10 **NOVEMBER 18, 1962** THE TORRANCE HERALD

. . Ann Landers

(Continued From Page 9) one no longer helped. Next was one shot in the morning to "get me going." Then at 10 a.m. some bourbon in a oke. Soon I was "sipping" al

When my husband came when my husband calle home one evening and found me passed out on the living room floor and the children running loose in the neigh-porhood at 6:30 p.m. he laid down the law. I made prom-ises — which I broke. It was he came old story over and the same old story over and ver again.

Finally he saw a lawye bout a divorce. The lawyer suggested a psychologist and a marriage counsetor for us both. My husband agreed and

t worked like a miracle. I feel strong and confident -and most of all thankful. I - and most of all thankful. I know I can make it now. So I say to you women who may recognize yourselves in my story: Get help. The bottle is loo big to fight alone. — MARGE

Dear Marge: Thank you for writing. Let's hear from you again - one year from to-

day. learn the knack of feeling rtable with the opposite sex, for ANN LANDERS' booklet. r to Be Date Bait." enclosing your request 20 cents in coir long, self-addressed, stamped ope. elope. nn Landers will be glad to help i with your problems. Send then her in care of this newspaper losing a stamped, self-addressed (C) 1962. Field Enterprises, Inc

Holiday Dinner

The home of Mr. and Mrs. Don Wolf on Halldale will be the scene of a Thanksgiving Day dinner. Guests will in-clude Mrs. M. S. Austin and Three children, and Mrs. Sam Wallace and three children of Tustin; Mr. and Mrs. Richard Gazeley and Kris; Mr. and Mrs. Mark Fox and Mrs. Ber-tha Elliott.

Entertains Club at Dinner

Mrs. B. W. Roberts entertained her sewing club at a dinner Thursday evening at her home, 1609 Amapola Ave. Her guests were Mmes. Dorothy Post, George Pro-bert, John Melville, Harvel Guttenfelder, Sidney Hop-kins, R. A. Bingham, Frank Paour, Dorothy Rojo and Roand Waldeck

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HILLBILLY DRAMA . . . Drama Section of the Torrance Woman's club will participate in the "Footlight Follies" to be staged by the Victor Woman's club to raise funds for a recreation building in Victor Park. Emoting are clubwom-en, Ames. Edward Laughney on floor; Andrew Acampora with gun in back; Roy Apsey with jug and pipe; Myrna

Gamma Gammas **Family Dinner**

Mr. and Mrs. H. E. Borner and son, Bruce, 26218 Delos Dr., will attend a family din-ner on Thanksgiving Day at the home of Mrs. Borner's sister, Mrs. W. S. Kile in La

Canada

See 'Kismet'

Pedro.

Met Tuesday

Cheek, instructing; and James Laird, aiding Mrs. Laugh-ney. Mrs. Acampora will also sing "The Sound of Music" and "Moon River." Tickets for the show at the Grand Theater, Nov. 23 and 24, may be secured from any Victor Woman's club member or Mrs. J. G. Laird of the Torrance Woman's club.

Dianas Outline Varied Agenda For Near Future

November business meet-ing of the Redondo Beach Dianas, California Federation of Women's Clubs, Marina District, Junior membership, was called to order by club president, Mrs. Roger Gardemann this week at the Re-dondo Beach Woman's Clubhouse

Paumas School is being planned in December with gifts and refreshments for each girl. Mrs. Pratt announced the Salvation Army Doll Tea to be held Dec. 5.

Mrs. Fran Torino, Civic Service chairman, announced the polio clinics on Dec. 2 and 9, and the TB Christmas Seal campaign on Nov. 14, and asked for volunteers. Mrs. Torino stated the Christ-Following the Flag salute Mrs. Gardemann introduced mas tags were available to order from the Los Cerritos Juniors, the money going to Cystic Fibrosis.

