

Sugar 'n Spice



PUNCH AND HOLIDAY COOKIES. . . . Around the table at their annual Christmas cookie recipe party are from left, Mrs. Arthur Moss, Mrs. O. Lorenz, Mrs. James Bramlett and Mrs. Herman Cortez who is being served by Mrs. Wendell Towell at whose home this neighborhood party

was held. Purpose of the Christmas tea was to taste each guest's favorite cookie and to exchange recipes. The group began this Christmas party idea last year and their recipe exchange was so popular with family and friends that they decided to make it an annual neighborhood affair.

Holiday Baking is Family Fun

The tempting aroma of spices floats through every home in the area during the happy pre-holiday period. The Christmas cookie takes the spotlight and out in North Torrance, there's a group of neighborhood women who know the all importance of holiday baking. Throughout the year, they swap recipes for various dishes, but there's something very special about the Yuletide baking season.

Last year, they came up with the idea of having a Christmas tea. To this each guest brings a tray of her favorite cookies and along with it her recipe. They are cookies and holiday breads which get better the older they get, therefore very appropriate for the days of entertaining from before Christmas until after the New Year.

Last week, this same group of women staged their Christmas

tea at the home of Mrs. Wendell Towell, 17512 Ermanita. The tea table was covered in red satin and centered by a holiday arrangement and candles. There the cookies were sampled and recipes exchanged. It was a true holiday get-together inspired by neighborhood.

Those participating in this year's Christmas season party were: Mrs. Arthur Moss, Mrs. James Bramlett, Ralph Gaston, Wendell Towell, 17512 Ermanita. The tea table was covered in red satin and centered by a holiday arrangement and candles. There the cookies were sampled and recipes exchanged. It was a true holiday get-together inspired by neighborhood.

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Since a Christmas cookie recipe is always a holiday delight, these home-tried recipes are printed here for others to enjoy.

Chocolate Chews

12 Double Sealers crackers
1 can Eagle Brand milk
1 cup chopped nuts
Roll Graham crackers into crumbs, mix all ingredients together. Grease and flour an 8x10 pan. Put mixture into pan. Bake at 375 degrees about 20 min. Do not overbake. Cool, cut into squares. Keep in tight container for a day or two to improve flavor. Stores well for days and freezes well. Makes about 2 dozen.

—MRS. JAMES BRAMLETT
18301 Patronella

Pineapple Filled Cookies

1/2 lb. butter
1 cake yeast
4 egg yolks
1 jar pineapple preserves
1 lb. walnuts, chopped
Cream butter, crush in yeast cake, add egg yolks, lemon juice and rind. Mix well, add milk. Blend in flour, if too moist, add more flour. Roll out very thin about one-eighth inch. Cut in strips about 2x3 inches. Fill with pineapple mixture at one end and lap over the other end. Pinch together. Brush tops with egg white and sprinkle with nut meats. Place on cookie sheet and bake about 400 degrees for 10 min. or until golden brown. Cool slightly and sprinkle with powdered sugar. Makes 4 to 5 dozen.

—MRS. FRANK ROMO
3608 W. 146th Place

Holiday Fruit Cookies

1 c. shortening
2 c. brown sugar
2 eggs
3/4 c. sour milk
or buttermilk
3/4 c. flour
Mix shortening, sugar, eggs. Stir in sour milk. Sift together and stir in flour, salt, soda. Mix into dough. Pecans, cherries, dates. Chill dough at least 1 hour. Drop by teaspoon on greased cookie sheet. Pressed slightly. Place a pecan half on each cookie. Bake 8-10 min. at 400 degrees. Yields about six dozen.

—MRS. R. GASTON
17507 Ermanita

School Day Cookies

1 cup shortening
2 eggs, beaten
1 cup sugar
1/2 c. orange juice
2 tsp. orange rind
(grated)
1 tsp. vanilla
Cream shortening and sugar; add eggs and beat well. Add orange juice, rind and vanilla. Stir in flour sifted with salt and soda. Add oats, chopped dates and nuts. Drop by teaspoon on greased cookie sheet. Bake at 375 degrees, 10 to 15 minutes.

—MRS. J. OSBURN
17403 Glenburn Ave.

Miniature Coconut Snowballs

3 c. shredded coconut
1/2 c. sugar
1/2 c. condensed milk
Combine nuts and sugar; add coconut and mix well. Form small balls. Bake in moderate oven (350 degrees) for 12 min. Remove and reheat until white with hot oil. Dip in honey and roll in powdered sugar.

—MRS. J. W. FLETCHER
2704 W. 121 St.

