

The Boy Was Disrespectful . . .'

Dear Ann Landers: I've always had a private telephone line until recently. Now I'm on a party line — the other party is the family next door.

They have a 17-year-old son who screams, "Hey, get off the line!" whenever I pick up the receiver. What possible interest could I have in lis-tening to this boy jabber with his high school friends? After being shouted at and

insulted several times I sat down and wrote a letter to the boy's father. I received no reply. If someone had written a similar letter to me I would have been over immediately to discuss the problem.

Now whenever I encounter a member of that family they turn their heads. Do you feel I should not have written the

I should not have written the letter? What are your views on parents who take their childrens' side — right or wrong? — GRAND RAFIDS

Dear Grand: The father should have responded to your letter as a matter of courtesy. (Perhaps, too, you should have discussed the problem face to face with his mother or father.)

Parents do their children no favor when they take their side against adults who have legitimate complaints. This

legitimate complaints. This boy was clearly disrespectful. In most cities the telephone

company will change your party line partner if you have a good reason for requesting it.

Dear Ann Landers: I am engaged to a wonderful guy. Carl is very stubborn and he can make white look black if he sets his mind to it.

The other evening he was over for dinner, Several rela-tives dropped in later and we were all seated in the living room. I looked up and saw Carl reading the newspaper. I gave him the eye but it did no good. He continued to read. Then he started to work the crossword puzzle. His only contribution to the conversation was an occasional sentence, such as, "Do you know a three letter word for

When we were alone f told Carl I was appalled at his bad manners. He claims the company didn't come to see him and furthermore he was bored listening to family

conversation.

Is he right or wrong? —

CELESTE

Dear Celeste. He's wrong.

It's insulting to guests to have
a newspaper read in one's
face. (P.S. Tell him a fourletter word for Carl is r u d e.)

Dear Ann Landers: I am writing this letter after being sober for two weeks—which is a long stretch for me. Con-gratulations are not in order yet — perhaps in two years.
But I can't wait two years to
let other young housewives
know how easy it is to slip
merrily down the road to ab-

solute hell.

It started a few years ago. An illness in the family, the inevitable medical bills, worry, quarreling, nervous-ness — and at last, one drink to help me sleep. Then three drinks at bedtime because (Continued on Page 10)

New Camp Fire Group Organized

Iyega Tapa Yolo, meaning Sparkling Balls of Fire, is the name chosen by a recently chartered group of Camp Fire Girls who meet every Tuesday at the home of their leader, Mrs. J. Weeks.

Girls, ages 9 and 10, are students at 259th Street School.

Officers are Susan Wilson, ornicers are Susain windly, president; Nancy Fukuzaki, vice president; Alison Chamberlain, treasurer; Cheryl Hopkins, secretary; Janet Freick, scribe. Mrs. Dan Bowling is the assistant leaders to the group.

First group project in the community for the girls will be placing Christmas Seal posters in local business es-



CHERISHED MOMENTS . . . Time spent at the home of their grandmother will long be remembered by 10 children of the area, who are fortunate enough to claim Mrs. George Jennings, 2317 W. 247th St., Lomita as their "grandma." Family holiday dinners are always held at the

Jennings home with their three daughters, their husbands and children present. A highlight of their visit is pictured here as Mrs. Jennings cuts one of her favorite cakes for four of her grandchildren, from left, Tim, 5, Paul 11, Mark 9, and Cynthia 8. They are the children of Mr. and

Arthur Lambs Mark 50th Wedding Date

Mr. and Mrs. Arthur Lamb, 2223 Gramercy, were honored guests at a reception held Saturday, Nov. 10, at the Torrance-Lomita Realty Board hall, 22822 Arlington Ave., celebrating their golden wedding anniversary. Both Mr. and Mrs. Lamb are native Texans. They were married in Strawn, Texas, 50 years

The Lambs came to Cali-The Lambs came to Cali-fornia in 1923 and have lived at their present Gramercy ad-dress since Dec. 1, 1924. Mr. Lamb is employed by a local electrical firm. They are members of the First Baptist Church.

Church.

Church.

The honored couple are parents of three children, a son, Fred, who is with Pan American Airlines stationed in Miami, Fla.; another son, Bert, a contractor in Cathedral City; and a daughter, Mrs. Alene Clerisse of Anaheim, whose husband is with United Parcel Service.