Federation Extension Secrederation Extension Sec-retary, Mrs. Chris Saunders, announced the District Crafts display Nov. 26 in Manhattan Beach. Mrs. Arthur Callen, crafts chairman, asked mem-bers to register their crafts. Mrs. James McPherson, art

Mrs. James McPherson, art chairman, displayed an oil painting by Mrs. Barbara Lindberg in "The Art Corner.' The annual Teenage Miss Contest was announced by Miss Jeanne Moody, youth chairman. Dianas filled boxes with food and clothing for their two model formilies

MARYMOUNT

their two needy families. Miss Sara Mitchell, house chairman, introduced hostess-es for the evening, Mmes.

Auxiliary Nominates New Officers

New officers were nomina-ted at the meeting of the La-dies Auxiliary to the Torrance Fire Department held at the home of Mrs. Richard Sprout, president.

Nominated were Mmes largaret Spaan, president armen Powers,first vice-pres ient; Gloria Nanney, second ice-president; Lynda Pike, easurer; and Lora Lee Hall,

eretary. Mrs. Carmen Power was airman of the nominating

mmittee. New officers were installed saturday at a luncheon meet-ng at the Three Lions res-

taurant. During a social hour fol-lowing the business meeting, the ninth anniversary of the auxiliary was celebrated. Retaurant. auxiliary was celebrated. Re-freshments were served by Mrs. Shirley Sprout and Mrs. Eileen Blahnik, co-hostesses. Attending were Virginia Blckalew, Eileen Blahnik, Jeanette Ferraiola, Wanda Martin, Sybil Moffitt, Gloria Nanney, Carmen Power, Shir-Lew, Snovut Margnert, Snan

ley Sprout, Margaret Spaan and Jeanne Wass.

Early Notice For Gigantic **Benefit Sale**

Bargain hunters are given an advance tip to circle the dates of March 22 and 23 on their calendars since these are the dates chosen for Tor-rance's largest rummage sale. The sale, which will benefit the Torrance Scout Center, will be sponsored by the Scout Center and the Tor-rance Junior Woman's Club.

rance Junior Woman's Club. Scene of the sale will be the Scout Center Bldg., 2365 Plaza Del Amo, just south of Carson St. Plans are under way, which include child care. Scout Center, Inc., is a non-profit organization co-sponprofit organization co-spon-sored by the Torrance Junior Woman's club and the Tor-rance Civitan Club, which maintain the building for use of Harbor District Boy and Girl Scouts. In continual use since its opening last spring, the center is used by as many as four groups each day.

Housequests

Mr. and Mrs. J. E. Dillon, 22304 Charlotte Drive, had as their weekend guests Mr. and Mrs. J. L. Rhodes of Uplands. Other old friends and former Very strenge On very don't Youngstown, O., residents visiting the Dillons recently were Mr. and Mrs. John Hu-ber, now of Inglewood.

To Santa Barbara

Mr. and Mrs. John C. Warnock, 3241 Opal St., will go to Santa Barbara to have Tranksgiving dinner with Mrs. Warnock's mother, Mrs. Maud Reed.

Harlan Feicht, Anthony Cre dico, William Curry; and Miss Patty Brans. Mrs. Thomas Mitchell made the table decoration.



THIS TRADITIONAL PUMPKIN Pie with a modern air is light and fluffy. Molded in a corn flake-date crust which requires no baking, it is a perfect conclusion to a bountiful meal. Another variety of this favored pie is included, too.

Favored Holiday Pie Comes in Varieties

As important to the Thanks-serted in center comes out giving feast as the plump clean. roast turkey is traditional pumpkin pie. The old-time version is baked like a custard pie while modernists go for chiffon in all its lightness. Either is a perfect conclusion to a boun-tiful meal. CRUMB CRUST % cup pitted dates % cup putted dates % cup butter 3 cups corn flakes 1 ths. sugar

perfect conclusion to a boun-tiful meal. We list them both for your 1/2 cup chopped nutmeats Cook dates and water over low heat, stirring to form

SHARTLESVILLE PUMPKIN PIE Pastry for 1 crust pie

2 cups mashed pumpkin

choosing.