Butternut Rings

3 c. flour
1/2 c. sugar
1/2 lb. butter
2 egg yolks
1 1/2 lb. ground walnuts
2 egg whites
1 c. sugar
Work together flour, sugar, butter, add 2 egg yolks and yeast dissolved in warm milk and sour cream. Work well and divide into three pieces. Let stand 1/2 hour. Meanwhile beat egg whites stiff; add sugar, nuts, vanilla, lemon juice. Roll out each piece, one at a time. Cover with nut mixture. Make a roll, cut with wet knife, flat side down. Let stand 1/2 hour. Bake at 350 degrees until brown.

—MRS. A. MOSS
17308 Ermanita

Curley Cress

1 cup flour
1 egg
2 tsp. sugar
pinch of salt
1/4 tsp. baking powder
1/2 tsp. vanilla or anise
Mix well then roll out very thin. Cut in strips 3 inches long and 1 inch wide. Cut slit in center and pull one end through. Drop in hot oil until brown, about one minute. Cool and sprinkle with powdered sugar.

—MRS. MAXINE CROSBY
17308 Ermanita

Brown Sugar Cookies

1/2 c. butter
1/2 c. brown sugar
2 eggs
1/2 c. chopped nuts
1 pkg. butterscotch chips
Cream butter, add sugar; add eggs, yolks and white beaten separately and milk. Sift flour, measure and sift with baking powder and salt. Add to first mixture. Add nuts and butterscotch chips. Mix thoroughly. Drop by spoonful onto well oiled cookie sheet. Bake at 375 degrees for about 12 minutes.

—EVELYN TURNBOW
2828 Ecklon

Stuffed Date Drops

1 lb. dates (pitted)
1 1/2 c. pecans
1/4 c. shortening
1/2 c. brown sugar
1 egg
1 1/4 c. flour
1/2 tsp. baking powder
1/2 tsp. soda
1/2 c. sour cream
Stuff dates with nut halves. Cream shortening, sugar; beat in egg. Sift dry ingredients. Add alternately with sour cream. Stir in dates; drop on greased cookie sheet, a date per cookie. Bake in 400 degree oven for 8 to 10 min. Then slip cookies into Golden Glow frosting made as follows: lightly brown 1/2 cup butter; remove from heat, gradually beat in 2 cups confectioner's sugar, 1/2 tsp. vanilla. Slowly add water until a spreading consistency.

—MRS. EUE WAGNER
11119 E. La Salle

Cranberry Bread

2 c. flour
1 c. sugar
1 tsp. salt
1 1/2 tsp. baking powder
1/2 c. boiling water
1 c. raw cranberries
1 egg
Sift dry ingredients; add orange rind and juice. Beat in egg. Add cranberries and nuts. Bake in a greased loaf pan for one hour at 375 degrees. Store in tin box for four days before slicing.

—MRS. N. STAMM
2120 W. 151st St.

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Social World

EDNA CLOYD Editor

DECEMBER 19, 1958

TORRANCE HERALD

Eleven

Breakfast Club Marks Yule Season

The festive holiday season was celebrated by the Breakfast Club last Sunday evening with a dinner at the Fish Shanty served amid holiday decor.

After dinner, the members and their guests went to the home of Mr. and Mrs. Fay Parks for a gift exchange. The rumpus room was gaily decorated and the gifts were distributed from a tree. A Christmas mail box, held greeting cards for an exchange.

A short business session was conducted by Abe Shriner, president.

Attending were Dr. and Mrs. O. E. Fossum, Messrs. and Mrs. Jack Miller, Dave Jones, Stan Morris, Fred Bever, Fay Parks, Abe Shriner, Ludwig Miller of Yucaipa, and Mrs. Florence Childs.

Guests were Mr. and Mrs. Lloyd Parks, Mrs. Vena Hamilton and Mrs. Cora Bohrer.



SANTA CAME TO TOWN. . . . Santa paid a visit to the Palms Verdes Country Club on the evening of the Las Vecinas Woman's club's annual Christmas dinner dance. Caught telling Santa some of their secrets are members and their husbands, from left, Mr. and Mrs. R. W. Klock, A. F. Muirers, Mrs. Muirers and Larry Smith.

Eastern Star Party Tonight

Torrance Chapter 386, Order of the Eastern Star will entertain at a Christmas Party at 8 o'clock this evening in Masonic Temple when Refines Miller, Worthy Matron, and John Pennington, Worthy Patron, will preside.

An invitation is issued to all members to attend. Each member is asked to supply a gift, not to exceed \$1.00, with name of donor attached.

