

Torrance Herald

Social World

EDNA CLOYD, Editor

DECEMBER 7, 1938 TORRANCE HERALD

Club Plans Yule Projects

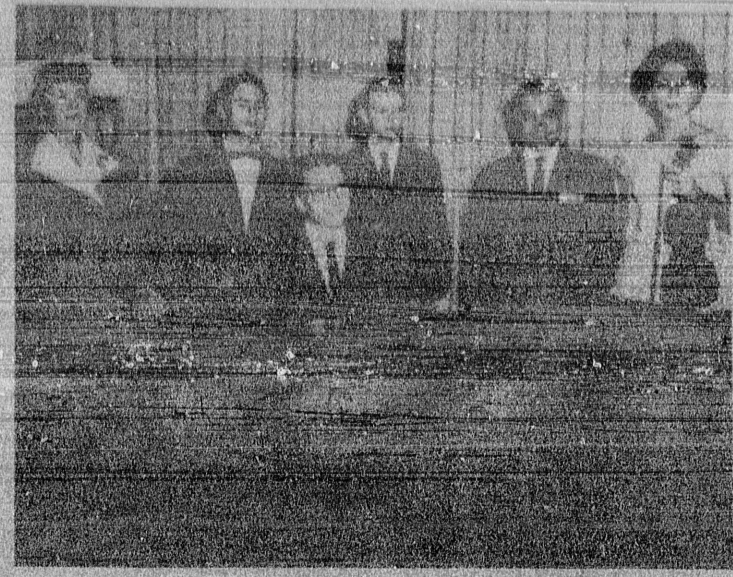
Mrs. Maxine Little, retiring president, was hostess to members of the Entire Nucleus Club. The group planned the Christmas meeting to be held at the home of Ruth Lutes. Members will bring gaily wrapped packages for the elderly patients at the Harbor General hospital and will wrap toys for delivery to toys confined to the local hospital during the holidays.

On the Thanksgiving and Halloween holidays club members sent cookies to the hospital. They were delivered by Irene Little and Joan Clark.

Newly elected officers for the year 1938 are: Phyllis Fisher, president; Elsie Miller, first vice president; Ruth Lutes, secretary; Wanda Martin, treasurer; and Ethel Wolford, historian.

Torrance Youths Entertain Club

One of the most pleasing programs on the club's calendar was enjoyed by the Torrance Woman's Club last Wednesday when four musicians of Torrance's own Youth Band were guest artists. These four talented youngsters were presented by their director, James Van Dyck. Serving as accompanist was Sidney Stafford. First on the program was Tom McGeehan, who plays the French horn. His selection was Mozart's Third Concerto. Susan Moody, violinist, played Kreisler's Prælim and Allegro.



GUEST ARTISTS... Four members of the Torrance Youth Band entertained members of the Torrance Woman's Club at their meeting Wednesday. They are, seated, Michael Mullens, pianist; standing, Mrs. Sid Gair, program chairman for the club; Tom McGeehan, who plays the French horn; Terry Waldo, trumpeter; Sid Stafford, accompanist; and Susan Moody, violinist. The young musicians were presented by James Van Dyck, head director.

table were sold with the proceeds going to the club's "City Beautiful" project. The head table was decorated with an arrangement of red carnations flanked by tall white tapers.

Mrs. Don Cook, president, conducted a business meeting at which time the club adopted the TR ward at the Harbor General hospital as its Christmas project. Club members will provide warm clothing and small gifts for the patients.

It was also decided that at the Christmas party instead of the usual gift exchange each member would donate \$1. This \$1 will purchase a "Care" school kit for a child in Hong Kong Viet Nam. This is a state-wide CFWC project.

Plans for a Rummage sale to be held in January were also announced. This will be a club's ways and means project with exact date to be announced later.

Proceeding the program, a catered luncheon was served in room. Decorations were under the auspices of the garden section with Mrs. Howard Altermatt in charge. The clever winter scenes decorating each

WINE RECOGNITION

Mrs. Robert Robison's favorite holiday dip recipe was selected as one of the top ten in the contest conducted by Better Homes and Gardens magazine. The local woman who delights in entertaining is pictured here graciously presiding at a festive table in her Richville Dr. home.

Holiday Dips and Dunks

Mrs. Robison Shares Recipe With a Nation

Mrs. Robert B. Robison, 23825 Richville Dr. is one of the ten winners in the nation-wide Better Homes and Gardens prize tested recipe contest. Mrs. Robison's "Cottage Chippip" recipe took the honors.

The local housewife is the mother of two boys, Jeffrey, 3, and Todd, 2. Her husband is a civilian with the Los Angeles Police Dept. They moved to Torrance three years ago from Los Angeles.

Prior to her marriage four and a half years ago, Mrs. Robison was a professional model for many of the low designers in Beverly Hills. She also had small parts in motion pictures and played in "Alhambra and the 40 Thieves" with Vincent Price and Dale Robertson. Under her professional name, "Nancy Neil" she also did television commercials.

Cottage Chippip

Delicious—but simple and budget bright. Try it with crisp carrot sticks and raw cauliflower.

