Paper Drive

Harbor City PTA will conduct a paper and rag drive Wednesday morning. Jan. 12, at the school. according to the press chairman, Mrs. James Triffon.

A movie will be the reward for each child bringing newspathors, or grags, she said, and anyone wishing to have paper picked up may contact members of the committee before the day of the drive, On eall will be Mesdames Bob Coleman, DAvenport 6-3113; Charles Hilzer, DA 6-2343; or Troy Collum, DA 8-2431; or Troy Collum, DA 6-2343; or

Take First Step in

Card Party

Mesdames Leo Shatan, table set-up; Ben Wallace, food; Al Kurz and Arnold Cowan, card party; Sam Katz, entertainment; Herb Schakne, hostesses 'an d waitrésses; Ada Yettra, decora-tions; David Goldberg, clean-up; Sydney, Sicosl

Upper-graders and teen agers' stuttesses; Ad Yettra, decorations of the Sunday School of the

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Harborites Set Plan Dinner,

i cup ready-to-eat all bran cereal

Blend well shortening, sugar; add eg, beat well. Sir in ready-to-eat bran-cereal, milk; soak until most moisture is taken up. Sift flour with baking powder, salt; add to first mixture, stir only until combined. Fill greased nuffin pans 3; full. Bake in preheated moderate hot oven (400°F.) 30 minutes. Yield: 9 medium or 12 small muffins. Spieu Bran Muffins: Mix 1 teaspoon butter, ½ cup sugar, 1 teaspoon cinnamon. Sprinkles over unbaked muffin batter.

Fruity Muffins: Add to flour mixture 1 tablespoon grated orange rind, ½ cup dieed dried apricots.

Honey-Nut Muffins: Put 1 teaspoon honey, chopped nutmeats in each greased muffin cup; add batter.

All-Star Muffins

Frank Lloyd, a two-time Aca-lemy Award winner for direc-ion, has come out of retirement und will direct "The Shanghai Story," with Ruth Roman and Edmond O'Brien in the leads.

1 egg 1 cup ready-to-eat all bran cereal

Johnny Welsmutter has signed V a contract with Sam Katzman n for the seventh year to make three more adventures in the "Jungle Jim" series in 1954. The bnew contract, like all others, o provides that the former Olym. B pic swimmer must weigh in at dinot more than 200 pounds for the start of each picture or pay ce his boss 3 to00 for each pound the worth weight limit.

David Selznick is planning produce "Gone With the Win as an operetta, but won't do until next fall.

e Lauren Bacall; Audrey Hepe burn and Bill Holden were reto cently in New York with
Bill Wyler, Academy Award
director, to shoot scenes aboard
the Liberte and in the Chemical National Bank. They timed
their trip to coincide with the
World Series.

Inflation plus fame—Is an expensive thing. The sarong which made Dorothy Lanour famous cost only 60 cents. Recently, for her personal applies of sarongs made that cost her—\$600 each.

Sam Goldwyn is making plans to re-issue "The Best Years of Our Lives" come next #\(\text{Figure}\) to re-issue "The Best Years of Ur Lives" come next #\(\text{Figure}\) to re-issue "The Best Years of Ur Lives" come next #\(\text{Figure}\) to re-issue "The Best Years of Ur Lives" come next #\(\text{Figure}\) to re-issue "The Best Years of Ur Lives" come next #\(\text{Figure}\) to between themselves, Eva is bridges of Tolo-ri." It's a tough little character who wears a slik top hat instead of a crash helmet in evacuating the wounded.

Steve McNally will play Dorothy McGuire's husband in "The Mad Magician."

Outcast" at Republifying as she finishes work in the same providing competition between themselves, Eva is soon as she finishes work in the Mad Magician."

Jean Peters is set to co-siswith Burt LancasisOutcast" at Republifying and provided with the World Series.

Mix in order given.

OYSTER LOAF
Slice oft top of small load of pread, Cut out. center leaving mixth melted butter. Fill with neared oysters, Put on top and salte and other the places" ser less plans to start "20.000 Leagues its plans to start "20.000 Leagues in Stablespoons butter or man garine of tablespoons flour the sappoon paprilia using tablespoon paprilia using the wounded.

Jean Peters is set to co-siswith Burt LancasisOutcast" at Republify the product of the mixth and the product of the plans to a white. His with melted butter. Fill with recamed oysters, Put on top and salte and on the pread of the fill with melted butter. Fill with recamed oysters, Put on top and salte and on the pread of the fill with melted butter. Fill with recamed oysters, Put on top and salte and on the pread of the fill with melted butter. Fill with recamed oysters, Put on top and salte and other pread of the fill with melted butter. Fill with recamed oysters, Put on top and salte

wah Anne's

oyster Cocktail 6 oysters for each serving.

BROILED OYSTERS

1 pint large oysters of and dried deep melted butter 2/3 cup eracker crumbs 1/2 teaspoon sait teaspoon pepper Dip oysters in butter, the crumbs mixed with the crumbs with the crumbs with the crumbs with the crumbs with t

crumbs, mixed with salt and pepper. Broil in greased rack, 2 inches from heat. Turn once while cooking. Serve on toast. Sprinkle with sherry.

printing with snerry.

