

TOYS NEEDED . . . Volunteers for Children, Inc., have issued an appeal for toys to be distributed to children at Harbor General Hospital during the Christmas holidays. Shown wrapping the gifts are Mrs. Kenneth Geer, left, and Mrs. James Cassell. (Herald Photo)

Open House At Galeria Held Today

Held Today All art lovers of the area are invited to attend an open house at the Casa Galeria. 409 Via Monte Carlo, this after-noon from 2 until 6 o'clock. The affair is being given by ard Grube, well known South Bay art teacher. This will grupper stay in Europen the first showing of Miss-many and France. Misses Katherine Free, Joan Gramsdey, Kristine Downing and Jan Geissler. HEREF FOR HOLIDAYS. Benefit Ball Their "Valentine Ball" to be staged on Feb. 8 was the topic of discussion during the busi-staged on Feb. 8 was the topic of discussion during the busi-staged on Feb. 8 was the topic of discussion during the busi-topital Auxiliary Wednesday the First showing of Miss-Bay art teacher. This will be student of the artenation method in 1986, the artist howith France. Also on hand to extend door price and the noney drively will be students misses Katherine Free, Joan and Jan Geissler. HEREF FOR HOLIDAYS.

Auxiliary Plans Annual **Benefit Ball**

and Jan Geissler. HERE FOR HOLIDAYS Miss Elliott E. Geisinger of Rochester, N. Y. arrive d by plane last Monday evening to spend the holidays here with at Stanford University ar-rived Friday to spend the holi-days with her parents, Dr. and Mrs. C. E. Easley, 234 Camino del Campo, Hollywood Riviera.

(Bob Roberts Photo) MR. AND MRS. CLEM CRIPPEN ...Honored at Reception

Is Given for

Newlyweds

Have a Heart Donate a Toy, Make Christmas Bright

It's going to be a bleak Christmas for 60 youngsters at rbor General Hospital unless local residents come to Harbo their aid

Harbor General Hospital unless local residents come to their aid. Volunteers for Children, Inc. issued an appeal for toys of all types to distribute to youngsters who will be con-fined to the wards during the holidays. The Chrisfmas party for the children is to be held this fri-day and VFC needs toys for 60 children from ages a few hours cars, games, puzzles, cradie gold to 13 years. Dolls, trucks, cars, games, puzzles, cradie gold bo 13 years. Dolls, trucks, cars, games, puzzles, cradie gold bo 13 years. Dolls, trucks, cars, games, puzzles, cradie gold bo 13 years. Dolls, trucks, cars, games, puzzles, cradie gold bo to system to the children at Harbor hospital by playing two to the child. To become a member women must pur-chase a pink pinafore, serve four hours per month in the wards: pay nominal dues; and two spital, which is free of charge. Also needed are tree orna-ments and two Christmas trees with chave been fireproofed. The tree decorating committee will decorate the trees Tuesday tor Children may contact Mrs.

James J. Stanford Claims Bride at Mather Air Base

DEC. 15, 1957

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Torrance Herald

A CHRISTMAS TEA . . . Holiday delicacies were enjoyed and recipes exchanged at a pretty Yule tea given by Mrs. Wendell Towell last week. Each guest brought a tray of her favorite cookies and her recipe. Pictured around the red satin and tulle covered tea table (from left) are Mmes. James Bramlett, Arthur Moss, Ralph Gastelum and Wendell Towell.

Christmas Cookie Recipes Exchanged at Holiday Tea

A beautiful Christmas tea, inspired by the thought that Christmas, cookies and neighbors all go together, was given last Friday afternoon by Mrs. Wendell Towell at her home, 17512 Ermanita.

The clever idea of exchanging Christmas cookie recipes was carried out and each guest arrived with a tray of her favorite cookies and her recipe.

The tea table was covered with red tulle over red satin. Tail red Christmas candles in crystal holders were used on the table. Further carrying out the decor was the crystal punch bowl filled with red punch, Encircling the punch bowl was a garland of Christmas evergreens. Mrs. Towell was assisted by her sister Mrs. James Bramlett in serving. The list of Christmas cooling contents of the serving.

