

TO ENTERTAIN CLUB . . . The Edna Hull group of musicians from the Mar Vista Woman's club will pre-sent the program at the first meeting of the New Year of the Torrance Woman's Club next Wednesday. In the

group from the left are Lydia Smith, violinist, Edna Hull, pianist and arranger; Ethel Thompson, lyric soprano and Katie Bowen, mezzo soprano.

Musicians Will Open Club Year

WE GIVE D. W. GREEN STAMPS

LAUNDRY SPECIAL ●

CLEANING SPECIALS

PLAIN

• WASHETERIA •

WE GIVE STAMPS

Cleaners - Laundry - Washeteria

GARDENA VALLEY SHOPPING CENTER

WE GIVE DOW. GREEN STAMP

CORNER NORMANDIE AVE. AND REDONDO BEACH BLVD. 7 A.M. TO 9 P.M. - SUNDAY 10 A.M. TO 6 P.M.

SUITS-DRESSES

ALL ARTICLES WASH-FLUFF-FOLDED

SHEETS out of FREE

SHEETS *** 17 ··· 8

PANTS

SWEATERS

SKIRTS

Cleaners-Laundry

Washeteria

MEN'S S

SHORT SLEEVE

MEN'S - LADIES'

Musicians will open club iteration of the program of the sector of the s

HOUR

NO EXTRA

DAILY INCLUDING SATURDAY

CHARGE

SERVICE

With the Plant That Gives More

09

9c ea.

REG. 67c

19

Reg. \$1.39

lb.

EA.

Ş

.

*

DENIMS - LEVIS

DUCKS-REG. 59e

"You Are Neither Sure Nor Willing" Dear Ann Landers: I'm in my senior year at the univer-sity but I'm going into a pro-fession which requires at least three additional years of train-

YOUR

PROBLEMS

by

Ann

Landers

three additional years of train-ing. Two been going with a girl who has a very good job and has shown me arithmetic prov-ing we could manage finan-cially if we married. We've been indiscreet on several oc-casions (I hope you can read between the lines) and now that she's talking about a wed-ding date I'm in the embarrass-ing onsition of not knowing for

P. S.—There's no baby en (route. Dear Ram: Level with this 1 giri and start to date others 1 while you can still make the last statement. You ARE a dirty dog and you DO deserve a swift kick in the pants. But I'm not going to advise a young man to get married if he's unsure — even if he was "indiscreet." (Yeah. Many college students marry —and marry successfully— while still in school. But in these cases they ARE sure and both are willing to accept the responsibilities. You are neith-er sure NOR willing. Dear Ann: My brother-in-

Treat Yourself to the Best!

Every service given by "Espe-stally Trained" operators, who understand YOUR problem.

LANOLIN

AVE

Shampoo & Set 2.00 Hair Cut _____ 2.00 Color Bath ____ 4.95

uring: Helene Ourtis, Duart-Rayette

1 1. 10"

OPEN DAY & NIGHT - NO AP

Crowning Glory

INGLEWOOD 802 Pacific Blvd. LU. 7-9309

cially

cially if we married. We've casions (I hope you can read between the lines) and now that she's talking about a wed-ding date I'm in the embarrass-ing position of not knowing for certain that I want to marry dog, but should I be pushed into a marriage I'm not sure I want? I know, too, that I de serve a swift kick in the pants, but I need some advice. Til gladly take both...-THE RAM (Durel Will Concell will be held in the Ite. Dear Ram: Level with this gir and start to date others Twou ARE a dirty dog and you D0 deserve a swift kick in the pants. But Tim not going married if he's unsure – even if he was 'indiscreet' (Yeah, in a sa vicious temper. He won't and his son.



You Are Invited to a Free Lecture Entitled:

Revealed Through

Christian Science"

By W. NORMAN COOPER, C.S.B.

Care provided for small children

Doors open at 7:15

All Are Welcome

Club Party Mrs. C. T. Rippy, Jr., and Mrs. Jack Brooks were hosts at the annual Yule party for their bridge club at the Brooks home, 3246 Eldorado Ave. Around a brilliantly decorat-ed Christmas tree the club members enjoyed a punch bowl. Bridge was played and at midnight a buffet supper was served. Together for the evening with the hostesses were Mmes. Warren Hamilton, Jack Day, Douglas Baldwin, Beth Eckard, Robert Evans, R. J. Triplitt, and W. E. Starr.

