographer)