



MRS. STEVEN DALE FEINBERG  
... At Home in Torrance  
(Lewis and Rhodes Photo)

## Steven Feinbergs Home From Hawaii Honeymoon

Mr. and Mrs. Steven Feinberg are now at home in Torrance following a three weeks honeymoon in Hawaii. The couple was married June 29 at the Temple Beth Am. Mrs. Feinberg is the former Arlene Ruth Feuerstein, daughter of Mr. and Mrs. Hiram Feuerstein, 2929 Gibson Pl., Redondo. Parents of the bridegroom are Mr. and Mrs. Mike Feinberg of Los Angeles.

Rabbi Pressman officiated at the wedding for which the bride wore a Cahill gown of candlelight taffeta fashioned as a sheath with a floor-length back panel. A wide band of reembrodered lace encircled the skirt and back panel as well as the bateau neckline. Her illusion veil fell from a pearl tiara and the bride

carried white orchids encircled by white carnations.

Miss Linda Feuerstein was the maid of honor and bridesmaids were Misses Mary Becker, Janet Sipsky, Michelle Malvin, Susan Dreyfus and Caryle Abrams. All wore lime green taffeta gowns and carried matching bouquets of carnations.

Mark Feinberg stood as best man and ushers were Bob Schwartz, Robert Feuerstein, Stan Seid, Larry Friedman and Herb Rothman.

A dinner dance followed the wedding with the Jerry Rosen orchestra furnishing the music.

The bride is a junior at Los Angeles State College where she is an education major. Her husband is a graduate of USC, with a major in food distribution.



MRS. DON C. HART  
... Former Aquilla Hupp  
(Portrait by Seoman)

## Mr., Mrs. Don Hart Now Living in San Francisco

Now living in South San Francisco, following a two weeks honeymoon along the coast, are Mr. and Mrs. Don Cleone Hart, who were married in a 7:30 o'clock ceremony, Aug. 3, at the Manhattan Beach Community Church. Mrs. Hart is the former Aquilla Carlene Hupp, daughter of Mr. and Mrs. Maynard L. Hupp, 23327 S. Anza Ave., Torrance.

The bridegroom is the son of Mrs. Pearl Hart of White Hall, Ill.

Rev. Henry P. Schroerlue officiated at the marriage as T. R. Bennett sang several wedding songs.

Mr. Hupp escorted his daughter to the altar. She wore an ecru peau de soie gown with beaded lace accenting the fitted bodice and cascade skirt. A tiara of

matching peau de soie and lace held the ecru butterfly veil. The bridal bouquet was of apricot roses and stephanotis.

Miss Linda Hensen was the bride's honor attendant. Her gown was of peach peau de soie and she carried Verona roses.

Lynda Marie Beller in a full length coral organza frock dropped petals from an ecru lace basket.

Thomas Porteous was the best man and ushers were Fred Gromer, William Banner, Alan Fried and Lester Hupp.

A reception was held for the 175 guests in the church hall. The bride was graduated from Washington High School and El Camino College.

# MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



DICED FRESH PEARS, Bartlett's from California, supply unique succulence in Pear Date Pie. This is an easy-to-prepare dessert with hard-to-forget flavor.

## Use Pears in Pairs as Aristocrat of Fruits

From midsummer into autumn, the number of fresh fruits in markets is increased by one to include the aristocrat of the orchards — fresh California Bartlett pears.

Weather has been most unfavorable for the beauty of Bartlett's this year. Although they are rather rough looking, they are delicious, sweet and good eating.

Juicy, tender and full-flavored, Bartlett's are ideal for out-of-hand eating. But they are also an excellent ingredient in refreshing salads, main dishes and desserts such as Pear Date Pie.

Baking the diced pears in this perky pie does culinary wonders to their flavor and fragrance.

In selecting fresh California Bartlett's in markets, pick out yellow-skinned pears.

Should you wish to keep pears a few days, choose green-skinned ones and let them become eating-ripe at room temperature in a paper bag loosely closed.

They may be stored in the refrigerator for a week or more, but be sure to take them out to ripen two or three days before using.

**PEAR DATE PIE**  
4 fresh California Bartlett pears.

1/4 cup fresh dates  
1 tablespoon lemon juice  
1/2 cup sugar  
2 tablespoons flour  
1/2 teaspoon nutmeg  
1/4 teaspoon salt

Unbaked pastry for double-crust 9-inch pie  
1 tablespoon butter or margarine

Pare, core and dice pears to make 1 quart. Chop dates and combine with pears.