Frances Reiser and her committee have planned a most enjoyable evening.

Anita Wood Becomes Bride Of Lester Johnson Dec. 13

In a mid-afternoon ceremony at the First Christian Church last Saturday, Miss Anita Wood, daughter of Mr. and Mrs. Nin H. Wood, 34607 Madison St. became the bride of Lester Johnson, son of Mr. and Mrs. J. F. Johnson of Barbourville, Ky.

The Rev. H. M. Sippel officiated at the double ring ceremony.

On the arm of her father, the bride approached the altar wearing her white length and

ding gown of Zanzibar. It was fashioned on princess lines and had a V neckline and long sleeves. The low-trimmed veil was held by a tiara and she carried a bouquet of orchids and carnations.

Miss Linda Shorter of Torrance was the maid of honor. She wore a white length gown of blue brocade tulle and carried pink carnations.

Robert Griffith of Inglewood stood as best man.

Following the wedding, a reception was held at the home of the bride's parents. Miss Carolyn Wood was in charge of the guest book.

The bride was graduated from Torrance High school and her husband is a graduate of the Knox Central High school in Barbourville, Ky. He is now serving with the United States Navy.

The young couple are at home at 4839 Newton St., Torrance.

Marina Flower Show Set Jan. 22

Marina District 18, CFWC, will stage a Flower Show on Jan. 22 at the El Segundo Woman's club with 25 clubs of the district participating. Competition is open to Marina district members only and the public is invited to attend the show which will be held from 1 until 5 p.m.

A silver tea will be held through out the show hours with proceeds going to the state-wide CFWC "Pennies for Pines Plantation" which is a reforestation program.

Many prizes will be awarded in all categories of the show, announced Mrs. John Thuss, district garden section chairman. There will be individual and club entries including pot-

ted plants and specimen blooms.

Door prizes will be awarded on the hour during the afternoon. Members of the El Segundo Woman's club, garden section chairman from all clubs, and Mrs. Thuss, district garden section chairman, will be on hand to welcome all guests.



PLANNING NOW. . . . Mrs. Howard Atterholt, 1523 Hickory, and Mrs. John Warrick, both members of the Garden Section of the Torrance Women's club, begin this week to develop an idea for entering the Marina District CFWC Garden Section Flower Show to be held Jan. 22 at the El Segundo Woman's club. All 25 clubs of the district will enter the competition. Prizes will be awarded in all classifications.

Eta Mu Unit Aids Needy

Eta Mu chapter of Eastern Sigma Alpha held its Christmas party at the home of Billie (Will) Dec. 8.

Secret Sisters were revealed in the exchange of gifts and names of new sisters were drawn for the coming year.

Each member brought canned goods for a Christmas box to be given to a needy family. It was also voted to donate \$10 for a Christmas tree and a ham.

YOUR PROBLEMS

by Ann Landers

"Snut Peddling Is Against the Law"

Dear Ann Landers: I'm the father of three teenage boys. They are all good students, members of the Y, active in athletics and their dad and I are proud of them.

The oldest boy is 17 and an Arden stamp collector. In September he went away for some stamps which I saw advertised in a magazine. Three weeks after the stamps arrived he received a rather large envelope which was written PER-SO-NAL. When he came from school I handed him the envelope and he opened it in my presence.

It contained a folder advertising photographic of nude women. The sale price of Ocean vulgar pictures was \$1 each. Two teen samples were enclosed. A second folder described "Home-movies for the crowd—fellas only, of course". There was also a perfume scented letter written on pink stationery. It was signed "Peggy". She offered a recording of her voice which could be played on a 78 rpm machine.

The letter said, "I'll be speaking to you in the privacy of your own room—just the two of us. My record plays for six wonderful minutes. The price is only \$5. You'll never miss this small amount and a girl in MY position stuck in Betty Wood with so many phonies has to make a living somehow."

My son looked at the material and said "My Lord what junk!" He threw everything in the waste basket. When he left the room I retrieved it because I wanted to show it to my husband and discuss with him a course of action.

My husband suggested I send the material to you and ask for your advice. Please tell us what can be done to keep my kids out of our homes? It makes me sick to think that thousands of youths are being exposed to such trash—I'm a Mother and Dad.

Dear Uncle Mother and Dad: Thank you for the letter and enclosure. I've received identical material from others. Most of this junk come from California—some from New York.

Snut peddling is a \$350-million-a-year racket. Until now, the FBI-investigations have been operating with a fairly loose hand. Some attorneys have been made to look mean, but the FBI has to act more seriously.

In the past the Post Office

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