



GREETING GUESTS at the Christmas supper dance of Las Damas de Lasuen will be Mrs. Oscar Gregory (center) and Mrs. Francis Leo Foley Jr. (right). Mrs. Foley's hilltop home will provide the setting for the holiday event. Several hundred peninsula couples are expected at the ball, scheduled to take place Saturday evening, Dec. 15. Pictured arriving is Mrs. Carl Morabito (left).

Women

RONNIE SAUNDERS, Society Editor

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Miraleste Home to Provide Setting for Holiday Ball

Setting for the Christmas supper dance of Las Damas de Lasuen will be the Miraleste home of Mr. and Mrs. Francis Leo Foley, Jr. The holiday event is set for Saturday, Dec. 15.

Several hundred harbor peninsula couples will be greeted by Mrs. Robert Rados, Las Damas president, dazzling white and gold tree and Mrs. Foley before a set at the foot of the curving staircase in the foyer of the Foley residence.

Mrs. Oscar Gregory of Rolling Hills, who is in charge of arrangements, has designated an 8 o'clock assembly hour for the party which will be the second in a series planned throughout the year for the benefit of Fermin Lasuen High School library.

From the receiving line, Las Damas members will escort guests to the main salon where a ceiling height traditional evergreen hung with old-fashioned ornaments will reflect the flames of the yule logs burning on the hearth. The mantelpiece will be garlanded with pungent pine held by two white angels and lit with the rosy glow of vigil lamps.

The adjoining den with its hooded corner fireplace will use tiny trees on the bar and a huge red and gold wreath on the paneled wall. Dancing will be followed by a late buffet laid on white clothed tables centered with holly wreaths and outside red candles.

Highlighting the various Christmas trees to be used throughout the rooms will be a stylized manzanita with clusters of silver dollars hung from its branches. Persons desiring reservations are asked to contact Mrs. Paul Sturdivant of Rolling Hills at TE 3-9446 or Mrs. John Conley of San Pedro at TE 3-2353.

Other Las Damas members assisting with plans for the event are: Mmes. Carl Morabito of South Shores; Kendall Linne, Jerome Harris, Dominic Comparsi, Robert Hill and Andrew Svornich of San Pedro; Lawrence Blashaw, Joseph Sulentor, George Hershman, and Bernard Bellew of Miraleste; Ben L. Bear of Rolling Hills; William Morris of Lomita; and John Wilson, Vane Woolery, and Albert Grosse, Palos Verdes Estates.

Holiday Luncheon Set by Auxiliary

Riviera Community Hospital Womens Auxiliary will conduct its Christmas luncheon at noon Wednesday at the home of Mrs. M. M. Webber, 1636 Via Arriba, Palos Verdes Estates.

Co-hostess will be Mrs. J. Ralph Black.

Following a short business meeting to be conducted by Mrs. Jack Horn, president, new members will be introduced by Mrs. J. R. Bloomfield, membership chairman.

A special Christmas musical program will be presented by members of the Las Vecinas Womens Club under the direction of Mrs. E. R. Harvey, according to Mrs. Ralph Black, program chair-

man. Mrs. H. Korell, secretary, will be in charge of decorations.

Assisting the hostesses will be: Mmes. Beryle Averbook, Joseph Walter, David Dickey, John Steward, W. W. McLaughlin, Lyle McDonald, L. S. Stern, J. R. Bloomfield, J. F. Horn, Jack Casey, R. T. Cramolini, J. P. Robinson, W. H. Woolf, R. B. Martin, and K. K. Lewin.

Persons desiring reservations have been asked to contact Mrs. Jack Casey, 378-6367.

Women interested in joining the auxiliary are requested to phone Mrs. Bloomfield at DA 5-1998.

Sisterhood to Sponsor Jewish Art Show, Talk

Temple Menorah Sisterhood will hold an art show and sale in conjunction at a meeting, at 8 p.m. Monday in the lounge of Temple Menorah, 1101 Camino Real, Redondo Beach.

Mrs. Milton Feldon, Torrance artist, will speak on "The World of Jewish Art," illustrating her talk with slides loaned by the University of Judaism.

Mrs. Feldon studied art at Cooper Union Art School and the School for Art Studies in New York City and at Akron Art Institute and the University of Akron, Akron, Ohio.

In California she has taken courses at El Camino College, University of Southern California, and presently is working at UCLA on a BA degree in Fine Arts, under Dr. Block, Curator of Prints. She is engaged in a study

of prints on motifs of the Wandering Jew legend in 18th century England.

A member of the Torrance Art Group, South Bay Art Association and Artists Co-op Gallery, Mrs. Feldon has shown her work locally.

On exhibition at the meeting will be paintings by leading local Jewish women artists. They will be displayed at Temple Menorah through Dec. 16, when a sale will be held during the Temple's annual Hanukkah carnival. A painting by Mrs. Kurt Bacheneimer and prints by Mrs. Feldon will be sold at the carnival.

Any Jewish women in the area interested in submitting her paintings for the art show and sale is asked to call Mrs. Rappaport, program chairman, at FR 8-5136.