1 1/2 cup carton (1 1/2 c) 1 1/2 tsp. lemon juice
1 cup sour cream 1/2 tsp. paprika
2 tsp. mayonnaise or salad dressing 1/4 tsp. garlic salt
Dash pepper

Place all ingredients in an electric blender and blend until smooth. (Or beat with a rotary or electric beater.) Chill. Top with sprig of parsley and serve with potato chips. Makes about 1 1/2 cups.

Polynesian Ginger Dip

A most unusual dip—the kind that makes a party famous. It's crunchy with water chestnuts. Flavor is light.

1 cup mayonnaise, chilled 1 to 2 tsp. candied ginger
1 cup sour cream finely chopped
1/2 cup onion finely chopped 2 cloves garlic minced
1/4 cup parsley minced 1 tsp. soy sauce
1/2 cup water chestnuts finely chopped Dash salt

Combine mayonnaise and sour cream. Add remaining ingredients and mix well. Trim top with additional candied ginger bits. For dunking, sesame-seed crackers, sesame bread wafers and thin rice bread curls. Makes about 2 cups.

Bacon Guacamole

Avocado dip—a treat from the sunny Southwest. For smooth, airy dip, call on your blender.

2 medium, ripe avocados 1 1/2 tsp. grated onion
mashed (about 1 cup) 1 tsp. salt
1/2 cup mayonnaise or salad dressing 1/4 tsp. chili powder
Dash cayenne

2 1/2 tsp. lemon juice
1 cup finely chopped stuffed green or ripe olives
Cotinine mashed avocado, mayonnaise, lemon juice, white sauce, and seasonings. Chill. Just before serving, stir to blend. Reserve a few bits for garnish. Serve with corn chips and tortilla chips for dipping. Makes about 1 1/2 cups.

Clam Cocktail Dunk

Men love this hearty appetizer. A perfect blend of clam and onion flavors.

2 8-oz. peps. cream cheese 1/4 tsp. salt
2 tsp. lemon juice 1/2 or 3/4 oz. can (about 1 cup) minced clams, chilled and drained
1 tsp. Worcestershire sauce 1 tsp. minced parsley
3 or 4 drops Tabasco sauce

Stir cream cheese to soften. Add lemon juice, onion, Worcestershire sauce, Tabasco sauce, and salt. Beat with electric or rotary beater until light and fluffy, or use electric blender. Stir in clams and parsley. Trim with parsley. Serve with crackers or chips and crisp vegetables. Makes about 1 1/2 cups.

Club Hostess

Mrs. Godfrey Nelson was hostess to the Home Economics Club of the Harbor Grange at her home, 1738 Marina Ave. last Wednesday evening.

The club held its annual Christmas party with 17 members present.

Enchino

Mrs. and Mr. Godfrey Nelson, 1738 Marina, were among the Thanksgiving Day dinner guests at the home of Mr. and Mrs. Leonard Burt in section 10 and Mrs. Rose.

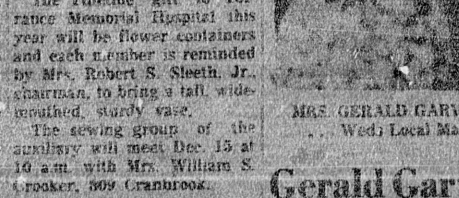
Fancy Bow To Be In Spotlight

How to "Get All Tied Up" will be the topic when Mrs. Howard Altermatt presents the program at the monthly luncheon meeting of the Torrance Memorial Hospital auxiliary Tuesday at noon at the Fifth Street. Mrs. Altermatt will demonstrate gift wrapping and will also assist members, who bring their own ribbons, to get a head start on the fancy bow season. The program will be presented by Mrs. William Crocker, chairman.

Mrs. W. I. Langston will lead the group in the singing of Christmas carols.

The Yuletide gift to Torrance Memorial Hospital this year will be flower containers and each member is reminded by Mrs. Robert S. Sleeth, Jr., chairman, to bring a tall, wide-mouthed, sturdy vase.

The sewing group of the auxiliary will meet Dec. 15 at 10 a.m. with Mrs. William S. Crocker, 303 Cranbrook.



MRS. GERALD GARVER Wed; Local Man

Stewart-Barnett Vows Are Recited at St. Andrew's

St. Andrew's Episcopal Church was the setting at 8 o'clock on Saturday, Nov. 29 when Miss Donna Lee Stewart, daughter of Mr. and Mrs. James Stewart of Lakewood became the bride of Duane Lee Barnett, son of Mr. and Mrs. W. C. Albersson of Gardena.

The Rev. Hugh Percy officiated at the marriage. The wedding marches were played by Mrs. Meredith Anderson and Robert Hallowell, Jr., sang "The Lord's Prayer."

Mr. Stewart presented his daughter to the altar. She wore a formal gown of Chantilly lace. The floor length gown had an overskirt of tulle. The neckline was a free ruffled bateau and the gown had long hip-length sleeves. The face-shaped bodice was accented by a pearl tier and the bride carried a bouquet of white callis and stephanotis.

Miss Marcelle Vallet, wearing a blue lace gown and carrying a nosegay of white and blue carnations, was the maid of honor.

