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A TASTY SNACK . . . comes from the freezer as Mrs. C. J. Phillips, 2925 W. 174th St., prepares breakfast for her family. The Torrance housewife, whose recipes appear in the Herald's favorite recipe series, has won many prizes for her recipe ideas. Besides having her recipes appear on a television program, Mrs. Phillips won contests sponsored by the Los Angeles Daily Mirror in its "My Best Recipe" series and "Freezer Tips" column.

BEVERS ENTERTAIN

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FRIENDS AT CRESTLINE
Returning to their 2820 Eldorado St, home Sunday after vacationing in Crestline for two
weeks were Mr. and Mrs. Fred
Bever and their daughter, Mrs.
Roland Homolika.
The Bevers, who have a cabin
at the mountain resort, we re
visited by Mr. and Mrs. Bud
Hollips and their sons, George
and Kenny, formerly of Torance and now of Anahelm; Mr.
1380 o'clock at the Civil Dedense Bullding.
During the business meeting the group will elect a reprance and now of Anahelm; Mr.
take place Sept. 26 to 30 at
Monterey. Refreshments will
be served after the meeting.



Favorite Recipes

Mrs. C. J. Phillips Shares Prizewinning Recipes, Hints

Mrs. C. J. Phillips of 2925 W. 174th St., our Favorite Recipe contributor this week, has found it pays to keep a variety of recipes on hand. Her three boys, Cappy, aged 11; Howard, 6 and Kenny, 4 enjoy their mother's cookle and candy specialties.

The clever cook has also found a time-saving device in her freezer. Mrs. Phillips has had several of her freezer tips published in the Los Angeles Dally Mirror, and her ideas on freezer features can be found below. She also likes to can, and specializes in jams, jellies and preserves. Mrs. Phillips zest for cooking and the kitchen has carried over into the lives of her youngsters. Cappy, her eldest son, already dons the chef's apron and creates tasty candies and cakes in the kitchen. All her sons enjoy helping their mother when she's cooking—and no wonder, because the Phillips kitchen is a veritable wonderland for three hungry boys.

Here is Mrs. Phillips' prize-winning recipe for CHERRY APRICOT PRESERVES, which won \$5 in the Mirror's "My

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APRICOT PRESERVES, which won \$5 in the Mirror Best Recipe" column.:

8 cups sliced or coarsely chopped apricots
7 cups sugar
1 (No. 2) can crushed plneapple
1 small bottle maraschino cherries, finally sliced
3/4 cup blanched almonds, chopped fine

Combine apricots, sugar and pineaple, mix well. Divide into pans for quick cooking. Cook over medium heat until thick, about 20 minutes, stirring frequently. A few minutes before jam is done, add cherries and almonds. Makes about 6 half pints.

Says Mrs. Phillips of this recipe: "This preserve is very good looking and so delicious it makes a hit with everyone."

CANDY HINT

Her candy recipe (24 MMI), NIM CHARRES 1998.

good looking and so delicious it makes a hit with everyone."

CANDY HINT

Her candy recipe, CARMEL NUT CLUSTERS, was a prizewinner on a television show. This recipe is Cappy's favorite,
and the candy produced is tops in the Phillips family.

1 pkg, butterscotch pudding (Royal)

1 cup sugar

½ cup canned milk (evaporated)

1½ cups chopped nuts

Mix pudding, sugar, butter and milk in saucepan until
smooth. Cook over low heat. Stir constantly until sugar
dissolves. Boil slowly, stirring often until mixture makes
a soft ball in cold water (about 5 minutes at the longest).
Remove from heat and beat until it begins to thicken. Add
nuts and drop from teaspoon on waxed paper. Cool until
firm. Makes three dozen nut clusters.

FREEZER TIPS

Mrs. Phillips has found from experience a few hints on
keeping her freezer in good condition that she would like
to pass on to Herald readers,
For cleaning, Mrs. Phillips says, "To keep your freer
good running condition and cut down on repair bells,
remove the panel on the motor and with the suction hose
of the vacuum cleaner regularly remove the dust and lint
that gathers on the motor."

Have you ever considered keeping dampened ironing in
tour freezer? Our Torrance housewife said this in the

25 Guests Join Alphas Plan BBG's at Meet Twenty-five visitors attended the B'nai B'rith Girls' meeting, held Tuesday evening at 7:30 Bake Sale Tempting bake goods, especial by homemade pie that the mar of the house loves so well, will be sold by the lady members of the house loves and the house loves so well, will be sold by the lady members of the house loves so well and the house loves so well and

Milk is "Health in

a Glass" for Boys



MISS GEORGIA TURNAGE

Double Ring Nuptials Join were and milk in saucepan until the state of the constantily until sugars, often until muture naises bout 8 minutes at the longest), until it begins to thicken. Add no on waxed paper. Cool until dusters. EER TIPS FOR TIPS FOR tipe of the constantil the state of the condition that she would like and condition that she would like and the limb the condition that she would like and the limb the condition that she would like and the limb the condition that she would like and the limb the condition that she would like and the limb the condition that she would like and the limb the condition that she would like and the limb the condition that she would like and the limb the condition that she would like and the limb the condition that she would like and the limb the condition that the limb the condition that she would like and the limb the condition that she would like and the limb the condition that she would like and the limb the would like and the limb the would like would like and the limb the condition that the limb the limb the would like would like and the limb t Miss Georgia Turnage,



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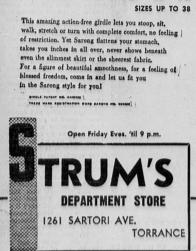
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