FRIED OVSTER

24 large oysters

24 teaspoon salt

4 teaspoon septer

2 tablespoons cold water

1 cup bread crustbs

Clean and dry oysters. Beat

water and mix. Dip oysters in
to egg mixture, then into crumbs,

to egg mixture, then into crumbs,

to egg mixture, then into crumbs,

to the stand 5 minutes before fry
to, the stand 5 minutes fry
to stand 5 minutes

ded
2 green peppers, finely chopped
1 teaspoon celery seed
½ teaspoon mustard seed
½ teaspoon salt
½ tablespoons brown sugar
¼ cup vinegar
Mix in order given.

Oysters
Butter
Salt and pepper
Pastry
Line shallow pie plate with
pastry. Put in 2 layers of oysters, Sprinkle with salt and
pepper. Dot with butter. Cover
with pastry and prick, Bake in
an oven 400 degrees about 20
minutes, Serve with sliced ham.

1 slice ham
3 sweet potatoes (boil until almost tender)
2 tablespoons sugar

t sweet potatoes and the beaten egy olds.

Sweet Potato Balls

6 cups riced sweet potatoes

3 tablespoons milk

Salt and pepper

1 teaspoon mineed onion

1 tablespoon melted fat

3 egg yolks

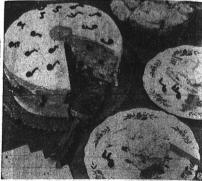
Add the milk, salt, pepper, mineed onion, melted fat and the beaten egg yolks to the sweet potatoes. Shape into balls about 1½ inches in diameter, using 1 heaping tablespoon for each. Then roll the balls in finely sifted dried bread crumbs, next in beater egg (use 1 egg and 2 tablespoons water beaten together) then in crumbs again. Fry in deep fat until golden brown. Makes 15 balls. Inflation — plus lines expensive thing. The sarong which made Dorothy Lamour spenics of sarongs made that cost herself of sarongs made that cost herself or electric producers in Hollywood. He plans to start "20,000 Leagues" for producers in Hollywood. He plans to start "20,000 Leagues" for producers in Hollywood. He plans to start "20,000 Leagues" for the Bahaman revissuance.

Sam Goldwyn is making plans to start "20,000 Leagues for the find the season of the start "20,000 Leagues" for the Bahaman revissuance.

Sam Goldwyn is making plans to start "20,000 Leagues for the Bahaman to revissuance.

Steve McNally will play Doron Abert of the Med Magician. The Med Magician the Med Magician. The Med Magician the Med Magician. The Med Magician the Med Magician. The

Good To The Last Morsel



HAM WITH SWEET POTATOES
1 slice ham
3 sweet potatoes (boil until al.

most tender)
d 2 tablespoons sugar
1 cup hot water
Brown the ham slightly on both sides and place in baking dish. Cover ham with silece of sweet potato. Add the hot water ham and potatoes. Cover and bake in an oven 350 degrees under ham is tender. Baste own classification with the gravy. At the last remove the lid and let the top brown. meringue). If egg whites are underbeaten the chocolate morsels will saink to the bottom of the cake. Gently fold yolk mixture into egg whites with rubber bowl scraper until just blended. Turn ½ the batter into ungreased Johneh tube pan, 4 inches deep; sprinkle ¾ cup semi-sweet chocolate morsels over batter. Turn in remaining batter and sprinkle 100 consistency of the control of cassonally with the gray, the last remove the lid and let the top brown.

SWEET POTATOES IN CASSEROLE

Peel 1½ pounds of sweet potatoes, cut in half-inch slice and eook until brown on bott tis sides in a mixture of 4 table dispons of butter and 2 of more han half cooked, y move to a two quart cashis series. Arrange in layers, see, it soning each layer with bits of agreen peper, plees of mush room, chopped ham or any other left-over scraps of savory foods. In the pan put 3 or 4 table, spoons of flour dad more butter, in the pan put 3 or 4 table, by degrees two cups of rich well seasoned brown stock. Stirt until it boils. Pour over the sileed sweet potatoes.

MASHED SWEET POTATO BALIS 6 cups riced sweet potatoes over both Bake in a slow over (325° F, 68 minutes, invert until cool. Cover are many simple variations which will completely a green peper, plees of mush room, chopped ham or any other left-over scraps of savory foods. In the pan put 3 or 4 table, spoons of flour dad more butter. In the pan put 3 or 4 table, spoons of flour cad more butter in the pan put 3 or 4 table, spoons of flour cad more butter. In the pan put 3 or 4 table, spoons of flour cad more butter. In the pan put 3 or 4 table, and the butter, and molasses. In the pan put 3 or 4 table, spoons of flour cad more butter. In the pan put 3 or 4 table, spoons of flour cad more butter. In the pan put 3 or 4 table, spoons of flour cad more butter. In the pan put 3 or 4 table, spoons of flour cad more butter. In the pan put 3 or 4 table, spoons of flour cad more butter. In the pan put 3 or 4 table, spoons of flour cad more butter. In the pan put 3 or 4 table, spoons of flour cad more butter. In the pan put 3 or 4 table, spoons of flour cad more butter. In the pan put 3 or 4 table, spoons of flour cad more butter. In the pan put 3 or 4 table, spoons of flour cad more butter. In the pan put 3 or 4 table, spoons of flour cad more butter. In the pan put 3 or 4 table, spoons more butter. In the pan put 3 or 4 table, spoons more butter. In the pan put 3 or 4

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