

Surrounded with Artifacts of Other Lands

The Hughes family, who are now making Torrance their home, remember their interesting days in other lands as lay missionaries for the Episcopal Church. Their home is filled with mementos gathered while living in the Philippines and in Liberia. Seated on the couch, Mr. and Mrs. Hughes hold a tray in intricate Indian design, which they purchased in a flea market in Africa, while 10-year-

old Amy holds a shield used by the Bon Toc tribe in the Philippines and Peter, 11, sits on a chief's stool and wears an Igaro tribal hat. The coffee table is of exquisite mahogany from Ghana and is hand-carved in an elephant design. Also around the room are hand-woven baskets from Africa and the Philippines, which the Hughes use for storage. (Press-Herald Photo)

Served in Liberia and Philippines

Episcopal Lay Missionaries Among Active New Residents

Among the interesting new people moving to the South Bay during the past few years and becoming active in civic, philanthropic and social phases of community life are Mr. and Mrs. W. R. Hughes of 24235 Falena Ave.

Both graduates of the University of Southern California at Los Angeles, Mrs. Hughes is a native of Connecticut and Mr. Hughes, a native southern California. In 1948, Mrs. Hughes received her BA in sociology and Mr. Hughes won his masters in English.

Shortly thereafter they became lay missionaries for the Episcopal church and arrived in Liberia in 1949. At Cuttington College in the hinterland of Liberia, Mr. Hughes taught English, French, Latin and German, serving as the Dean of Instruction. During this time, Mrs. Hughes set up the library at the same college.

While in Liberia they visited Sierra Leone and the Gold Coast, which is now Ghana. Leaving Liberia in 1955, the couple went to Switzerland for seven months. Their son, Peter, now 11, was born in Zurich.

In 1956, Mr. Hughes became principal of the Episcopal High School in Mountain Province, the Philippines. "In the Philippines, we learned to know and love the people of the small community of 5,000 where we lived for three years. We still keep in touch with some of them at Christmas and on birthdays," Mrs. Hughes said in recalling her days in the Philippines. Their daughter, Amy, was born at the St. Luke's hospital in Manila.

Returning to the States in August, 1959, the family settled in Torrance. Mr. Hughes took his junior col-

lege examinations and accepted a faculty position at the Los Angeles Harbor College.

Mrs. Hughes became active in community affairs and is a member of the League of Women Voters, Girl Scouts, and will serve as president for the coming year of the South Bay University Women. This organization is made up of women from Torrance, San Pedro, Palos Verdes Peninsula and the beach cities. Membership is open to women who hold a degree from any accredited college or university.

Happy with their lives in the South Bay, the Hughes family is dreaming of the day when they can revisit the Philippines and Liberia and also take Peter back to Switzerland to see the beauty of his birthplace. In reminiscing, Mrs. Hughes talked of the foods of the countries and has given recipes to be shared with readers.

From Liberia:

GROUND PEA (PEANUT) CHOP

- 8 c ground peanuts (or pure peanut butter)
- 1 tin tomatoes
- 5 hardboiled eggs
- 5 chickens (small)

Shimmer chickens, remove bones. Make ground peas into peanut butter by rolling or beating in a mortar. Add chicken broth (at least 6 cups) slowly to peanut butter, stirring well. Bring to a boil and cook for a few minutes. Add chicken and let simmer 30 minutes, or until ready to serve. About 10 minutes before serving carefully stir in tin of tomatoes, and wedges of hard boiled eggs. Serve on rice, with condiments (as with curry).

Filipino Recipes:

GUAVA WHIP

- 2 c guava (mashed or strained)
- 2 egg whites
- ¼ cup sugar
- Juice of ½ lemon

Mix guava, lemon juice and sugar. Fold in stiffly beaten egg whites and freeze in refrigerator tray. ½ cup whipped cream may be folded in when mixture is half frozen.

COCIDO

- 1 lb beef (cut in serv)
- 1 lb pork (ing pieces)
- 2 Spanish sausages (chorizo)
- 2 onions
- 3 tbsp. cooking oil
- 1 c garbanzos
- 2 cloves garlic
- 6 cooking bananas (found in Mexican market)
- 3 whole potatoes
- 2 Chinese cabbage
- 5 tomatoes

Soak and cook garbanzos. Cut beef and pork, boil with chorizo, and onion. Cook potatoes and add Chinese cabbage when potatoes are half done. When cooked, remove from pan and use same water for cooking bananas (skins removed). Do not overcook. Sauté garlic, onions, sliced tomatoes. Add meat, chorizos, vegetables; allow to brown. Arrange on platter. Serves 6 to 8.

MANGO CHUTNEY

- 8 sliced mangoes
- 7 c brown sugar
- 3 c vinegar
- 1 c raisins
- 1 tsp. salt
- 1 large ginger root (peeled and sliced very fine)
- 3 garlic cloves
- 3 small red chills

Bring salt, vinegar, sugar to boil in large kettle. Boil for 15 minutes. Add sliced mangoes and other ingredients. Boil slowly until thick, 45 minutes to one hour. Seal in sterilized jars.

Fashion News

Flash For Fall of '67

Spanish Trends Spark Panorama

The birthplace of Los Angeles — 186 years ago, come Sept. 4 — was a street that is today only a block long, but jam-packed with color and a fiesta-like atmosphere. The brick and tile pavements are lined with taco stands, restaurants, nightclubs, art and gift shops, museums and candle-makers.

