



EDWIN T. ISBELL
Leaving Local Church

Area Church Leader Goes To New Post

Edwin T. Isbell, minister of music and education of Narbonne Avenue Baptist Church, 24730 Narbonne Ave., has presented his resignation to the church to be effective July 26.

With the church since 1958, Mr. Isbell has served Southern Baptists in this area and across California, and was recently elected by the Southern Baptist Convention meeting in Atlantic City, N. J., to serve as a trustee of Golden Gate Southern Baptist Theological Seminary in Mill Valley, Calif.

Mr. Isbell, with his wife, Bonnie, and children, Pam, Sharon, Diana, and Eric, will go to the First Southern Baptist Church of Mantega, Calif.

Men Needed To Help in Park Outing

Men are needed to assist with recreational programs for boys at a San Pedro Park, according to Mrs. Phil Buckler of the Volunteer Bureau. Events which volunteers are needed to help stage include a bicycle day on July 25, a trip to the Rams Charity Football game Aug. 8, and an Angel baseball outing Aug. 16.

Men need not be experts in any given field—just willing to help supervise the boys, says Mrs. Buckler. Information may be obtained at the South Bay-Harbor Volunteer Bureau any Monday, Wednesday, or Friday from 9 a.m. until noon. The telephone number is TE 3-5227.

New Manager Appointed at Carson Bank

W. E. "Gene" Hall has been appointed manager of the Main and Carson branch of the Bank of America, according to Jesse W. Tapp, chairman of the board.

Hall has been a assistant manager of the Blackstone-Bremer branch in Fresno during the past two years. He began his career with the bank as a teller in 1955 and became assistant cashier in 1960.

He was born in Texas and attended high school in Bakersfield, Calif. A graduate of Bakersfield College, Hall also attended the American Institute of Banking.

He and his wife have two children. The family plans to move to Torrance in the near future.

Man is not the creature of circumstances. Circumstances are the creatures of men. — Benjamin Disraeli.

Cash and Carry

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MARY WISE Menu Planners



Squash Packs Make Summer Barbecues

Delicious and delicate flavored summer squash will be available all summer to use for outdoor grilling.

Zucchini, scallop or pattypan, cocozelle and caserta, yellow crookneck and chayote can be used interchangeably in recipes.

A low calorie vegetable, about 15 calories in three-fourths of a cup, squash is high in taste appeal. This summer vegetable is enhanced when a touch of onion or garlic is added to bring up the delicate flavor.

Make as many of the following surprises as needed. The ingredients listed below make one ample serving for each guest.

BARBECUE SURPRISE

- 1 medium crookneck squash
- 1 tsp. chopped pimiento
- 1/4 tsp. seasoned salt
- 1 tsp. butter
- 2 strips Swiss cheese
- 2 green onions, chopped

Cut squash into diagonal 1/4 inch slices. Add other ingredients. Using a double fold of heavy duty aluminum foil, place mixture off center on foil.

Fold foil into packet using sandwich wrap at top and tight closure folds on both sides. Use ample amount of foil to insure several folds.

Place pack over medium-hot grill. Turn frequently. Allow 20 minutes cooking time. Makes one serving.

Suggested accompaniments are: hamburgers, hot herb seasoned French bread, tossed green salad and cantaloupe a la mode.

Build Salad in Tiers with Golden Bartlett

If cookbooks had a category of fun salads, today's suggestion could be included.

Fresh California Bartlett pear halves are sliced into thirds; then reconstructed, using a filling of spiced carrot, date and cream cheese.

This tip-top salad using top-notch pears will fill the bill at a bridge luncheon in the finest style of culinary architecture.

California Bartletts are reaching the market and will be abundant during the next two months, so savor this majestic fruit often in salads, appetizers, desserts and as accompaniments for meat.

Once the skin of the Bartlett turns yellow, this pear is ripe and rarin' to be eaten.

SKYSCRAPER SALADS

- 2 fresh California Bartlett pears
- 1/2 cup cream cheese
- 1/4 cup milk
- 1/4 tsp. salt
- 1/4 tsp. thyme, crushed
- 1/2 cup dates
- 2 cups grated carrot
- Lettuce
- Lemon juice

Halve and core pears. Place cut-sides down and slice pear halves horizontally into thirds.

Combine cheese, milk, 1/4 teaspoon salt and thyme. Cut dates into slivers; mix with carrot and remaining salt. Combine with cheese mixture.

On each of four lettuce-lined salad plates, place largest slice of pear half; sprinkle with lemon juice and spread with carrot mixture.

Repeat pear and carrot layers, topping with smallest pear slices. Makes four servings.

Stateside Dip Borrowed from Mexico

Borrowing a bit from south-of-the-border cuisine, Stateside Guacamole Dip is an exhilarating blend of mashed California avocado, cottage cheese, green pepper, onion and other piquant seasonings.

Summer salads served in velvety-smooth avocado half-shells can be practically a meal when the mercury is soaring.

Your favorite crab salad will gain new flavor character served in luscious California avocado halves.

And an assortment of bite-size pieces of other fresh fruits spooned into halves of avocados is a refreshing way to sail through the summer's heat via the salad route.

STATESIDE DIP

- 1 avocado
- 1/2 cup small curd cottage cheese
- 2 tbs. chopped green pepper
- 2 tbs. finely chopped onion
- 1 tbs. lime or lemon juice
- 1/4 tsp. salt
- 1/2 tsp. seasoned salt
- 2 tsp. finely chopped canned chili pepper
- Parsley sprigs

Cut avocado lengthwise into halves; remove seed and skin. Mash or sieve fruit.

Add remaining ingredients except parsley and mix well. Heap into serving bowl. Garnish with parsley.

Chill. Serve as dip for raw vegetables, chips or crackers.

In crab sandwiches



the difference is Deming's

Fully cooked in the shell in fresh seawater for greater flavor and tenderness. Next time you shop for canned crab, get the best. Get Deming's. For free crab recipes, write Deming's, P. O. Box 1198, Bellingham, Washington.

Meat Variety

A whole new world of meal planning is yours when you turn to sausage. There are more than 300 varieties of spice and meat combinations to brighten every meal of the day.

There's sausage for hot dishes, salads, sandwiches and cold meat platters. Planning one or two meals around sausage each week is a good way to add interest at budget prices.

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