

# Thanksgiving Tradition Followed by Local Residents



## Social World

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### John A. Ebbinghouse Family Celebrates Thanksgiving in True American Fashion

The story of that first Thanksgiving has been told and tradition holds forth at the John A. Ebbinghouse home on Ranchview Rd. in Rolling Hills, typifying the American homes throughout the nation as they prepare for Thanksgiving Day next Thursday. This lovely home in beautiful Rolling Hills marks the progress of the American people since that first day set aside by American Colonists in bleak New England to return their thanks for bountiful crops and their blessings of freedom

in a new land. But basically the purpose of the day has not been forgotten.

Mr. and Mrs. Ebbinghouse and their three children, Carolyn Lynne, 5; Virginia Ann, 3½; and John Price, 2, will enjoy that traditional turkey dinner next Thursday. The menu with everybody's favorites has been discussed and here it is: Turkey, dressing, mashed potatoes, green beans with mushrooms, tart lemon jello salad, cinnamon apples, relishes, cranberry sherbert, Danish rolls, pumpkin pie and coffee.

Three favorite recipes with their family are being shared with local residents by Mrs. Ebbinghouse. They are:

**TART LEMON JELLO SALAD**  
1 pkg. lemon jello  
Juice from small can pineapple  
2 T. vinegar in 2 cups water  
Add:  
1 pkg. cream cheese  
½ cup chopped celery  
½ cup pecans  
1 red apple cut fine  
Can crushed pineapple

**CRANBERRY ICE**  
Cook 1 quart cranberries in 2 cups water until skins are broken (about 10 minutes). Run through a sieve to make a smooth pulp. Stir in 2 cups sugar and ¼ cup lemon juice. Pour into freezing tray. Freeze until firm, stirring two or three times.

**CINNAMON APPLES**  
1 cup sugar  
1½ cups water  
Juice of ½ lemon  
7 T. cinnamon candies  
Peel and core whole apple. Simmer in covered pan and turn apples a number of times while cooking. Let stand in syrup until ready to use. Place on leaf of lettuce and fill with dressing made of whipped cream, mayonnaise and chopped nuts.

**TART LEMON JELLO SALAD**  
17 years and plant manager of the Cleveland and Torrance plants for the past nine years. He is past president of the Torrance Rotary Club, member of the Torrance YMCA board of managers and is president of the Torrance Chamber of Commerce.

The couple were married in Cleveland, O., in September, 1949, coming to California in 1951. Their three children were born at the Torrance Memorial Hospital.

Carolyn Lynne attends kindergarten at Valmonte School. Virginia Ann, the three year old, better known as Ginny, is a charming little redhead and the live wire of the group running close competition to two year old John Price, the young man of the family.

And not to be forgotten is eight month old, Ben, an Airdale pup who shares in all the joys and activities of the Ebbinghouse household.

He has been with the company for



SUGAR AND SPICE AND EVERYTHING NICE . . . spurs enthusiasms of the Ebbinghouse children as they watch their mother prepare a popular favorite, "Cinnamon Apples," for Thanksgiving. With the turkey and dressing all ready to be put in the oven, these special goodies of cinnamon apples and cranberry ice make it Thanksgiving Day at the John Ebbinghouse home on Ranchview Rd., in

Rolling Hills. With cheeks in hand, Carolyn Lynne, at the left, shows a deep interest in her mother's culinary abilities. Virginia Ann, or Ginny, is right there in case mother decides to share the apple and at Mrs. Ebbinghouse's left is handsome John Price, two years old, whetting his appetite as aroma of cooking food fills the air.



TWO FEATHERED AUSTRALIAN PHEASANTS . . . in beautiful hues ornament this artistic centerpiece presented by Mrs. John Thuss, 1957 Middlebrook Rd., vice-president of the Torrance Terrace Garden Club. Bleached hollow driftwood is used as the base and is filled with green, yellow, grey, orange, white and brown squash enhanced with mandarin foliage. The arrangement is formed on an angle on the table covered with ecru lace amid table appointment of Haviland china and silver.

### Fall Harvest Theme To Highlight Decor

Autumn leaves, autumn fruits and vegetables combined with artistic talents will add to the festive decor on tables and buffets on this Thanksgiving Day as families gather from far and near to observe the occasion. In California, especially in this area, where appreciation of beauty has been highly cultivated as evidenced by the many garden clubs and flower societies, the "harvest" will be amply and beautifully presented.

The cornucopia, or "Horn of Plenty," filled to overflow with colorful fruits and vegetables will still be a popular dinner centerpiece.

However, the creative talents of garden club members who have brought to Torrance many awards from local and state flower shows as well as the International Flower Shows, will go into play and families and friends will be permitted to enjoy these talents.