United Parcel Service.

Mr. and Mrs. Fred Lamb
came from Miami to be present at the anniversary celebration. Their son, Fred Jr., a student at Florida State University, was unable to be here, Also on hand were Mr. and Mrs. Bert Lamb and chil-dren, Lee and Janis of Cathe-dral City; and Mr. and Mrs.

dral City; and Mr. and Mrs.

Bob Clerisse and Rob and
Steven of Anaheim.

Another special guest at
the reception was Mr. Lamb's
sister, Mrs. Pearl McArthur of
Detroit, Mich.

Approximately 150 friends
and relatives attended the re-

ception. Refreshments were served from a table centered by a tiered wedding cake topped by a miniature bridal couple and flanked by gold candles in gold holders. The Lambs also received

felicitations from out-of-

Holiday Guests

To 1¼ cups of Graham cracker crumbs add 3 sbsp. sugar and 6 tbsp. butter or oleo. Mix well and pack firmly into 9 inch pie pan. Press down firmly on sides and bottom and bake for 15 minutes at 350 degrees. Mr. and Mrs. B. T. Kenney, 22508 Eriel Ave., will have as their Thanksgiving Day as their Thanksgiving Day dinner guests, their daughter and her husband, Mr. and Mrs, Harry C. Jensen of Denver, Colo.; and their son, Michael Kenney of Palo Alto, who is attending Foothill Junior College. The Jensens, who were married in July, will remain for several days before returning to Denver. Dissolve 1 pkg. lemon jello in 1¼ c hot water. Mix 1¾ c applesauce and ¼ c red hots. Heat until red hots are melted. Pour applesauce mixture into lemon jello. Mix well and pour into salad mold for Mix together 1 lb. ground cranberries, one No. 2 can crushed pineapple and 2 cups of sugar. Put in refrigerator. On the day to be served add ¼ lb. chopped marshmallows; 1 cup broken nut meats and ½ pt. whipping cream.

Tolsons Hosts

Mr. and Mrs. Robert Tol-son will be hosts this year at the Thanksgiving Day family dinner at their home, 5413 Konya Dr. Attending will be Mr. and Mrs. B. W. Roberts, Mr. and Mrs. Gerald Witt and three children and Tom Quag-

MRS. TERRY M. Cont., . . . Former Sarah Pennington (Tak Isobe Photo)

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Social World

Edna Cloyd, Editor

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'Horse DOESN'T Know Way'--But They Do

'Grandmother's House' In 1962 Still Popular Spot

"Over the hill and through the woods" used to be the directions for getting to grand-mother's house. But these modern-day grandchildren, 10 of them to be exact, know that it's around a few corners and down a few blocks "to grandmother's house we go." And when holiday time, especially Thanksgiving, rolls around they all head in that direction. Grandmother is Mrs. George Jennings, 2319 W. 247th St., Lomita. Grandmother has won for

herself a reputation as a very good cook and is acclaimed by family, friends and mem-

34 c sugar

Cool again.

1 tsp. sugar

1 cup sour cream

5 hours or more.

Graham Cracker Crusi:

Topping:

2 tsp. vanilla

CHEESE CAKE PIE

Mix cream cheese until very soft. Add

sugar, vanilla, lemon juice and eggs. Beat

well. Pour in Graham cracker crust which has been baked for 15 minutes and cooled.

Bake for 20 minutes in 350 degree oven.

Mix and pour on top of pic. Bake 10

minutes at 350 degrees. Refrigerate for

APPLESAUCE SALAD

CRANBERRY SALAD

juice 2 whole eggs

1 tsp. vanilla 1 tsp. lemon

juice

1 lg. plus 1 small pkg. 1 tbsp. lemon cream cheese juice

bers of the Torrance Rebekah Lodge 347, who seek out her dishes at the lodge's pot luck affair.

Mr. and Mrs. Jennings, who Mr. and Mrs. Jennings, who came to California in February 1943, from Kansas, are both members of the local Rebekah lodge. Mr. Jennings has been a longshoreman for the past 19 years and is a member of the Odd Fellows 495.

The Jennings have three married daughters, all gradu-ates of Narbonne High school.

