



CADILLAC FOR 1964 . . . New standards of performance, comfort, and convenience are coupled with unmistakable Cadillac styling in the 1964 line now on display at Ronald E. Moran, Inc., 25 Pacific Coast Hwy., Hermosa Beach, and at Cecil L. Thomas & Sons, Inc., 1030 Pacific Coast Hwy., Harbor City. Shown here is the Series 62 four window sedan.



ON DISPLAY NOW . . . A new fluid-smooth suspension system and a space-saving transversely mounted engine with front wheel drive make the MG Sports Sedan one of the most advanced new cars on the scene now. The new sedan can be seen at Newcastle Sports Car Sales, 700 Pacific Coast Hwy., Hermosa Beach. The new mechanical improvements have also made for more room inside.



NEW DODGE . . . New styling, engineering refinement, and top-quality manufacturing techniques distinguish the standard-size, low-price Dodge for 1964. Buyers have a choice of 22 models. The attractive new Dodges, Dodge Darts, and the Dodge 880 are on display at Torrance area dealerships.

**FEDERAL SPENDING CAN BE CUT BY ACTION —**

HERE

HERE

AND HERE

(YOUR OWN LIVING ROOM)

### Engineers Tie On Award at Toastmasters

Presenting technical speeches, James Rippe, of AiResearch, and Willard Monahan, of Northrop Corp, tied for best speech award at meeting of the South Bay Toastmasters Club. Both men will again present their addresses at the National Convention of the Society of Automotive Engineers.

Other awards included: most improved speaker, Lucien Biggs, and impromptu speech, Russ Salinger.

South Bay Toastmasters Club meets each Wednesday, 6:30 p.m., at the Redondo Beach Elks Club. Dr. Charles Hopkins, FR 5-0439, is available for further information.

Woman is like the reed which bends to every breeze, but breaks not in the tempest. —Richard Whately

**CROWNING GLORY**

We are Specialists in the Season's newest Hair Styles

No Appointment Ever Needed! Open Day and Night 8 A.M. to Midnight

Our Famous BUDGET COLD WAVE Complete With This Ad **4.95**

Special Prices on Coloring Work THERE'S A SHOP NEAR YOU

You Must Present This Ad for Special Prices

**TORRANCE**  
2008 W. Carson (at Gramercy) FA 8-9930

**REDONDO BEACH**  
213 Palos Verdes Blvd. (across from Plush Horse) FR 8-9004

**GARDENA**  
2518 W. Rosecrans (just east of Greenhew) DA 7-7350

**\$10 STA-CURL** Including Cut, Shampoo and Set Complete **7.95**

**\$15 WONDERCURL** Including Cut, Shampoo and Set Complete **8.95**

**\$20 MAGIC CURL** All Laminé, Including Cut, Shampoo, Set Complete **10.95**

All Tinted or Bleached Hair Slightly Higher Other Waves to \$35

## MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



### COOK UP FLAVOR

## Zesty Food Pleases Western Appetites

There's something special about a Western appetite—it's hearty, healthy, and happy, but most of all it goes for foods that are sparked with imagination and flavor.

As a Western chef, you're wise to cater to Western appetites—not merely because you love them, but because you'll find it's easiest to do so.

Happily, though, you don't have to do it all yourself. For DEL MONTE is always there to help you—in the form of DEL MONTE Tomato Sauce.

This versatile ingredient has been around for many, many years, and it's always been a favorite.

For this tomato sauce offers the just-right combination of tomato and spice flavors that suits the special Western appetite for good zesty food.

Try this recipe for Beef Polenta Pie, and you'll see.

- BEEF POLENTA PIE**
- 1 1/2 lbs. beef, cut in 1-inch cubes
  - 2 tbs. salad oil
  - 1 onion, chopped
  - 1 clove garlic, minced

- 2 cans (8 oz. size) DEL MONTE Tomato Sauce
- 1 cup hot water
- 1/2 tsp. EACH salt, sugar, rosemary leaves
- 1/4 tsp. EACH thyme and sweet basil, crushed
- 1/2 cup pitted ripe olives
- 8 oz. Jack cheese, sliced
- 2 cups water
- 3/4 cup corn meal (polenta)
- 1/2 tsp. salt

In heavy pan, brown beef in oil; add onions, garlic; cook 'til transparent. Pour in tomato sauce, hot water, 1/2 tsp. salt, sugar, herbs and ripe olives.

Bring to boil; cover and simmer 'til beef is tender, about 1 1/2 hrs.

Combine cold water, corn meal and 1/2 tsp. salt. Cook over medium heat, stirring, 'til mixture is thick (5 to 7 min.)

In a greased 2-qt. casserole layer half the cooked corn meal mixture, cheese, and meat mixture.

Repeat layers. Bake in moderate hot oven (375° F.) about 1/2 hour. Serves 8.

### SWISS CHEESE IS GOOD SANDWICH TRAVELER

The hole in Swiss cheese is not the only unique feature this aged delicacy has to offer; it also is a good traveler. It stands up well without refrigeration and makes enjoyable eating.

Send these off with the men, properly wrapped together with plastic fork and two cans sardines.

At eating time, complete sandwiches by placing a layer of sardines atop the cheese. Send along cherry tomatoes, easy-to-eat fruit and a thermos of hot or iced coffee to complete this quick lunch.

# COOK MEATLESS

with the flavor of the West

There's nothing like the rich, lively flavor of DEL MONTE Tomato Sauce to set off the delicate goodness of eggs, cheese or seafood to perfection.

No wonder so many California cooks depend on DEL MONTE Tomato Sauce, on meatless days especially! Born here in the West nearly 50 years ago, this richly simmered and uniquely seasoned sauce has become a real tradition.

Make DEL MONTE® your own brand of tomato sauce, and cook with confidence always. Why not buy several cans today?

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.



- EGGS SPANISH**
- 3 Tbsp. onions, chopped (green or dry)
  - 2 Tbsp. oil
  - 1 can (8 oz.) DEL MONTE Tomato Sauce
  - 1/4 tsp. each garlic salt and oregano
  - 1/4 tsp. chili powder
  - 1 can (4 oz.) pitted green chili peppers, cut in strips
  - 6 eggs
  - 1/2 cup milk or cream
  - Salt and pepper
  - 1/4 lb. chopped or shredded Jack or Cheddar cheese

Gently fry onion in oil till limp; add DEL MONTE Tomato Sauce, garlic salt, oregano, chili powder and green chili peppers. Simmer a few minutes. Beat eggs with a fork, adding milk, salt and pepper. Fry either as scrambled eggs, keeping moist, or omelette. Sprinkle with cheese and spoon the hot tomato sauce mixture over all. Makes 3 to 4 servings.

# Del Monte Tomato Sauce

