

YOUR PROBLEMS

by
Ann
Landers

'Keep Your Snoots Out of It . . .'

Dear Ann Landers: I have been elected by our neighborhood coffee-breakers to write you this letter.

A woman who lives on our street is really a lovely person. She is in her early 30s, attractive and the mother of four children.

Every day around lunch time the milkman stops at her house and stays anywhere from 30 minutes to an hour. His truck is parked right in her driveway all this time. Those of us who know her are sure this woman has high moral standards and is a faithful wife, but we are afraid the less-trusting neighbors may get the wrong impression.

Shall we talk to her and risk losing her friendship? Or shall we keep our snoots out of it and let her ruin her reputation and hurt her family?

—THE LOYALLETES

Dear Loyalletes: Keep your snoots out of it. It may be that the milkman is a family friend and it may be that this woman makes the best coffee in the neighborhood.

Dead Ann Landers: As one of your publishers I must disagree with one of your editors. I refer to the letter signed C. W. who objected to boys helping their mothers in the kitchen. The editor said kitchen work was for females.

As you so aptly put it, Ann, work knows no gender today. We have four boys in our family and it is clearly understood that they have to help with the "female" work because they cause so much of it.

Our boys have never objected to helping. They just grew up knowing it was expected of them. They are not mama's boys, nor do they show any signs that they will turn out to be "yes men" to women. Instead they are all-around kids who will be able to pitch in and help in any emergency.

You may print this as evidence that the members of the fourth estate are divided on this vital point in boy-raising.—R.G.K.

Dear R.G.K.: I'm not sure I enjoy being caught in the cross-fire between an editor and a publisher yet, but I appreciate your support of my point of view. Thank you for writing.

Your Problem Girl,
ANN LANDERS

Dear Ann Landers: My fiance and I are going to be married in June. It will be a formal wedding and my parents are going to a great deal of expense to make it elegant and perfect in every detail.

My fiance is giving me a little trouble on the guest list. While he was in college he worked summers on a truck. He became friendly with three roughneck truck drivers who are not his social equals. (This is an understatement.)

My fiance insists that we invite these three characters to our wedding. I can't seem to talk him out of it. It's not that I am ashamed of them. Ann, it's just that I'm afraid they would be uncomfortable. They surely do not own formal evening clothes and I'd hate to put them to the expense of buying anything.

Since the bride's parents pay for the wedding I feel he should not make too many demands. Please settle this.—FLY IN THE SOUP

Dead Fly: Even though the bride's parents pay for the wedding the bride and groom have to live together after the guests go home and it helps if they are on speaking terms.

Invite the truck drivers and don't worry about the expense of the evening clothes. They'll probably rent—like many of your fancier guests. P.S. They'll probably behave better, too.

Confidential to Forgive and Forget: Forgive and remember.

Ann Landers will be glad to help you with your problems. Send them to her in care of this newspaper enclosing a stamped, self-addressed envelope.

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REVIEW PASSOVER CUSTOMS . . . At the meeting of the Temple Menorah Sisterhood on Monday at the temple, a Seder table was set in preparation for the celebration of Passover next week. Discussing the Seder plate and the food relative to the Seder are, from left, Mmes. Philip

Weinstein, seated, Fannie Miller, Sidney Ladenson, standing, and Albert Stock, displaying the Seder plate. On the table are the wine goblets, representing joy, with an added goblet known as the "Elijah Cup."

(Herald Photos)



CHILDREN PARTICIPATE . . . During the traditional Passover Seder, an age-old custom is the hiding of the Afikomen. The children look for the afikomen which is shared with the family to close the ceremony. Here Barry Spanier, 5, shows the afikomen to his mother, Mrs. Bernard Spanier.



SYMBOLIC FOODS . . . Mrs. Nan Satton, chairman of the Temple Menorah's Senior Sisterhood, displays a Seder plate filled with charoset, moror, a hardboiled egg, lamb bone, and horseradish root. Each food is symbolic of the persecution of the Jews prior to their deliverance.