The list of Christmas cookie recipes, always a welcome item for housewives, is printed here with the name of the donor for Torrance HERALD readers

DATE BUTTER SOULARES

	TER SQUARES
ip butter	1/2 cup chopped dates
ip sugar	1/4 tsp. salt
cups sifted flour	2 eggs beaten
p. baking powder	1 tsp. vanilla
ip walnut meats	1 cup brown sugar

1/2 cu 1/4 cu 1 1/3 1/2 tsp 1/2 cu ¹/₂ cup walnut meats I cup brown sugar Mix together butter, sugar and 1 cup flour until crumbly. Pat firmly in bottom of 9-inch pan and bake at 350 degrees 12 minutes. Do not brown. Sift together remaining ¹/₂ cup flour, baking powder and salt. Blend eggs and brown sugar into flour mixture, add vanilla, nuts and dates. Spread mixture over baked layer and bake another 30 minutes at 350 degrees. Cool in pans and cut in squares while warm. Mrs. Millie Osnes, 17403 Glenburn Ave.

GUM DROP COOKIES

Com Ditor	COOKIES .
1 lb, brown sugar	1 cup sliced gum drops
4 eggs	¹ / ₂ cup nut meats
1 tbsp. cinnamon	2 cups flour

2 cups flour Flour gumdrops with one cup flour. Beat eggs with 1 tsp. water, add sugar. Beat, add nuis and remaining flour, then gumdrops, Pour out in shallow baking pan. Bake until brown on top. Roll in powdered sugar or frost with light powdered frosting. Mrs. Mary Krumweide, 14816 Doty Ave.

CHOCOLATE COOKIES 2 cups sugar 3 tbsp. cocoa

2 cups sugar 3 tbsp. cocca 1 cube buitter Mix all ingredients in pan. After mixture comes to a full rolling boil cook 1 minute. Take off stove, add 3 cups quick rolled oats, ¹/₅ cup peanut buitter chunk style. 1 tsp. vanila, pinch of salt. Stir well, drop on waxed paper by teaspoon. Mrs. Helen Lopez, 17504 Faysmith

BUTTER COOKIE RINGS

¹/₂ lb. butter 21/₂ cups sifted flour ³/₄ cup sugar Juice of 1 lemon 2 egg yolks plus one whole egg 1 tsp. vanilla

Succe of 1 temon Sift flour and baking powder together, add butter and sugar. Crumble until pea size. Add eggs vanilla, lemon and work until smooth. Roll out 1% inch thick, cut with cookie cutter. Take ½ of cookies and cut the center, with thimble. Brush top with egg white. Bake at 350 degrees for 25-30 minutes. Use filling of apricot jam and stack cookies with cut centers on Mrs. Olga Moss, 17510 Ermanita top.

DATE STICKS

3 eggs 1 cup sugar 1 cup sugar 1 cup flour 1 tup flour 1 tup baking powder 1 tup baking powder 1 tup baking powder Bake in greased pan at 350 degrees for 25 minutes or until Bak

Sife into large bowl % cup sifted flour, I cup sugar, % tsp. salt. Add ½ cup soft shortening, 2 unbeaten eggs, 3 squares of melted chocolate, 1 tsp. vanilla, % cup nuts, chopped. Mix well. Drop by teaspoon on cookie sheet. Bake at 325 degrees for 15 to 20 minutes. Mrs. Eula Baker, 1026 S. Northwood (Continued on Page 10)



Now employed by the Ford Mo-tor Co. They are at home on Freis Ave, in Wilmington. ON ISLAND VACATION..., Aboard the Matsonia, Matson Lines luxury liner, for a cruise to Hawaii from Los Angeles Harbor are Mr. Mrs. Frank O, Georgi, Jr., and son and doughter, William and Suzanne, 605 W. 228th St. The localites left Dec. 9.

Reception

INEWIYWECS Mr. and Mrs. Clem Crippen were entertained at a recep-tion last Sunday afternoon at the home of Mrs. Crippen's parents, Mr. and Mrs. Ed Yar-brough, 1668. W. Anaheim St., H ar b or Citly. Refreshments were served from a table cen-tered by a wedding cake. Assisting were Mrs. Pauline Akins, Mrs. Eloise White and Miss Sandy Gregory. The honored couple were married at the Chapel of the Chimes in Long Beach, on Nov, 18. The bride is the former "d-wina Vernice Yarbrough. Mr., and Mrs. Fred Crippen of Poy-en, Ark, are parents of the bridegroom. For her wedding the bride wore a poudre blue wool dress with blue satin trim. Her corsage was of white carnations tied with blue rib-bons. Mrs. Crippen was graduated

bons. Mrs. Crippen was graduated from Narbonne High School in June 1957. Her husband was educated in Arkansas and is now employed by the Ford Mo-ter Co.