

Plans Start For Entry In Parade

Plans for Torrance's entry in the Pasadena Tournament of Roses on Jan. 1 got under way this week with the appointment of two local civic leaders as Torrance Tournament of Roses Assn. chairmen, it was announced by George W. Post, president of the Torrance Chamber of Commerce.

Heading the group this year as general chairman is Robert H. Vroman, 3217 W. Carson St. Serving as decorations chairman is Mrs. Margaret Clark, 3211 W. 166th St. Both have worked before on the construction of the Torrance float and fund raising activities which precede the building.

TORRANCE entries in past Tournament of Roses parades have won two first place, four second place and one third place awards.

Vroman, who is in the real estate business, is active in many local civic activities, including the Traffic Safety Council, Konya Sister City Committee, Rancho Days, the Armed Forces Day parade, and the Torrance Junior Chamber of Commerce.

Mrs. Clark, a housewife, and in her sixth year as a member of the Torrance Tournament of Roses Assn., is also a member of several civic groups, including the Pilot Club of Torrance, North Torrance Civic Improvement Assn., Konya Sister City Committee, and the city Civil Defense Commission.

Additional committeemen will be named shortly, Post said.

Lights On Labor Day Save Lives

Motorists in Los Angeles County were urged this week to cooperate in a massive "Turn on Your Lights and Live" campaign over the long Labor Day weekend. The program is in its third year.

The Board of Supervisors, on motion by Kenneth Hahn, has proclaimed the holiday weekend as "Lights on for Life" weekend.

The daytime lights are to remind drivers to be extra careful as more and more motorists take to the highways for a few days of rest and relaxation.

The two previous years of the campaign have shown less than average traffic deaths in the county, according to Hahn. Only 14 of the 49 deaths last year occurred in the county, while 44 per cent of the vehicles are registered here, reports the supervisor.

Assessor Has Warning for Map Hustlers

County Assessor Philip Watson has re-emphasized his warning to property owners not to be taken in by official-looking postcards which try to pressure them into buying maps of their property.

He said that he was informing the taxpayers again because another group of cards have apparently been sent. The cards carry the threatening wording, "Final Reminder," and offer "official maps" for a \$3.00 fee. The message also warns that unless the map is purchased within 15 days, there will be an additional \$1 charge.

Watson said that property owners may be misled into thinking that this is an official request since the words "Los Angeles County" and "Property Assessed To" appear on the cards.

The Assessor indicated that he was continuing his investigation of this matter. He pointed out that the return address on the cards is "Map and Record Service Co., P. O. Box 2773 Terminal Annex, Los Angeles 54," but there is no phone listing in that name.

Watson emphasized that there is no legal requirement for anyone to have these maps, but that if anyone would want them, they could be obtained from the Public Service Division of the Assessor's Department for only \$1.15 or \$1.99, depending on the size.

In TORRANCE
Everyone Reads
the HERALD

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



BOLOGNA IN CUPS houses sauce with a spark for that end of the summer outdoor menu. Toast up those hamburger buns as usual as go-alongs with this surprise filling.

NEW GRILL IDEA

Bologna With Hump Houses Zesty Filling

Come the end of the summer, it's often hard to think of ways to vary those outdoor menus.

Nectarines Add Beauty to Salads

The beauty of nectarines is important in the recipe included today. For this exotic salad, you fold this fresh fruit into a gelatin mixture piquant with the flavors of curry, stuffed olives and onion.

Shimmery and white with splashes of bright red-and-gold nectarines, this salad is an excellent accompaniment for chicken, veal or pork.

Meanwhile, thinly slice nectarines, to make 2 cups. Blend mayonnaise into gelatin mixture. Fold in fruit, onion and olives.

Turn into 5-cup mold or 8 individual molds. Chill until firm.

Here's a recipe for the grill that's different and fun. It's a real crowd pleaser.

The idea of grilled bologna is new in itself, but wait till you've tasted the wonderful sauce that fills the center of these "cups"—it has a spark that's sure to appeal to Western appetites.

It's made with the zesty flavor of DEL MONTE Tomato Sauce—the just-right combination of tomato and herb flavors that's perfect for all barbecue sauces.

So toast up those hamburger buns as usual—but this time surprise your family with a brand-new filling.

BIG BOLOGNA CUPS

- 1½ lbs. big bologna (about 4½-in. in diameter)
 - 1 can (8 oz.) DEL MONTE tomato sauce
 - 3 tbs. sweet pickle relish
 - 1 tbs. brown sugar
 - 2 tsp. prepared mustard
 - 1 tsp. vinegar
 - ¼ tsp. Worcestershire sauce
 - ½ cup shredded Cheddar cheese
 - 8 hamburger buns
- Slice bologna into 8 equal slices about 3/8 in. thick.
- In small saucepan, combine tomato sauce, relish, brown sugar, mustard, vinegar, Worcestershire and cheese, and place on back of barbecue to warm.
- Grill bologna slices about 3 min. (Bologna will hump in center.)
- Turn slices and spoon 2 tbs. sauce into bologna "cup"; barbecue 3 minutes more. Serve in toasted buns.