For ideas for decorations, four members of the local clubs, Torrance Terrace Garden Club, Beau Jardin Garden Club, Greenthumbers Garden Club and the North Torrance

Fuchsia Society made their Thanksgiving centerpieces early so that they could be photographed and shared with others.

For fall colors, others have used squashes in orange, yellow, browns, and grey. The pomegranate also takes a popular spot.

With the thought of space saving, designs for wall decorations and buffet centerpieces are also offered by local artists. In these, too, the fall fruits, flowers, and vegetables take an important role.

So for family appreciation along with that luscious turkey dinner menu, local artists share these colorful decorations ideas used to enhance table settings of fine china and silver.



GATHERED FROM THE FALL HARVEST . . . are the items used by Mrs. L. D. Burt, 22305 Warmside Ave., president of the Beau Jardin Garden Club. The base is a uniquely formed piece of bleached mountain driftwood. The flowing effects of a natural cornucopia were achieved by use of dried grass with purple accents, small rose-lavender pompon chrysanthemums, red malaga grapes and deep purple ribber grapes. Green lady fingers and red apples with yellow highlights were used for contrast.



"EAT YOUR CENTERPIECE" . . . is the clever idea produced by Mrs. Margaret Clark, vice president of the North Torrance Branch of the California National Fuchsia Society. The base of the centerpiece is a scooped out banana squash. This is filled with oranges, lemons, bananas, pomegranate, apples, grapes and garnished with ivy leaves and nuts. A pineapple rests in the crook of the squash and around the base, fruit is entwined with ivy leaves and red berries. This arrangement is suitable for the buffet. Three candles behind a pair of ceramic turkey salt and pepper shakers complete the centerpiece.

### Pumpkin Pudding Squares

½ cup uncooked white rice  
1½ teaspoons salt  
1½ cups water  
1 cup milk  
1 cup beet or cane sugar  
1 No. 303 can (2 cups) pumpkin  
1 teaspoon pumpkin pie spice  
½ cup cake flour, sifted

Put the rice, salt and water in a 2-quart saucepan. Bring to a boil. Turn the heat low. Simmer 14 minutes. Stir in the milk. Cover, cook until the milk is absorbed.

Stir in the sugar, pumpkin and pumpkin pie spice. Sift together the flour and baking powder. Stir some of the flour into the rice. Add the beaten eggs and mix well. Stir in the rest of the flour and the pecans. Spread in a heavily greased baking dish or pan about 12"x7" and at least 2" deep.

Mix together the brown sugar and water. Heat to dissolve the sugar. Spread over the top of the rice-pumpkin mixture.

Bake in a pre-heated 350-degree F. over 40 minutes or until firm.

Cut into squares and serve warm with vanilla ice cream or whipped cream.

### Turkey A La Queen

1 cup uncooked white rice  
1 teaspoon salt  
2 cups and 2 tablespoons water  
¾ cup dried red currants  
1, 10½ oz. can condensed cream of mushroom soup  
¾ cup milk  
½ teaspoon black pepper  
2 to 2½ cups diced or shredded turkey  
1 cup seedless grapes  
½ cup slivered almonds, toasted

METHOD: Put rice, salt, water and currants in a 2-quart saucepan. Bring to a vigorous boil. Turn the heat as low as possible. Cover with a lid and simmer over this low heat 14 minutes. Remove the saucepan from the heat but leave the lid on until ready to serve or at least 10 minutes. While the rice cooks, mix the mushroom soup, milk and pepper in a saucepan. Gently stir in the turkey or chicken and the grapes. Heat over a low heat or over hot water until very hot.



A DIAMOND SHAPED WALL DECORATION . . . is offered by Mrs. Eldon Sellmeyer, 4918 Bindewald, president of the Greenthumbers Garden Club. This placque decor can be effectively used over a serving table or buffet. It consists of fresh fruits, gourds, grapes and colorful leaves. On the table complementing the arrangement are a fine old silver compote flanked with antique silver candle sticks holding candles in the fall colors.

### THANKSGIVING GUESTS AT STAVERT HOME

The holiday spirit will abound at the home of Mr. and Mrs. J. A. Stavert, 1515 Amapola, when the family gathers on Thanksgiving Day. Arriving will be their daughter and family, Mr. and Mrs. Tom Harrington and Steve, of Ana-

### CANADA GUESTS

heim; Mr. Harrington's mother, Mrs. Madeline Harrington, of Westwood, and a sister and husband, Mr. and Mrs. Lou Grande, of San Fernando Valley. A turkey dinner with all the trimmings will be served.

Mr. and Mrs. Frank Schnitzer of Saskatchewan, Canada arrived last Wednesday to spend the winter here with their daughter and husband, Mr. and Mrs. Joseph Lander-ville, 1630 Beech Ave.