MARY WISE

Seafoods Take to the California Barbecue

In deference to summer and another variation of basting

cue fare but it takes special technique because fish tend to stick to the hot grid even after greasing it. One way to overcome this is to use a hinged broller; anoth-er is to wrap the fish in foil. Fish steaks fillets or split

to use a hinged broiler; another is to wrap the fish in foil. Fish steaks, fillets or split small fish may be barbecued over medium heat.

Do not over-cook fish or it becomes dry. When it flakes casily with a fork it is done. Flesh fish one to one-and-half inches thick will take from three to six minutes each side over medium heat to cook well done.

When using frozen fish, do not thaw; allow longer cooking time.

In barbecuing fish, part of the enjoyment and flavor can be in the basting sauce used. Suggestions follow.

For saimon, an application of lemon juice for 30 to 45 minutes before cooking adds greatly to the flavor. A dusting of flour, salt and pepper flust before grilling will seal in flavor.

For amy barbecued fish, a simple combination of melted butter, crushed garlic, salt and pepper will bring out flavor when brushed on while grilling.

Variations may be had by adding one or more of your favorite herbs to the sauce. Thyme is ideal but marjoram.

adding one or more of your favorite herbs to the sauce. Thyme is ideal but marjoram, tarragon, bay leaves, dill, chives or other herbs may be

Savory lemon butter is



This lemon pie is a souvenir from Irene Mae Nelson of Woodburn, Oregon, who used it as her recipe in the Pillsbury Bake-Off.

FROZEN LEMON

CRUNCH PIE

Recipie for 1 (9-in.)

CRUNCH PIE
Recipie for 1 (\$-in.)
pie shell
\$\$_cup flour\$
\$\$_icup brown sugar, firmly
packed
\$\$_iths. butter
\$\$

- 1/2 cup sugar

 1 tbs. grated lemon rind

 2 tbs. lemon juice
 Few drops yellow food
 coloring, if desired

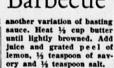
 2 egg whites
 1 cup whynylog cream

1 cup whites
1 cup whipping cream
Make ple shell. Combine
flour and brown sugar. Cut
in butter until fine, Sprinkle
4 cup of this mixture into
bottom of ple shell.
Bake at 400 degrees for 10
to 12 minutes. Bake remaining crumb mixture 5 to 6 minutes. Cool and crush.

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In top of double boiler,
combine egg yolks, sugar,
lemon rind, lemon juice and
coloring, if used. Cock, stirring constantly until thick.
Remove from heat; cool.
Beat egg whites until stiff
peaks form. Fold into limon
filling gently but thoroughly.
Beat whipping cream until
thick. Fold into kemon mixture. Spoon into baked pie
shell. Sprinkle with reserved
crumbs.

with seran. Refrigerate 1/2 hour before cutting.



another variation of basting the California custom of barbecuing, the Southern California Fisheries Association has chosen fish adaptable to barbecue cookery.

These include, salmon, halbut, barracuda, swordfish, mahi-mahi, tuna, yellowtall, kippered cod and kippered salmon.

Broiling fish on the barbecue grill can provide some of the most delicious barbecue iare but it takes special technique because fish tend

For those who want all the enjoyment without any work, there's an easy solu-tion. Both barbecued cod and barbecued salmon are available at most food mar

There's something for everyone in the new "Music City" show



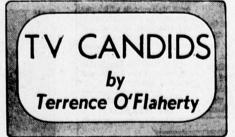
Selections from the top selling albums of the week/Complete traffic coverage with KMPC's expanded traffic fleet/ Weather, beach and surf reports/Up-to-the-minute baseball scores/Immediate international and local news coverage/A world of entertainment to suit everyone's tasteespecially yours!

SUNDAYS 11:05 AM ON KMPC/710

Presented by







"I'm a bad interview, but I'm a very nice guy. You'll find that I don't say much, but when you go back to the paper to write about me be nice, or I'll come over and knock your dang block off!'

The speaker was Jimmy Dean, ABC's new television star who has been in town taping the Ernie Ford Show while the Pea-picker is on vacation in Hawaii. Dean's own show will be seen Thursday nights starting in September.

It's difficult to describe Dean if you haven't seen him. And I'm not sure that it's necessary. He had a hit record, "Big Bad John," several years ago (2.5 million). His stand-by week for Jack Paar last year drew the biggest audience for any guest in that spot, with the exception of Jerry Lewis. Both Dean and Lewis are in the odd position of "auditioning" for their new fall ABC shows-on the NBC network.

*

Dean is tall, gangling and pleasant. His home state is Texas, but his accent is farther east and south if it's anywhere at all. He sings and smiles and talks a lot. He has big ears.

"I'm purty bland if you want the dang truth about it," he insisted and I agreed. "I really don't know what people like about me. Maybe they like to identify with

Actually, Dean's branch on the Hillbilly family Tree is somewhere near Ernie Ford's and not too far from Minnie Pearl, I would say. This fall you can hang him anywhere you wish.

> * *

I tried to find out what his fall show would be like, but he wasn't much help. Frankly it sounded as if he didn't know himself.

"I'll go easy on the clothes. No cowboy suits, for example. I'll be Brooks Brothers down to my shoes, which will be Pure Rodeo."

His producer is one of television's best-Bob Banner, formerly of the Dinah Shore Show, Candid Camera, and the Garry Moore Show, who tried years ago to sign up Dean for a variety show and failed. Dean has already found himself a sort of Carol Burnett character. Her name is Karen Morrow, seen recently on the Red Skelton Show. He still has some reservations about getting himself a Durward Kirby character. You really can't blame him there.

"Humor? I don't think you have to be dirty to be funny. For that reason I stay away from sex. I don't even mess around in that vicinity," he says.

(Cut this out along broken lines, sign your name, give your address and mail it to your Congressman—today!)

U. S. House of Representatives Washington 25, D. C.

I sincerely believe that every member of Congress must take a stand against the enormously high rate of federal spending that is rapidly reaching runaway pro-

federal spending that is rapidly reaching runaway proportions.

Therefore, I am appealing to you to bend every effort toward cutting the record-breaking fiscal 1964 budget of \$98.8 billion down to reasonable size. Some very respected organizations have assured the nation that the budget can be cut substantially without harm to national defense or to economic well-being. Moreover they have specified exactly where these reductions can be made. The estimates of the cuts range from nearly \$6 billion to \$9 billion.

I know that all of this information is available to you and I urge you to study it carefully and act accordingly. Remember, the Congress is our last hope in this fight to achieve prudence in federal expenditures. If it fails us we could very well be doomed to never-ending red ink spending.

(name)

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