Mrs. Edna Barnett acted as best woman and Clifford Hoffman and Leon Clarke were the ushers. Following the wedding, a reception for the 150 guests was held at the Music School of Compton. Mrs. Joyce Newell registered the guests. The bride was graduated from Bellflower High in 1935 and her husband is a Louisiana High graduate. He has served two years with the United States Army.

The newlyweds are now at home at 1847 Arroyo Blvd.

Reception to Open Art Exhibit Today

Palos Verdes Community Arts Assn. invites the public to attend a tea and reception this afternoon at the Palos Verdes Library Gallery, which opens an exhibition of paintings by Francis de Erdelyi, Mr. and Mrs. de Erdelyi will be present at the tea.

Currently a professor of Fine Arts at the University of Southern California, Mr. de Erdelyi studied at the Royal Academy of Art of Budapest with postgraduate work at the Academy San Fernando of Madrid, the Sorbonne and the School of the Louvre. He has done commissioned paintings for the former Queen Mother of Spain, Prince Frederick of Holland, and Queen Mother Elizabeth of Belgium.

His work is in the permanent collections of museums in San Francisco, Los Angeles, Madrid, Barcelona, Amsterdam, and many others. He was Palos Verdes Community Arts Assn. purchase prize winner in 1933.

Since coming to the United States in 1929, Mr. de Erdelyi has received 48 American awards. The show will continue through Jan. 7.

As an added event on Friday, Dec. 12 at the Library Gallery at 8 p.m., Mr. de Erdelyi will give a drawing demonstration.

Attend Ball

Mr. and Mrs. F. P. Foley and Mr. and Mrs. H. F. Heineman were among those who attended the "Mistletoe Ball" at the Junior Assistance League in San Pedro Saturday evening.

YOUR PROBLEMS

by Ann Landers

"Throw This Fish Back..."

Dear Ann: I'm going to be completely honest with you because I need a direct answer. It isn't pretty but here goes.

I'm 34 years old but could pass for a lot younger (and not). At 16 I married a fellow I knew only a few weeks. The year was on and everyone was living from day to day. He was shipped overseas and in two months I got that telegram with the black edge. I'd be lying if I said I felt bad. I barely knew him. I was his legal widow and got \$10,000.

I bought a little restaurant in New Orleans and it went over big. Then I married a guy I knew was raked up with the racket. He died of a heart attack two years ago, and left me plenty.

Now I've fallen in love for the first time in my life. The kid looks like Marlon Brando only better. It's wonderful to me. The trouble is he's 29 years old. He thinks I'm 24. He won't have to go into the service because he has an abdominal plate in his head. Do you think this could work?—Ann.

If the kid has an abdominal plate in his head it's more than you've got in yours.

The 14 years you've got on this child might as well be 100. Your two marriages plus the life you've had puts you in different worlds and you know it.

A boy 29 should be dating girls 17. Throw this fish back in the bucket—he's not even legal.

Gerald Garver Mr., Mrs. Glenn Harris Are Residing in Solvang

Following a Santa Barbara honeymoon, Mr. and Mrs. Glenn L. Harris are now at home in Solvang. Mrs. Harris is the former Judith Anne Swanson who resided at 22724 Normandie, Torrance and was employed at the Prudential Life Insurance Co. here.

The couple were married Nov. 1 at a 10 o'clock service at the American Martyrs Catholic Church in Manhattan Beach.

Mrs. Kenneth Swanson was her sister's maid of honor. She wore a blue lace gown with a white carnation corsage.

Misses Loretta Swanson and Norma Winger were the bridesmaids. Their gowns were also of blue lace and their bouquets were of white carnations.

Kenneth H. Swanson stood as best man and Oliver and John Harris were ushers.

The Rev. Joseph Coker officiated at the marriage. A reception was held in Culver City.

Parents of the bride are Mr. and Mrs. Charles M. Swanson of Manhattan Beach and Mr. and Mrs. Glen A. Harris of Los Olivos. Calif. are parents of the bridegroom.

Juniors Will Hear Lecture

Torrance Junior Woman's Club will hold its regular monthly business meeting Wednesday evening, Dec. 19 at the club home at 2 p.m.

An interesting program has been planned entitled "Ways and Means Paper Sculpture."

Mrs. Edwin Harker is chairman of the business committee for the meeting.

Lioness Yule Party Dec. 16

Torrance Lioness Club held its regular business meeting Tuesday evening at the home of Mrs. Frank Page, 1730 Bond Ave.

At the meeting the annual Christmas party was planned. It will be held this year on Dec. 16 at the home of Mrs. Kenneth Olson, 27030 Layaway Rd., Rolling Hills.

Dear Ann: Can you bring us parents up to date on a problem?

My child came home from school today half an hour late. I learned the entire seventh grade was sent after school because one student whined and the teacher could not find out who it was.

This is a medieval practice—punishing the whole group for the wrong doing of one. Such foolishness should have been thrown out of the public school system years ago. Will you print this letter and explain why such nonsense is tolerated in this day and age?—J. N.

I do not care this practice is a medieval relic. There's a very important principle involved.

The student who whined I know very well he was guilty.