

Coffee Break

By Adeline Daley

For years it appeared that the women's magazines were trying to outdo each other in their summer issues in presenting picnic suggestions, illustrated with mouth-watering delectables. Sometimes a half watermelon artfully scooped out and refilled with melon balls and assorted fruits. Or a shimmer in gelatin salad, cleverly molded in a two-quart-size plastic milk carton, for the people, I guess, who MUST have gelatin salads at picnics.

And as the piece de resistance, usually a giant boar which presumably you were to roast on the spit of your \$8.95 barbecue unit if your husband didn't have the time or inclination to dig a six-foot pit in your lawn.

Topping all of these articles, however, is the one on great outdoor meals in a recent Saturday Evening Post, written by one Roy Andries DeGroot, president of the International Gourmet Society. What else?

According to DeGroot, the basic rule for eating outdoors is that "food should be prepared and presented with natural simplicity in the manner of our pioneer forefathers."

He should have added, if you happen to be Chef Julia Child and don't mind spending two days in preparations, because he lists four different menus for the geographic divisions within the United States which would make the a la carte selection at Maxim's look like that of your local greasy spoon, I don't claim to know all the vittles our pioneers ate, moreover, but I doubt that they showed much concern over whether to serve red or white wine with salt pork and hominy grits.

But are you ready? For the midwestern bill of fare he suggests honeydew melon with ham rolls, marinated mushrooms, asparagus foil-roasted in butter, whole fresh strawberries dipped in anise-hyssop honey with pan-fried trout and scrambled eggs. The wine? A German Moselle or French Alsatian. Presumably while the kids partake of either Rootin' Tootin Raspberry or Lefty Lemon Kool-aid.

Some of the food can be prepared ahead, which is a relief. Because the way we forget things, I can see myself sending the kids over to a neighboring picnic party and asking if they happen to have "two tablespoons of Spanish sherry, 1/2 teaspoon of Szechwan and some Greek vine leaves. I need them for my spit-roasted Wild Mallard Duck with rack of lamb."

In the meantime, I think we'll stick with potato salad and fried chicken or hot dogs and marshmallows. Somehow "Roasted Eggplant," "Foil-Roasted Broccoli and Okra," "Baked Rhubarb," as suggested by DeGroot in some of his menus, don't appear too appetizing.

Besides, I'd be too much in a dither worrying about what wine to serve and whether or not at home or outdoor temperature.

Home Economic Chances Outlined by Instructor

The field of home-economics was pin-pointed today as a field of rapidly increasing opportunities, by Mrs. Lenore Eisenstein, instructor of home economics at Los Angeles Harbor College.

She pointed out that the concept of learning only domestic skills in this field is long past. Harbor College graduates in this major have found positions as home economists with major food companies, many have found it a good beginning for airline stewardess programs and still others are working on junior executive training positions in department stores.

Graduates of the Nursery School Education have accepted positions with the Head Start program and in day care centers.

At present, there are five programs being offered at Harbor College that lead to an Associate in Art Degree in Home Economics and related areas. Students can earn a degree in Nursery School Education, Fashion Design and Merchandising, Home Furnishing and Merchandising, and Home Economics.

Registration for the fall semester starting Sept. 11 is now in progress. The last day to file an application for admission is Aug. 30. Further information may be obtained by phoning the College.

Sharon West Becomes Mrs. Gordon L. Jones

First Christian Church was the setting for the recent marriage of Miss Sharon Kay West, daughter of Mr. and Mrs. Walter J. West, 2610 W. 225th St., Torrance, and Gordon L. Jones, Parents of the bridegroom are Mr. and Mrs. Gordon S. Jones, of Reynosa Drive.

Rev. Milton Sippel officiated at the double ring ceremony for which the bride wore an A line satin sheath overlaid with a silk organza cage. Daisy appliques outlined the neckline and sleeves. The gown was fashioned with a chiffon chapel train. A white satin pillbox held her tiered shoulder length veil and she carried a nosegay of daisies. Mr. West escorted his daughter to the altar.