Do you find it impossible to keep up with your youngsters' capacity for cookies? Here's a delicious, nutritious honey snack that doesn't even go in the oven.

CHEWY HONEY SNACKS

- ¼ cup honey
- ¼ cup butter or margarine
- ¼ tsp. salt
- 1 tsp. cinnamon
- 2 tps. miniature marshmallows
- 1 tsp. vanilla
- 2 cups coarsely rolled corn chex or other dry cereal

In skillet, combine honey, butter, salt, cinnamon and marshmallows. Cook over low heat, stirring until marshmallows are melted.

Remove from heat. Stir in vanilla and cereal crumbs. Press mixture into 8x8x2-inch buttered pan.

Let stand until firm. Cut into 24 squares.

Creamed honey is natural honey that has been creamed to make it easy to spread. You'll find it alongside liquid honey on grocer's shelf.



A HAM SANDWICH, Southern-style, gives you a warm serving for lunch-time. Rather than regular bread beneath the ham, this different sandwich calls for corn bread.

Carrots Change Flavor When Grilled

For a change of pace and flavor grill carrots in foil this way: Peel 8 medium carrots and place them on large sheet of heavy duty aluminum foil.

Fold sides up slightly to make a container. Sprinkle carrots with ¼ cup minced onion, ½ tsp. garlic salt and salt and pepper to taste.

Combine ¼ cup undiluted canned consomme and ¼ cup

Ham Tops Corn Bread as Specialty of South

As a closing of the celebrated August Sandwich Month, a specialty of the South comes into focus.

It's an open-face sandwich spotlighting two foods well known to southern cooks: ham and corn bread.

Something out of the ordinary, this hot and hearty treat reveals meaty slices of cooked ham perched upon corn bread squares and topped with a mushroom-green pea sauce.

The corn bread you'll prepare the easy way with a packaged mix and the sauce is ready in a jiffy, thanks to canned soup.

This sandwich is suggested for left-over ham or that which is fully cooked.

HAM SANDWICH

- 8 slices cooked ham
- 1 can (10½-oz.) condensed mushroom soup
- ¼ cup milk
- ¼ tsp. onion juice or onion powder
- ¾ cup cooked peas
- 4 corn bread squares (about 4x4), split in half

Warm ham slices. Mix together mushroom soup, milk and onion juice. Add peas and heat thoroughly.

Top each corn bread square half with a slice of ham. Spoon mushroom soup mixture over ham, allowing about ¼ cup for each sandwich. 3 servings.

Young Generation Has New Notion

Newest notion we've discovered is that some members of the youngest generation are putting flavored milk on ready-to-eat cereals. Off hand, we can think of no reason why it can't also be just as good on cooked cereal.

Chocolate flavored milk is a favorite as it comes from the carton or bottle or when diluted with equal amount of milk. Some youngsters think it simply super to make a banana or other fruit milk shake or eggnog and pour it over cereal. The egg in the eggnog gives it even greater protein-plus.

COOK YOUNG

with the flavor of the West



What the flavor of DEL MONTE Tomato Sauce does for pizzas or spaghetti should happen to your family today!

For this is tomato sauce born in the West for the zesty dishes the West likes best. Simmered smooth and rich, uniquely seasoned DEL MONTE has been California's best-known name in tomato sauce for nearly half a century.

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P.S. Want 18 good recipes with the flavor of the West? Write to Mary Wise, DEL MONTE Tomato Sauce, P.O. Box 18, Los Angeles 51, California, for your free recipe cards.



HERO PIZZA

- SAUCE:**
- 1 med. onion, chopped
- 1 Tbsp. chopped parsley
- 2 Tbsp. olive oil
- ¼ tsp. each, oregano and basil
- ¼ tsp. salt
- ¼ tsp. pepper
- 2 cans (8 oz. size) DEL MONTE Tomato Sauce

- DOUGH:**
- 1 pkg. (13½ oz.) yeast roll mix

- TOPPING SUGGESTIONS:**
- Mozzarella cheese slices, anchovy fillets, sliced green onion, pitted ripe olive halves, cooked ham strips, thin-sliced salami or pepperoni, sliced sliced bacon, sliced mushrooms.

Sauce: Sauté onion and parsley in oil till tender. Add rest of sauce ingredients, bring to boil, cover and simmer 15 min. Chill.

Dough: Make pizza dough and shape in 2 lightly oiled pizza pans as pkg. directs. Brush with oil and spread with cold sauce. Cover with 4 or more toppings for each pizza. Bake in 450° F. oven 15 to 20 min.

Del Monte Tomato Sauce

No employee of KMPC or Royal Crown Beverage Co., or members of their immediate families, is eligible for participation.

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