AAUW Members To Entertain Husbands

The annual Christmas social of the Manhattan Beach Branch, American Association of University Women, will be held tomorrow.

The potluck dinner will begin at 7:30 p.m. for members and their husbands at the Neptunian Club, Highland Ave., Manhattan Beach. The event, "The Season to Be Jolly," will feature the singing of Christmas carols.

All branch members will be contacted by the telephone committee for reservations, according to Mrs. Orlando Tafaya, program chairman and chairman of the planning committee for the dinner.

Brazilian Bride Brings Latin Recipes to Kitchen

A Brazilian bride whose 12 years in the United States have served to enhance her culinary artistry is Mrs. Frank Maguire, granddaughter of Frank Maguire, grand-daughter of Marieta Sousa Silva Dliveira Leonardos.

Senora Leonardos was author of the all-time best-selling Brazilian cookbook.

The Torrance housewife who has adapted her grandmother's recipes to American cuisine enjoys adding the Brazilian touch to family feasts as well as dinner parties for friends.

Mother of two sons, John Anthony, 10, and Joseph Louis, 3, Mrs. Maguire was born in Rio de Janeiro and lived in Copacaban Beach, Brazil until her marriage.

One of five children whose father built the first radio telegraph network de-

signed to tie together the remote army outposts along the primitive Brazilian Coast, Norma was raised in the traditions of a large family.

The rambling large home which housed the family of seven plus grandparents, bachelor uncles and half a dozen servants was always filled with guests. Dinner often meant 40 persons.

Until they were 12 years old the children ate separately from the adults. Each summer the children were sent to their grandparents' colonial house in the country where they learned to make butter, home made bread, cheese, sausage, pickles and how to cook a whole pig.

Life was more formal in Rio. At the Leonardo home the children learned to eat

everything from Yorkshire pudding to Bacalava. Food played a big part in the way of life. For five to six days before a wedding reception, the family would make preparations for 200 to 500 guests. Everything from the turkey to the wedding-cake was prepared at home.

In 1950 Norma Leonardo married Frank Maguire, whom she had met four years before while vacationing in New York with a sister who was married to an American. During the past 12 years the Maguires have lived in New York, Rio de Janeiro, Mexico City and Torrance, where they have enjoyed serving guests an international cuisine.

Although some of the recipes from her grandmother's cookbook cannot be made here because ingredients are difficult to obtain, Mrs. Maguire does have several favorites which are adaptable to American cooking.

Four of her favorites follow:

CREME DE ABACATE
(Avocado Fruit Cup)

2 large ripe avocados
2 tablespoon sugar
1 teaspoon lemon juice
2 tbles creme de cocoa
Cut a-v-o-c-a-d-o-s in half. Scoop out fruit and press through large colander. Add sugar, lemon juice, (More sugar or lemon juice may be added to suit taste.) Whip mixture with folk for two minutes. Refrigerate. Just before serving, whip mixture and pour into sherbet glasses. Spoon ½ tbles. creme de cocoa over each serving. Serves four.

PICALINNO CON ARROZ E BANANA
(Brazilian Hash with Bananas)

1 medium sized onion, minced
1 clove garlic, minced
4 tbles. oil
¼ tsp. chopped parsley
1 tsp. vinegar
½ cup beef gravy
2 cups chopped beef
1 fresh tomato cut in small pieces
2 hard boiled eggs
1½ cups cooked white rice
2 large ripe bananas
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Newlyweds Spend Holidays in Texas

Miss Loretta Mary Cosgro, daughter of Mr. and Mrs. Virgil Cosgro of 1338 W. 222nd St., Torrance, became the bride of Richard Allen Fonti, son of Mr. and Mrs. John Fonti of Amarillo, John Fonti Amarillo, Tex. in a double-ring ceremony performed at the Central Evangelical United Brethren Church, Torrance.

Given in marriage by her father, the bride wore a beau de soie gown fashioned with a sabrina neckline and an aleon lace paneled bodice. A bouffant skirt terminated in a chapel train. Her elbow length beau de soie veil cascaded from a princess crown edged in seed pearls. She carried a bar-denia bouquet.

Her mother selected a grey sheath.

Miss Virginia Cosgro, maid of honor, was dressed in a red sheath with overskirt. Her bouquet was of

white crysanthemums. Attired in costumes similar to that of the maid of honor, bridesmaids were the Misses Sue Hendrix and Jackie Lenton.

Best man was Robert Cotten, William Fonti and Richard Bergener were ushers.

"The Lord's prayer" was sung by the best man. Following a church reception, the couple departed on a honeymoon trip to Catalina Island and Texas where they will spend the Christmas holidays.

A graduate of Narbonne High School and Job's Daughters, the bride has done modeling.

The bridegroom, who was affiliated with Tau Fraternity at Amarillo College, is currently enrolled at El Camino College. He is a graduate of Amarillo High School, class of '56 and served four years in the U.S. Navy as a second class petty officer.



MRS. RICHARD ALLEN FONTI
... former Miss Loretta Mary Cosgro



TRANSLATING RECIPES from the Portuguese is Mrs. Frank McGee, Torrance housewife, whose grandmother was author of Brazil's all-time best selling cookbook.