



**ATHLETIC BANKER . . .** Verne L. Hughes, manager of Bank of America's Sepulveda-Hawthorne branch of Torrance, joins Mrs. Hughes for a weekend tennis game at Alisal Resort in Santa Barbara County. Hughes, a former southern California doubles champion, continues to rank among the top amateur players of the west.

## Las Fiestadores Colleens, Boyos 'Wear the Green'

Festivities for the Las Fiestadores St. Patrick Dance were in full swing at the Albert Posner home on Saturday evening as Irish hospitality was dispensed by committee members.

Serving as hosts were the Parke Montagues, chairmen, Johnny Johnsons, George Pearson, Albert Posners and Robert Sleeths.

On arrival, club members

were pinned for the "wearing of the green."

Leprechauns, peering from arrangements of Belles of Ireland and shamrocks, cast their mystic powers on those "kiesin" the blarney stone.

Highlighting festivities was the awarding of the door prize, a silver tray, to Mr. and Mrs. Arthur Woodcock.

At a set time, the Irish "clans" were whisked away on chartered buses to the Palladium. Enroute the singing of Irish ballads and folk songs was led by Bob Sleeth and Lloyd Jones.

During the evening of dining and dancing, Mr. and Mrs. E. E. Wilson were spotlighted when they were interviewed by Maestro Lawrence Welk, and presented with an album.

Returning on the midnight flight with the committee were Messrs. and Mmes. James Kimble, Joe Helphand, Robert Triplitt, Robert Clayton, Jack Brooks, Ralph Ruffraff, Henry Backlund, E. E. Clayton, Walter Clausung.

Others were Messrs. and Mmes. Don Robinson, Art Woodcock, Walter Levy; Rod Norris, and houseguests, the Warren Perrys; Tom Wilkes, Lorry Voien, Lloyd Jones; and Drs. and Mmes. Allen Pyeatt, W. E. Grubbs, Paul Winn, Stan Yanase.

## Giant Sale Scheduled On Weekend

Recently dedicated Scout Center, 2365 Plaza Del Amo, serving the Harbor district, will be the scene of the second annual "Bargain Buster" rummage sale on Friday and Saturday, March 22 and 23.

Torrance Junior Woman's club, serving as a sponsor of the Scout Center, is working with Harbor District Scout groups in planning the two-day event. All proceeds will be used for completing the furnishing of the Scout Center.

Mrs. Bill Walton, Girl Scout leader trainer, assisted by Mrs. William Kazelskis, Torrance central neighborhood chairmen are being assisted by Torrance Junior Woman's Club chairmen, Mmes. Kenneth Boulter, Richard Dorothy and Keith Pierson.

Child care will be provided for the convenience of shopping mothers.

Hours on Friday are 10 a.m. until 9 p.m. and on Saturday from 10 a.m. until 4 p.m.

The public is invited to attend the sale and take advantage of the many bargains.

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# MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



**TWO CHEESES ENLIVEN** this entree which has a foreign accent. Parmesan and Mozzarella, known best to Americans in use on pizza or lasagna, join forces to give the veal these stimulating seasonings. Browning the chops in butter gives added flavor.

## Two Cheeses Enliven Popular Veal Entree

Veal parmigiana fits into the current rage for foreign foods. It is an Italian dish. Two Italian cheeses are used here — Parmesan and Mozzarella. Parmesan is mixed with bread crumbs into which the veal chops are dipped, while Mozzarella is sprinkled on top.

Recently Mozzarella has seen a great increase in popularity due to its use in foreign dishes. You probably first met it as a topping on pizza or lasagna.

When melted and hot, as in veal parmigiana, Mozzarella is very chewy. Its flavor, along with that of Parmesan and the tomato sauce, contrasts pleasantly with the veal. Having a bland flavor itself, veal needs stimulating seasonings.

Browning the veal chops in butter tends to enhance their flavor. Perhaps you have noticed that foreign recipes generally call for butter for frying.

This is done for a good purpose. It's because of the matchless flavor butter gives to foods with which it is used. A little butter goes a long way. For instance, only a

small amount is needed for browning the chops for veal parmigiana — well worth the results obtained.

- VEAL PARMIGIANA**
- 4 veal chops
  - 2 eggs
  - 1 tsp. salt
  - 1/4 tsp. pepper
  - 3/4 cups fine, dry bread crumbs
  - 3/4 cup grated Parmesan cheese
  - 5 tbs. butter
  - 1 medium onion, chopped
  - 1/4 cup finely chopped green pepper
  - 1 can (8 oz.) tomato sauce
  - 1/4 tsp. sweet basil
  - Salt and pepper
  - 1 1/2 cups shredded Mozzarella cheese

Beat eggs. Add salt and pepper. Mix bread crumbs and Parmesan cheese. Dip veal chops in egg, then in bread mixture.

Melt 3 tablespoons butter in skillet. Brown veal chops in butter and cook slowly until chops are done.

While chops are cooking, prepare tomato sauce. Sauté onion and green pepper in remaining 2 tablespoons butter

## LENTEN SPECIAL USES AVOCADOS

During Lent you may want to serve this meatless main dish often.

- LENTEN SPECIAL**
- 3 avocados
  - Salt
  - 1/4 cup thinly sliced celery
  - 2 tbs. chopped green pepper
  - 1 tbs. butter
  - 1 can (10 1/2-oz.) condensed cream of tomato soup, undiluted
  - 1/2 cup fresh bread cubes
  - 1/4 tsp. chili powder
  - 1 cup diced process American cheese.
- Cut avocados lengthwise into halves; remove seeds and skin. Sprinkle with salt. Cook celery and green pepper in butter 3 to 5 minutes. Stir in soup, bread cubes and chili powder; heat through. Remove from heat and stir in cheese.
- Fill avocado half shells with hot mixture.