Local Women Give Passover Dessert Recipes

Special foods are required for the Passover festival, to be celebrated by Jews beginning Monday and continuing for eight days. No leavened bread or other grain products may be eaten, so the housewife faces a challenge in meal planning. Traditional recipes, passed on from generation to generation, are favorites for the holidays, as are new innovations by creative cooks. Several Passover dessert recipes have been contributed by members of the Temple Menorah Sisterhood.

Carrot Cake
By Mrs. Henri Front
5 large (or 6 medium) eggs, separated and beaten
1 cup sugar
½ cup chopped walnuts
1 teaspoon cinnamon
½ cup matzo meal
½ cup matzo cake flour
Sift meal and flour together

Mix well and fold in stiff egg whites. Bake at 325 degrees at least 45 minutes.

Nut Kisses
By Mrs. Walter Raine
2 egg whites, well beaten (to hold a peak)
1 cup sugar, added gradually as eggs become firm
2 cups nuts, finely chopped
1 teaspoon flavoring

Mixture should form large ball. Drop by teaspoonful on lightly greased cookie sheet. Bake at 350 degrees until slightly brown. Cool well and remove carefully.

Matzo Almond Torte
By Mrs. Bernard Spainer
5 eggs, separated
1 cup sugar
1 cup almonds, ground with-out blanching
½ cup matzo meal
1 teaspoon baking powder
1 teaspoon cinnamon
¼ teaspoon cloves
1 tablespoon lemon juice or brandy

Beat yolks and sugar until thick, add almonds and the rest of the ingredients, and lastly fold in the stiffly beat-

en whites of the eggs. Place in spring form and bake 1 hour at 350 degrees. Spread following topping on cake when cool and garnish with almonds if desired.

Topping
1 cup orange juice
½ cup brown sugar
½ cup white sugar
½ cup butter
2 tablespoons grated orange rind
Combine juice and sugars; boil 10 minutes, stirring occasionally. Add butter and grated rind and continue boiling until thickened.

Orange Nut Torte
By Mrs. Gene Kaufman
8 eggs, separated
3 whole oranges, grated
1 cup sugar
½ cup matzo meal (sifted fine)
1 cup nuts (chopped fine)

Beat yolks — add sugar, then matzo meal, then nuts. Mix well after each addition. Add grated oranges and mix

well. Beat whites until stiff (add pinch of salt). Fold yolk mixture carefully into whites. Bake in spring form for one hour at 325 degrees.

Matzo Sponge Cake
By Mrs. Ronald Schack
8 eggs, separated
1½ cups sugar
1½ cup sifted matzo cake meal
½ lemon, grated rind and juice

Beat yolks until light, add sugar and beat again. Add pinch of salt, the lemon, then the matzo meal; lastly fold in the egg whites, beaten until stiff but not dry. Bake in moderate oven, 350 degrees, in spring form of tube pan for 45 minutes. May also be baked in two layer pans (un-greased). Invert to cool thoroughly.

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May be made as a strawberry shortcake with sweetened fresh berries and whipped cream.

Home From School
Miss Sharon Ricci, student at Cal Western in San Diego, arrived Friday to spend Easter vacation here.

WOMAN'S CLUB CARD BENEFIT ON WEDNESDAY
Torrance Woman's Club will stage a dessert card party on Wednesday, April 10, at the clubhouse, 1422 Engracia Ave. Bridge, canasta and other cards will be played following a dessert to be served at 12:30 p.m. A number of prizes will be awarded.

Proceeds from this party will go to the club's major philanthropy, the Torrance YWCA.

Anyone wishing tallies may call Mrs. R. E. Moffitt, 2724 Arlington Ave., or Mrs. E. L. Snodgrass, 1614 Beech Ave.

'Treasure Hunt' Party Marks Birthday for Lori Douglass
A "treasure hunt" theme was carried out at the gala birthday party given for Lori Ann Douglass on Saturday at the home of her parents, Mr. and Mrs. Gene Douglass, 4143 W. 175th Place.

Guests arrived in "pirate" costumes. Prizes went to Mike Silvey, Neal White, Zerlina Dickson and Vicki Merk.