Entertaining at a dinner par-ty at the Plush Horse Restau-rant recently were' Mr. and Mrs. Walter Becker of Tor-rance. Their guests of honor were Mr. and Mrs. L. J. Schloe-mer of Switzerland, who soon will establish a new home in Manhattan Beach.



ticipate in on Jan. 22. The ded Mrs. H. E. Moulthrop, conshow will be held in the El Sevention chairman.
has a vicious temper. He won't listent one My husband never says a word to discipline him. My husband the startifed for the should tell your husband claims the boy imagines things or is lying.
T'so been under a doctor's fee in and discipline Art, tell him you're leaving for the sake of your own mental health and here erin-law moved in. We are his the welfare of your own mental health and here the difference i him you're leaving for the sake of him and popular at hill behave? - DEEP PUR- LE A lady does not laugh at the articulation the welfare do your gown and have run handle.
Admirable that your husband for the sake of him and biggtions to you
Makes the Difference i were the difference i dive and some of the same at low as a lady, remind your date is low as a lady. The stores of the same at a lage does at a some of the lar in constrained or it. You Are Invited to a Free Lecture Entitled: er sure NOR willing. Dear Ann: My brother.in-law (I'll call him Art) came to liw (I'll call him Art) came to liw with us last December What do you suggest?—DONE when his mother was put in a mental institution. I think he should have gone with her. Art is 17 and in the 9th grade. He's sloppy, lazy, and SPECIALIZATION

BUDGET

COLD WAVES

TORRANCE 115 Sartori Av (Next door to Mode-O-Day) FA. 8-9930

HUNTINGTON PARK 207 N. Market St. OR. 1-9480





Page 8

January 4, 1959

Banana Nut Bread

- 1/2 cup shortening
- 2 tbsp. cream or canned milk

milk Mix the ingredients in the order given. If electric mixer is used, use low speed. Grease and lightly flour loaf pan (5x5x9). Bake in slow pre-heated oven 325 degrees. Remove from oven and cool on rack. Wrap in aluminum foil or waxed paper for 24 hours to allow nut meat flavor to penetrate. However, this is delicious when first taken from oven. Slice as you would any loaf bread, May be heated and but-tered and served for breakfast.

M

leat B	alls and	Spaghetti	Sauce
--------	----------	-----------	-------

1 No. 2 can tomatoes (run through seive)	3 sprigs parsley, or 2 tbsp. parsley flakes
3 small cans tomato puree	1 tbsp. red chili pepper
1 8-oz. can tomato sauce	(coarsely ground)
2 tbsp. white Italian cheese	1 lb. pork chops (do not pre-cook)
	2 qts. water
MEAT BALLS:	
3 lbs. chuck beef (coarsely	1 tsp. salt
ground)	2 garlic buttons (crushed)
1 cup grated bread	1 tsp. red chili pepper
3 whole eggs (beaten)	2 tbsp. Italian white cheese

3 whole eggs (beaten) 3 whole eggs (beaten) 4 tsp. red chili pepper 2 tsp. Italian white cheese 2 tsp. parsley flakes 1½ in. in diameter. Pour ½ cup olive oil in skillet. Brown meat balls on all sides, then add meat balls and oil to the sauce that is cooking. Simmer sauce and meat balls about 7 hours, stirring occasionally, It may be necessary to add small amount of water if sauce becomes too thick. To serve, do not mix the sauce with spaghetti, cook spaghetti, drain and place on heated plate. Spoon sauce on top of spaghetti and sprinkle grated cheese on sauce. Any remaining meat balls an sauce may be frozen to serve later.

Barbecue Sauce

Variations: For hot sauce add ½-tsp. coarsely ground red chili pepper; for smoke flavor add 1 tsp. liquid smoke. Melt butter and mix well with other ingredients. Use this sauce for basting broiled chicken or meat or heat silces of meat loaf in sauce. Keep sauce hot so butter will stay melted. ¼ lbs. butter ½ cup catsup 1 tbsp. Worcestershire sauce 2 dup water 3 cup water 4 cup burgundy wine (optional)



Torrance Herald

0

01

0

Recipes for Active Family 1 Shared by Mrs. P. Braswell

<section-header><section-header><text><text><text><text><text><text><text><text>

 ½ cup shortening
 2 cups floor

 1 cup sugar
 ½ tbsp. soda

 2 whole eggs (not beaten)
 1 tsp. baking powder

 4 large ripe bananas (mashed)
 1 cup chopped nuts (wal-nuts or pecans)