In small saucepan, add tomato sauce and sweet basil. Season to taste with salt and pepper. Simmer for 10 minutes. When chops are done, arrange them in baking dish. Pour tomato sauce over them and top with shredded cheese.

Broil until cheese is melted and lightly browned.

## Two Varieties Daffodil Farm Bread Here

Daffodil Farm Bread, a bread of exceptional high quality, is now being introduced to the Greater Los Angeles market by the Continental Baking Company.

Two varieties of Daffodil Farm Bread are now at local retail stores.

One, a white enriched bread, baked with all butter shortening, was first introduced in New England and Metropolitan New York where it has met with unusual consumer acceptance.

Since its debut, the formula has been further improved by Continental's master bakers, working both in Los Angeles and on the East Coast.

Daffodil Farm white bread is not to be confused with breads which are baked with a small proportion of butter.

In the new bread, no shortening is used other than pure creamery butter.

In addition, it contains lactalbumin, the milk nutrient which boosts complete protein 20% for better nutrition.

Companion Loaf Also available is Daffodil Farm 100% Whole Wheat Bread, which is being marketed for the first time anywhere, and uses a new formula based on carefully tested old-time recipes.

Like its companion loaf, it contains the finest ingredients and is designed for housewives who demand the best.

Both breads are slowly baked to give a firm, homemade texture, and are thin sliced.

In addition to being superior table breads, they have unusual toasting qualities.

### Shower Curtain Care

Plastic shower curtains can be washed in the automatic washer and dried in a few minutes in a gas clothes dryer at the de-wrinkle setting, says the Gas Appliance Manufacturers Association.

**GARY OWENS SPENT THE EVENING WITH YOUR WIFE!**

Catch him tonight!



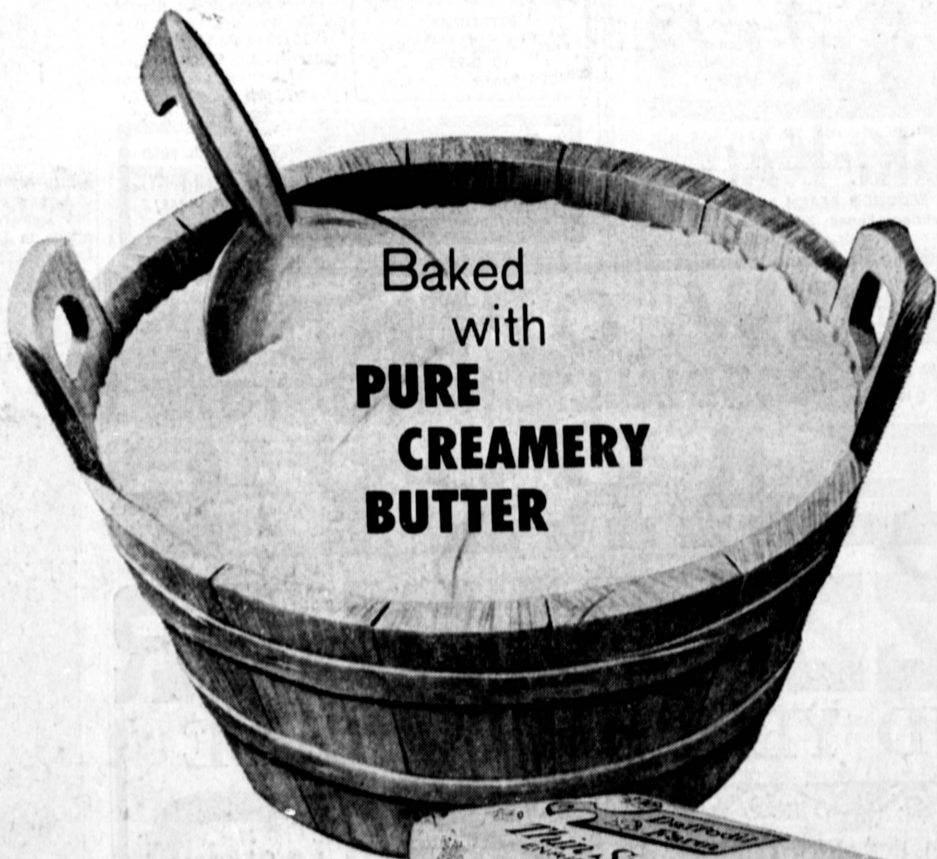
Wait for them at 710 on your radio dial. You'll recognize Owens by his beautiful frog-in-a-bucket voice, his home-cooked beard and his horn-rimmed contact lenses. Shoot to kill. But miss the radio. You'll want to listen to him again tomorrow night.

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# NEW!

For real bread lovers!

# DAFFODIL FARM BREAD



Baked with **PURE CREAMERY BUTTER**

### It's Butter-Baked To...

**taste better!** The good rich things of the farm make Daffodil's great taste: finest flour, rich milk nourishment and, at the heart of the flavor, loads of pure creamery butter . . . so lavishly used you can see its sunny glow, smell its sweet aroma, taste its golden goodness.

**toast better!** Daffodil is the firm, smooth-textured loaf real bread lovers want. It toasts a warm, even brown; marvelously fragrant; crisp on the surface and tender underneath. Just perfect.

**nourish better!** Lactalbumin, the "miracle" milk nutrient in Daffodil Farm Bread, boosts complete protein 20%. Why not, for a few cents more, get the great taste and nutrition of Butter-Baked Daffodil Farm Bread!



Made by the Bakers of Famous Wonder Bread

# DAFFODIL FARM BREAD WITH ALL-BUTTER SHORTENING