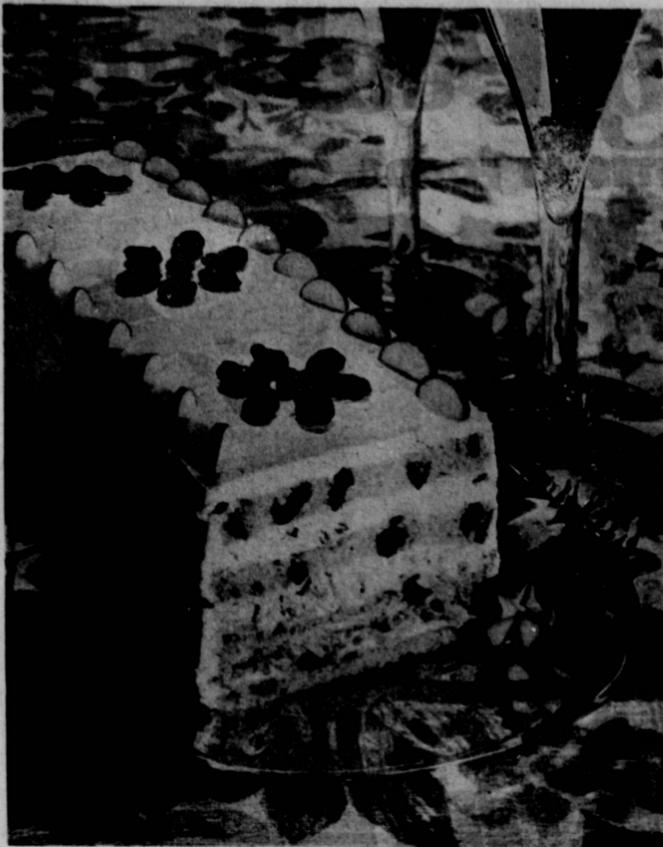


Armed Forces

Air Forces which provides of-fensive -defensive airpower for the U. S. and its allies in military skills which will qualify him for acceptance as a commissioned officer in the Army Reserves upon graduation from school.

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



EASY TO MAKE is this Festive Frosted Loaf, because it uses sliced bread. You can stack as high as you want and as long—simply indicate cutting lines on top. This loaf uses raisin bread and it's garnished with sliced radishes and raisins.

Sandwich Loaf Pretty

Festive and good for the buffet is the sandwich loaf, with layers of chicken salad, ham salad and egg salad. Try using raisin bread in lieu of the customary white or wheat. You can use sliced bread in this recipe. Then frost with a Roquefort-flavored cream cheese.

This isn't the only possibility for raisin bread. Many canapés are more interesting on raisin bread, as are sweet fillings for tea sandwiches. Club sandwiches can be made better with the inside slice of raisin bread.

- FESTIVE FROSTED LOAF**
- 1 1-lb. loaf raisin bread
 - Soft butter
 - Chicken filling
 - Ham filling
 - Egg filling
 - 1 8-oz. pkg. cream cheese

1 5-oz. jar Roquefort cheese spread

Trim crusts from raisin bread. Arrange four slices, sides touching, on sheet of foil. Spread lightly with butter, then top with Chicken Filling. Top with 4 bread slices. Spread these with butter and ham filling. Repeat, using Egg filling, then top with remaining bread slices. Soften cream cheese and Roquefort spread; blend together. Spread over top and sides of loaf. Chill thoroughly. Garnish as desired. Mark into serving slices, taking care that marks are made where bread slices join. Slice with serrated knife. Makes 12 servings.

Chicken Filling: Combine 1 cup finely chopped cooked

chicken, 3 tbs. mayonnaise, ¼ tsp. grated onion, 2 tsp. each finely chopped pimiento and green pepper. Add salt and pepper to taste.

Ham Filling: Combine 1 cup ground or very finely chopped cooked ham, ¼ tsp. prepared horseradish, 1 tbs. well drained pickle relish and ¼ cup mayonnaise.

Egg Filling: Combine 4 finely chopped hard-cooked eggs with 1 tsp. prepared mustard, 3 tbs. mayonnaise, 2 tsp. chopped parsley, ½ tsp. salt and pepper to taste.

Seaman Appren. Richard J. Bugarin, USN, son of Mrs. Adelina L. Bugarin of 513 E. 220th St., is serving aboard the guided missile destroyer USS Towers.

The Towers is in the Seventh Fleet in the Far East. The ship will visit various ports in Japan, Hawaii, the Philippines, and Hong Kong during its estimated six to seven month tour of duty.

Marine Pvt. Donald D. Freeman, son of Mr. and Mrs. Clifford Freeman of 22046 Ravenna Ave., was graduated from Marine recruit training at the Marine Corps Recruit Depot at San Diego June 20.