Here is the oldest (1818) and most historically interesting Avila House, made of adobe. Only one 7-room wing remains since the 1857 earthquake destroyed a large portion of the original 18 rooms. The city's first brick building is at 35 Olvera Street.

In the Plaza across the street, restoration has begun with the bandstand festooned with iron filigree ornamentation standing in the center of a jewel of a park. Just beginning to take shape, a topiary encircles it, for the delight of children of all ages who may come to sit in the shade of the giant eucalyptus trees. Across on the other side of the Plaza is the first building restored — the old Fire House — whose number appropriately is 1. Next to it, the old Pico House, the first hotel which was the hub of social activity in 1870. Plans for complete restoration of this 40-acre area will be accomplished in different phases, taking several years to finish. But the Spanish, Mexican and Early American flavor is there, now, and the nostalgic accents that build a city's heritage are being brought back to life.

Fashion trends from California to be found in Fall collections reflect an affinity for early Spanish and Mexican influences. Serape stripes, the swirling baroque patterns of decorative tiles, as seen in prints, and knitted fabrics with a hand-woven look clue the contemporary styling that is linked to the past. Earthy tones — one house believes so strongly in these, the whole collection is built around them — reflect the subtle tones of tile, sand, and clay. Or colors like the leather used by workers busy at their benches making huaraches are soft, muted and autumnal.

More than any fashion center, California has advocated the rightness of slacks and pants for women. In her heyday, Marlene Dietrich was the first celebrity of the era to endorse them, and almost certainly they became the backbone of a burgeoning sportswear industry. Although the fashion of the moment is always controversial, it would seem that pants, in some form or another, are here to stay. It was actually in California, in 1945, that the first culottes, skirt length, were cut by Dede Johnson and named "Cloud Strollers", to inaugurate the first Pan-American flight to Mexico City.

And now we're heading for outer space, it's practically assured that the first fashion on the Moon, for women as well as men, will be highly functional "pantsuits." And that's a prediction, dear reader.



BRAVO, BURRO!

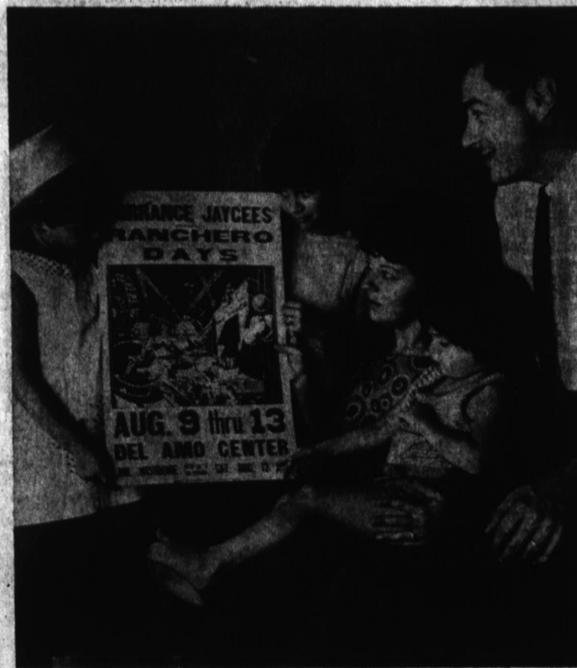
Pinatas in many shapes adorn the quaint old world atmosphere of Los Angeles' Olvera Street. And what a way to visit this historical old Spanish street in Catalina's skinny maxi-sweater. Lacy stripes pattern the wool knit dress with its long cuffed sleeves and high turtle neck. The casual knit with self-belt heralds the fall fashion season in earthy tones of camel, paprika red, pine green and chocolate brown.

Marriage Announced By Parents

Mr. and Mrs. Lloyd E. Davis, 2413 Andreo Ave., Torrance, announce the marriage of their daughter, Margaret Louise, to Granville Stanford Linville. The ceremony, which was attended by the immediate families of the young couple, was performed by Rev. Eugene Saltzen at the Calvary Presbyterian Church in La Mirada, Calif., on Saturday evening, July 29.

Mrs. Linville was graduated from Torrance High School in 1964 and attended El Camino College. Sergeant Linville is with the United States Air Force and is a graduate of Washington High School.

A family wedding buffet was held at the home of Mr. and Mrs. A. H. Swanson of Torrance. Guests included Mr. and Mrs. Ross Stevens and children of Fountain Valley; Mr. and Mrs. Lawrence Linville of Inglewood, Mr. Wesley Johnson and children of Torrance, Mr. Michael Harris of Los Angeles, Mr. James Olson of Westminster, Mr. and Mrs. A. A. Swanson and children and Mr. and Mrs. Lloyd Davis.



IT'S A FAMILY AFFAIR

Torrance Ranchero Days, to be staged this year from Aug. 9 through 13, under the sponsorship of the Torrance Junior Chamber of Commerce, is of special interest to the Ralph Grippo family, since Mr. Grippo is president of the Jaycees, and Mrs. Grippo is active with the Jayettes. Thrilled with an exciting poster of the Ranchero Days are, from left, Mr. Grippo, Mrs. Grippo, holding Marianne, while Jeanie, 8, and Diane, 6, hold the poster. (Press-Herald photo)