The group played a game, "pinning the flag on the treasure map." Winning prizes were the honoree's sisters, Joyce, and Joanne Douglass, Vicki Merk, Sally Gravely and Dan Alexander.

A "pirate" birthday cake centered the table. Punch was served with individual cakes topped with flags. Lori's gifts were placed in a "treasure chest."

Other guests at the party were Jeri Milligan; Cindy, Mark, Tracy and Terry Eisman; Mickey English, John Hayduk, Zane Buniel, Frank Casola, Paul Marquez, Steven Moberg, Barbara Leventhal, Sheree and Dawn Penque, Michael Jebe, Debbie Osborne, Kathy Mahaffey, Tommy Dowling, Stephanie Baer, Jeanmarie Farley, Lynn Bond, Bobby and Elisa Merk, Jeff Reynolds, Sheila Okimura, Teresa and Denise Kreda, Sharon and Karen Alexander, Marilyn Douglass.

Assisting were Mmes. James Bond, Ron Eisman, Wes English, Bob Merk, and Mrs. James Alexander.

Sending gifts were Jane and Marty Nakamura and Scott Farley.

Social World

Edna Cloyd, Editor

Jewish Feast of Unleavened Bread

Ancient Passover Festival Begins With Seder Meal

Passover, the Jewish festival commemorating the deliverance of the Hebrew slaves from Egyptian bondage, will be observed in every Jewish home beginning Monday night, April 8. Passover, the oldest of Jewish holidays, celebrated for over 3,000 years, is observed with joy and thanksgiving.

On the first two nights of their eight-day Passover holiday, the traditional "Seder" is held in each home. This meal follows a familiar order, outlined in the "Haggadah," a book of holiday prayers, stories and songs, which the family reads and sings during the meal.

Non-Jews will be familiar with this Seder, since the Christian ceremony of Communion, Christ's Last Supper, and the use of the bread and wine in the Communion service, all originated in the Jewish observance. Jesus was attending a "Seder" in the "upper room," according to the New Testament.

The Seder is actually a religious service, replete with foods symbolizing the rigors of slavery in Egypt and the

joy of the new found freedom.

The holiday is essentially a family festival, like most of the Jewish holy days, and is celebrated around the dinner table. Special foods are prepared and served during the course of the service.

Matzo (unleavened) bread is eaten at the meal and throughout the entire festival, replacing regular bread. When the Israelites left Egypt they did not have time to bake their bread in an oven so they took along dough and baked it in the sun while traveling. The matzo represents the bread of affliction.

Wine represents joy. Four cups of wine are drunk to represent the four promises of freedom in the Book of Exodus. Also, on the table is an extra goblet of wine, "Elijah's Cup" in the hope that the prophet Elijah will come to drink from the cup.

Moror (bitterness) represents the bitterness of people who are enslaved. Usually a bitter horseradish root is eaten as a reminder.

An egg (hardboiled) symbolizes the offering of the Jews in the Temple and parsley or

other greens represents the first green of Spring. Salt water, into which the greens are dipped, represents the tears that fell during the persecution.

Charoset (mortar) is a dish made of apples, nuts, cinnamon and wine, and suggests the bricks and mortar which the Jews were forced to carry to build the pyramids, under the order of the Pharaoh.

The lamb bone reminds worshippers of the sacrifice of Passover. The blood from the lamb, an animal worshipped by the Egyptians, was smeared on the door-posts of the Jews so the Angel of Death might "pass over" them when he destroyed the first born of the Egyptians in the last of the ten plagues.

The children's part in the Seder ceremony includes the asking of "the four questions," whose answers tell why this night is different from all others.

During the meal a piece of matzo, called "Afikomen" is hidden, to be found by one of the children and divided among the guests at the close of the meal. Traditionally the finder receives a gift as a reward.



PREPARE SPECIAL FOOD . . . Mrs. Lawrence Rodson, 4814 Asteria Ave. mixes a special dish, using no grain products, for the forthcoming Passover observance. Getting an early lesson in suitable dishes for the Jewish holidays is the Rodsons' four-year-old daughter, Beth.

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