Add lemon juice. Blend sugar, flour, nutmeg and salt; mix lightly with fruits.

### Low Calorie Delight

Despite its sweet flavor, an average half-shell serving of cantaloupe has only 35 to 40 calories.

Turn into pastry-lined pie pan. Dot with butter.

Cover with remaining pastry and seal edges. Bake in 375-degree oven 45 to 50 minutes, or until pears can be pierced easily with a fork. Cool before cutting.

## Iced Coolers Use Nestea as Easy Base

These are the days for iced tea—or hot tea for those who believe a hot beverage gives you a cooler lift.

Refresh yourself either way using Instant Nestea, which is designed to give you teapot flavor instantly even made in cold tap water.

Party coolers which go fancy are enhanced by a tea base, too. Try these suggested today.

### SHERBET-TEA PUNCH

2 cups hot strong tea  
1 cup granulated sugar  
1 cup orange juice  
1/2 cup lemon juice  
1 pint chilled gingerale  
1 pint orange sherbet

Make tea using Nestea with water hot enough to dissolve sugar. Pour hot tea over sugar; stir until sugar dissolves. Add juices. Chill. Pour into punch bowl. Add gingerale; spoon on sherbet. Makes 16 punch-cup servings.

### CLARET TEA REFRESHER

2 cups hot tea  
1 cup claret or other red wine  
1/4 cup lemon juice  
1/2 cup sugar (or to taste)  
Ice cubes  
Orange slices  
Mint sprigs

Combine tea, wine, juices and sugar and chill well. Pour over ice in tall glasses. Garnish with orange slices and mint sprigs. Makes 4 servings.



## TUNA MAKES SUMMER COOLER

For a salad equal to summer enjoyment, drain two cans of tuna fish. Break into large pieces. Rub the inside of salad bowl with cut surface of clove garlic. Combine one cup bean sprouts, 1/2 cup chopped cucumber, one cup celery crescents, two cups raw spinach, 1/4 cup chopped green onion, 1/2 cup French dressing with the tuna. Put in salad bowl. Garnish with tomato wedges.

## AMONG MY SOUVENIRS

Go South Pacific and serve plentiful chicken in this delightful recipe.

### SOUTH PACIFIC CHICKEN

1 cup well drained crushed pineapple  
1 can (16-oz.) red kidney beans, drained and rubbed through sieve

1/4 cup sugar  
1/4 cup vegetable oil  
1 tbs. honey  
1 tsp. soy sauce  
1 tsp. monosodium glutamate  
1 tsp. salt  
1/4 tsp. pepper  
1 clove garlic, minced

2 chickens cut in serving pieces  
1/2 cup flour  
1 tsp. salt  
1/4 tsp. pepper

Vegetable oil for frying  
Make thick sauce by combining first ten ingredients as listed.

Dredge chicken with flour, salt and pepper. Brown well on all sides in hot oil. Drain on absorbent paper.

Use tongs; dip and coat each piece of chicken in sauce. Place in uncovered baking dish large enough to accommodate chicken pieces without crowding.

Bake 45 to 60 minutes in oven at 350 degrees or until well done. While chicken is baking, make the following sauce.

### GOURMET SAUCE

4 green onions, sliced into 1/2-in. pieces.  
1 cup dry red wine  
1 bouillon cube

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## Know Them by the Cover

While it's true that you can't always tell a book by its cover, it is certainly possible to tell a California cantaloupe by its exterior.

Simply follow these easy-to-remember rules.

The rind is a warm beige color with the corky or grayish netting high and well defined. The stem end is always clean for the melons are picked only when they are ready to leave the vines at the slightest touch. The aroma is uniquely fragrant.

Whether served at breakfast, lunch or dinner — as morning fruit or in salads, desserts and chilled beverages, cantaloupes are real appetite-appealers.

1/2 cup pineapple juice  
1/2 tsp. EACH salt and pepper  
Dash cinnamon

Cook onions in red wine until tender; dissolve bouillon cube in pineapple syrup and add to onions along with remaining ingredients.

Cook for 2 minutes. Remove from heat. Pass this sauce in separate dish to serve with chicken.

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