In pale blue gowns and carrying yellow daisies, attendants were Misses Pam West, maid of honor; Allison Jones, and Linda West, bridesmaids.

Mr. Jones stood as his son's best man and ushers were Ron Keytas and Dave Roberts.

Mrs. Eleanor Hanes played the nuptial music and Miss Elaine Skelton was in charge of the guest book.

A reception for the 200 guests was held at the church and a buffet dinner followed at the bride's home for out-of-town guests. The



MRS. GORDON L. JONES (Photo Arts Studio)

honeymoon was spent at Monterey Bay and the new home is in Lomita.

The bride is a 1967 graduate of Torrance High where she won the Homemaking award.

Her husband, a 1964 graduate of South High, is employed by Armo, National Supply Division.

Ellis-Boehmler Vows Read in Pennsylvania

Miss Lynn Ann Ellis, daughter of Mr. and Mrs. Harry A. Ellis, 17019 Van Ness Ave., Torrance, became the bride of Richard W. Boehmler, on June 24, in a ceremony at the Trinity Lutheran Church in Hazleton, Pa. Parents of the bridegroom are Mr. and Mrs. William C. Boehmler of Hazleton.

Rev. E. Lawrence Bottiger officiated at the early afternoon double ring ceremony and Miss Donna Zierdt played the nuptial music.

The bride, given in marriage by her father, wore an empire organza gown detailed with a wateau chignon train and Venise lace encircling the oval neckline. Her triple-tiered illusion veil cascaded from a daisy lace and seed pearl circlet and her bouquet was of white daisies.

Miss Shirley Wagner, in maize chiffon, was maid of honor and bridesmaids, both gowned in Nile green chiffon, were Misses Claire Susan Fetterman and Elaine Bellezza. Their bouquets were of yellow, white and green daisies.

Thomas S. Hinch served as best man and ushers were William F. Swoyer and Robert Kotsur.

A reception followed in the Lobitz Fountain Room and the couple left for a honeymoon prior to going to their new home at 4225 Raleigh Ave., Apt. 204, Alexandria, Va.

The bride is a graduate of North High School and the California College of Commerce, School of Dental Assisting.

Mr. Boehmler, an alumnus of Hazleton High, is serving in the United States Army with the 521st Military Police Company at Ft. Belvoir, Virginia. He was recently promoted to specialist fourth class. Prior to entering the military service, he was employed in the composing room of the Hazleton Standard-Speaker newspaper.

Mr. and Mrs. Ellis accompanied their daughter to Pennsylvania for the wedding, spending a month in Hazleton, their former home.

Canada Vacation

Dr. and Mrs. Ralph Black returned recently from a 12-day vacation in Canada. They spent six days at Expo 67 after which they visited Mrs. Black's parents in Saskatchewan and friends in Vancouver.

New CDA Chairmen Announced by Regent

At the first meeting of the new year for Court St. Catherine, Catholic Daughters of America, Mrs. Elles Cook, grand regent, announced her chairmen for the coming year.

They are Mmes. Thomas Babbitt, parliamentarian; Paul Labonawski, program; Robert Klages, ways and means and bulletin; William Wochna, social service; James Neary, share-the-faith; J. W. Crew, Nativity parish and Gordon Hicks, St. Margaret Mary Parish, education and poetry; Cecelia Young, legislation, highway safety and civil defense; William Healy, Women-for-Deceacy; Frances Ban, extension; Robert Aguilar, telephone.

Also, Mmes. Charles Butterfield, public relations and press book; Kathryn and Felice Shaughnessy, World Missions; Robert Crain, secret pal; Louis Derouin, hospitality; F. W. Rick, 50-50; Michael Shanahan, sunshine and sick; Wilbur Camp, CDA Home; Robert Hammerle, bus tours; William Olvera, Juniors; Beverly Williams, Juniores; Laurence Derouin and Harvey Lee, petty cash fund.

Standing rules were revised for the coming year, and a budget set up to take care of the court's charities.

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