Marine Pvt. Ronald N. Daggett, son of Mr. and Mrs. Norman E. Daggett of 3922 Emerald St., was graduated from Marine recruit training at the Marine Corps Recruit Depot at San Diego June 20.

Electrician's Mate Fireman Ronald E. Freese, USN, son of Mr. and Mrs. Alonzo G. Freese of 5030 Carson St., is attending the 14-week Electrician's Mate School at the Naval Training Center at San Diego.

David P. Matosky, 18, son of Mr. and Mrs. Frank J. Matosky of 1552 W. 216th St., was promoted to Army specialist four, June 28, while assigned to the 25th Infantry Division Artillery's Headquarters Battery in Cu Chi, Viet Nam.

Specialist four is an enlisted rank equivalent to the rank of corporal.

A clerk-typist in his unit, Matosky entered the Army in February, 1965, and arrived overseas in March of this year. He completed basic training at Fort Polk, La.

He attended South High School.

Pvt. James M. Whetston, 19, son of Mr. and Mrs. James W. Whetston of 22628 La-deene Ave., completed three weeks of training as a paratrooper at the Basic Airborne School, Fort Campbell, Ky., July 7.

Private Whetston is a 1965 graduate of South High School. He attended Lassen Junior College, Susanville, Calif.

Airman 2.C. James G. Carpenter, son of Mrs. Helen A. Tyrrell of 740 W. 214th St., is now in Viet Nam in the fight against Communist aggression.

Airman Carpenter is an aircraft mechanic in the Pacific

Army Cadet Norman A. Wagner, 21, son of Mr. and Mrs. Henry A. Wagner of 3030 Merrill Drive, is at Ft. Lewis, Wash., undergoing six weeks of summer training with his school's Reserve Officer Training Corps unit. He is receiving instruction

Marine Pvt. Gregory P. Collins, son of Mr. and Mrs. J. S. Collins Jr. of 2132 W. 169th Place, was graduated from Marine recruit training at the Marine Corps Recruit Depot at San Diego June 30.



CARL S. EVANS
Army Pvt. Carl S. Evans, 23, has completed eight weeks of training as a military policeman at the Army Training Center at Ft. Gordon, Ga. He is the son of Mr. and Mrs. Harry Evans of 24249 Neece Ave.



DENNIS KENNEDY
Airman Dennis R. Kennedy, son of Mr. and Mrs. Ellis L. Kennedy of 17516 Faysmith Ave., Calif., has been assigned to Minot AFB, N. D., after completing Air Force basic training. The airman, a 1963 graduate of North Torrance High School, will be trained on the job as an air policeman with the strategic Air Command. He attended El Camino College.

Army Pvt. Jerald P. De Lange, 22, son of Mr. and Mrs. Cecil P. De Lange of 2704 W. 175th St., completed a general supply course at Fort Jackson, S.C., July 8.

During the six-week course, he was trained in maintaining stock records for the receipt and issue of supplies and materials. He also learned typing and general administration procedures and storing of various Army supplies.

Army Pvt. John R. Sutch, 20, son of Mr. and Mrs. Matten R. Sutch of 1347 W. 257th St., Harbor City, completed a general supply course at Fort Ord, Calif., July 8.

Sutch entered the Army in March, 1966, and completed basic training at Fort Ord. He attended Blessed Sacrament R. C. School, Liverpool, England.



DAVID P. BIERER
Army Pvt. David P. Bierer has completed eight weeks of military police training at the Army Training Center, Ft. Gordon, Ga. The 20-year-old soldier, son of Mr. and Mrs. John H. Bierer of 2908 Blaisdell Ave., Redondo Beach, entered the Army last February. He was graduated in 1964 from Aviation High School.

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Real Family Treat

A few easy tricks help make corn fritters a real treat. Let the shortening melt and heat to 365 degrees, the optimum frying temperature for fritters, while preparing the fritter batter.

Do not overcrowd the kettle in cooking and watch the temperature of the melted fat very carefully. If fat is not hot enough, there will be increased fat absorption on the surface of the fritters; if temperature goes too high, the outside of the fritters will over-brown before the inside is cooked through.

Allow the fat to return to 365 degrees between frying. When fritters are done, serve them quickly so they stay piping hot.

- CORN FRITTERS**
- ¼ cup shortening
 - ½ cup sifted flour
 - 1 tsp. double-acting baking powder
 - 1 tsp. salt
 - ½ tsp. paprika
 - 2 eggs
 - 2 cups (No. 2 can) corn kernels
- Sift together flour, baking powder, salt and paprika. Separate eggs. Beat yolks.

Blend with corn. Stir in flour mixture. Beat egg whites. Fold into corn mixture. Heat shortening in heavy skillet to 365 degrees. Drop spoonfuls into hot fat. Turn to brown. Serve hot with franks.

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Press-Herald

MARY WISE Menu Planners