1/4 tsp. salt

1 cup sugar

low heat, stirring to form paste. Add butter and stir un-til combined. Crush corn flakes into fine crumbs. Add to paste with sugar and nutmeats and mix well. Press evenly and firmly around sides and bottom of

9-inch pie plate. Chill. CHIFFON FILLING

1 the unflavored gelatine 2 ths. cold water 114 cups cooked pumpkin

1 cup sugar 4 cggs, separated 3/5 tsp. cinnamon 1/5 tup cream (amount can be increased and less whiskey used if desired) 1 cup whiskey 3/4 cup butter, melted 1 ths, cornstarch Line pie pan with pastry. Combine pumpkin, sait, sugar, egg yolks and cinnamon and beat for 5 minutes. Add cream, whiskey and butter and mix well. Sprinkle cornstarch over stiffly beaten egg whites and fold into first mixture. % cup brown sugar, firmly packed 1/2 tsp. salt

2 tsp. cinnar 14 tsp. ginger 14 tsp. allspice

14 cup mflk 3 eggs, separate

Pour into pastry shell. Bake at 450 degrees for 10 minutes. Reduce temperature to 350 de-grees and bake about 30 min-utes longer or until knife in-1/2 cup granulated sugar 1/2 cup whipping cream 1 ths. grated orange rind

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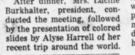
SOUVENIRS

and therefore no longer usable. Shell oysters will remain good stored in the refrigera-tor (about 40° F.) for quite a while. Shucked oysters are generally sold by the pint or quart and should have a na-tural creamy color, with clear liquor, free from shell par-ticles. Surrounded By Ice
Fresh, shucked oysters are
packed in metal containers or
twaxed cartons which should
be refrigerated or surrounded
by ice.4 firm ripe Bartlett pears
3/2 cup sugar1 cup fresh orange juice
1 tbs fresh lemon juice
1 tbs fresh lemon juice
1 stick cinnamon, 2" long
4 whole cloves
4 whole cloves
1/8 tsp. ground mace
Dash sait
Peel, quarter and core pears.
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Peel, quarter and lemon
juices, spiege and alt. 4 firm ripe Bartlett pears thawed until ready to use. Order thawed, they should never be refrozen. OYSTER STEW 1 quart cysters 4 tablespoons butter or margarine 1 quart milk (or half mili and half cream) 5 tespoon salt 14 teaspoon salt 15 tespoon salt 16 tesp

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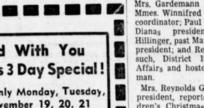
dates for the Rummage Sale, chairmen Mmes. Chris Saun-ders and Paul Mitchell. A Christmas party at Las 4

Delta Kappa Gamma (women in education) met Tuesday evening for dinner at the Sego Restaurant in San After dinner, Mrs. Lucille Mr. and Mrs. Walter West and Mr. and Mrs. Paul R. Clark attended the Thursday evening performance of "Kis-met" at t.e Philharmonic



Gamma Gamma chapter of





Mmes. Winnifred Van Gilder, coordinator; Paul Taylor, past Dianas president; Charles Hillinger, past Marina Juniors president; and Reynolds Gor-such, District International Affairs and hostessing chair-Mrs. Reynolds Gorsuch, vice

president, reported the chil-dren's Christmas party will be held on Dec. 20, at the clubhouse with Mmes. Char-les Hillinger and Eric Lind-gren as chairmen of the event, Mrs. Gorsuch also announced the annual Christ-mas dance on Dec. 7 at the



HONOURS CONVOCATION ... Marymount College students, Antoinette Ostrowski, Joan Bommarito, Juanita Watson and Joan Gagnon, from left, were awarded top aca-demic recognition at the annual Honours Convocation held on the Palos Verdes campus. Miss Watson is the daughter of the Norman Watsons, 5501 Via del Valle, Torrence and Miss Bommarito is the daughter of Mr. and Mrs. Benedict M. Bommarito, also of Tor-rance. Mother M. du Sacre Coeur, Marymount's president, presided over the convocation.