They are Mrs. Walt Withrow, Mrs. Stewart Cooke, both

of Torrance, and Mrs. Paul Pettit of Lomita.

The 10 grandchildren are Dennis, Patricia, and twins Bill and Bob Withrow; Stephen and Douglas Cooke; and Paul, Mark, Cindy and Tim Pettit

Why the Jennings home is the popular spot on Thanksgiving is proven with the con-tribution of the following dishes which complement the traditional turkey and dressing dinner. Several of these recipes will appear in the new cook book now being printed by the Rebekah lodge

GLAZED SWEET POTATOES

Combine 1/3 c water and 3 tbsp. each of Tang, butter and brown sugar in a large skillet. Bring to a boil, stirring frequently until Tang and sugar are dissolved. Reduce heat and simmer five minutes.

Add 1 can (17 oz.) of sweet potatoes or

8 cooked sweet potatoes.
Cook over low heat about 10 minutes turning frequently to glaze. Makes four

GRAHAM CRACKER PUDDING

Melt four level tsp. butter in pan 7x11 inches. Roll 18 graham crackers into fine crumbs. Save 1/2 c crumbs. Sprinkle balance

crumbs. Save ½ c crumbs. Sprinkle balance of crumbs on buttered pan.

Add 1 cup chopped dates and sprinkle ½ c nut meats. Cover with soft custard made by beating three egg yolks and 2 cups milk in double boiler. Mix ½ c sugar, pinch salt, and 2 level tsps. cornstarch. Add to milk and eggs and cook 10 minutes. Cool and add 1 tsp. vanilla. Cool custard well before pouring over cracker mixture in pan.

in pan.

Top with meringue made with three egg whites beaten well, and 7 tsp. sugar.

Spread over custard and sprinkle the

½ cup crumbs over the beaten egg whites. Bake in slow oven, 300 degrees, about 30 minutes. Cool and serve with whipped

PERSIMMON PUDDING

2 c persimmon pulp 2 c sifted flour 3 eggs 1 tbsp. salt

3 eggs 1 tbsp. salt 1½ c milk ½ tsp. nutmeg 1½ c sugar ½ tsp. soda 3 tbsp. melted butter ½ tsp. cinnamon Mix pulp, eggs and milk. Sift dry ingredients and add to the liquid mixture. Mix well and add melted butter. Bake in a low oven, 300 to 350 degrees.

Entertains For Bride

Mrs. Jack Hahn entertained at a miscellaneous shower last Monday at her home, 320 Via Linda Vista, complimenting Mrs. Frank Solis, recent

Mrs. Solis was married to a Torrance police officer and Mrs. Hahn invited police officers' wives and police matrons to meet the bride.

After Mrs. Solis opened her gifts, refreshments were

Attending were Mmes. Jim Foster, Mickey Fisher, Jim Bell, Bob Lyden, Cliff Smith, Philip Wilson, Dean Virden, Charlene Alarcon and Dorothy Peters.

Members of the bridegroom's family present were his mother, Mrs. Mary Solis and Miss Vi Solis of Los Angeles; and Mrs. Gordon Turn-baugh of Pico Rivera.

Bridge Party

Mrs. W. C. Boswell was hostess to her club Thursday at her Onrado Ave. home.

A luncheon was enjoyed followed by an afternoon of bridge. High score was held by Mrs. Rod Norris and second by Mrs. Boswell.

Other guests were Mmes. Dean Sears, Delbert Thom-sen, Eugene Cook, Paul Lo-ranger, M. A. Bauman and Robert Triplitt.

Junior CDA Completes Annual Charity Event

victory 1344, Catholic Dagin-ters of America, have com-pleted their yearly project of "Sweaters and Sweets" by donating 60 used sweaters and cash for the Catherine Teka-witha Mission School in Ari-

The check accompanying the sweaters will be used to purchase candy to be presented with the sweaters in keeping with the theme, "Sweaters and Sweets." All Junior Catholic Daughter Courts throughout the state contribute to this annual project.

Carrying out their program of spiritual, charitable and recreational activities, members of this court, 12 to 18 pers of this court, 12 to 16 years, will attend mass and receive communion as a group every first Saturday; attend annual July 4 and November Memorial Masses at St. Vibiana's Cathedral; usher at Mary's Hour; prepare layette for needy families; teach selligies to great personners dur religion to pre-schoolers dur-ing masses at St. James; pre-sent food baskets to the

This group also has a social program of parties and trips. Officers are Patricia Raso, president; Janette Acree, vice president; Mary Lou Rehfuss, secretary, and Helen Cerda, reporter.

reporter.

Members of the Junior Council board are Mmes Richard Abshear chairman; Roger Ste. Marie. vice chair man; Stacy Rodman, secretary and publicity chairman;

Junior Court Our Lady of Paul Hogan, treasurer; Rhon-victory 1344, Catholic Daugh-ald Metro and Ernest Tarrin Juniorette chairman of Redondo Beach and Manhattan Beach, respectively: William Garrison, counselor.

Ex-officio members of the Junior board are Junior Court chaplain, Fr Joseph Lluent, assistant at St. James, Redondo Beach; grand regent and vice grand regent of Senior Court Our Lady of Victory No 1344. Mrs. Richard A. Wurm, Jr., and Mrs. Laura

Dinner at Serra Today

Serra High School Mothers Club is sponsoring a roast beef dinner today in the school auditorium from 1 to 5 p.m. The school is located at 14830 S. Van Ness Ave., Gardena.

Proceeds will be used for the benefit of Serra students. Mrs. G. P. Mendes is general chairman, assisted by Mmes. J. Dzida, co-chairman; M. Bell-more, decorations; M. H. Nicmore, decorations: M. H. Nicoletti, serving: R. Boyd, clean-up; G. Molinelli, kitchen: P., Regalado, prizes: P. Nischi, , steam tables: F. Il "h.r. speakt setup: 4rd A. lintekt,

The public is invited to



MR., MRS. ARTHUR LAMB

Mr., Mrs. T. Coil Establish North Hollywood Home

Mr. and Mrs. Terry Martin Coil are now at home at 5714 Fair St., North Hollywood. Mrs. Coil is the former Sarah Elizabeth Pennington. daughter of Mr. and Mrs. John B. Pennington, 16809 Casimir Ave., Torrance. The bridegroom is the son of Mr. and Mrs. Edward H. Coil, of Van Nuvs.

Van Nuys.

The couple was married in a four o'clock ceremony, Oct.

13, at the Calvary Baptist Church in Gardena. They spent their honeymoon at Big

Mr. Pennington escorted the bride to the altar. She wore a traditional wedding gown of white peau de soie enhanced with appliques of reembroidered Alencon lace. A pearl tiara held the illu-sion veil. The bride carried a white Bible and a bouquet of white orchids and stephan-otis. She also carried the lace handkerchief, which was car-ried by her mother at her wedding 28 years ago.

Mrs. Carolyn Coil, sister of the bride, served as matron of honor. She wore a royal blue gown and carried red roses and gladioli. Brides-maids were another sister,

Club Brunch

Mrs. Sam Van Wagner enarrs, sam van wagner entertained her Birthday Club at a brunch Wednesday at her home, 1747 Greenwood Ave. Honored were Mrs. Bert Scott and Mrs. Jack Douglas. Brunch was served at a table decorated with antumn flowers. Other guests were

flowers. Other guests were Mmes. Mack Monroe, Robert Campbell, Pete White and Pat Scott.

Nancy Pennington, and Misses Linda Andicochea, Susan Mc-Granahan and Janet D'Alvia. All wore pale blue dresses and carried gladioli bouquets.

Roger Tracy stood as best man and ushers were Dennis Coil, John Pennington, Jr., Ed Simmons and Floyd Clark. Rev. Earl Kuester offi-ated at the marriage as the

church organist played a background of nuptial music.
The 100 wedding guests attended a reception at the church. Miss Joan Warner was in charge of the guest

The bride, who is a North High graduate, has been em-ployed at the Broadway Del Amo. She is a member of the Job's Daughters Bethel 50.

Her husband was graduated from Gardena High School and attended Harbor Junior College. He served four years with the United States Navy and is employed by Lockheed in North Hollywood.

Invite Guests

Thanksgiving Day dinner guests at the home of Mr. and Mrs. Sam Van Wagner, 1747 Greenwood Ave., will be Detlef Herbst, Mrs. Pat Pierson and Mrs. Louise Wiedmer.