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Young Folks Chef's Blend Featured in Lead Revival Five young people from the California Baptist Col-In Riverside will par SHCURRY

ticipate in a youth led weekend revival at the Keystone ket of Chef's Blend, condi-Baptist Church, 435 W.



BECKY SMITH . . . revivalist

220th St., Torrance, Friday Saturday and Sunday March 22 to 24

This will climax the Youth Week emphasis of the church, in which the youth have received special recognition and had charge of the services. Becky Smith will play piano.

invited.

Essex, of 1328 Cota Ave., Torrance, attended a dinner dance at the Petroleum Club in Long Beach as the guests of Mr. and Mrs. Joe Bellante, former residents of Walteria. The Bellantes now live in Azusa,

Upon release on the mar-(Afast shrimp curry)

ment discovered by Bill Clauson, Torrance butcher, of shrimp (opened and into a chafing dish and heat. recipes were created by Marilyn Winters to feature pare brown rice. While rice to make them small for this) the new seasoning.

TAME COCK ON TRAINED RICE

rice.

rice

der (or more to taste) and In large fry pan, arrange 1/2 tbsp salt. Add shrimp, a cut-up fryer in two cups of heat, and spoon over rice. water, and smother over For excitement, shredded

to prepare quick cooking Optional. Serves two.

BATTER UP

With a fork, barely blend the spread. Wow. Into a jar, empty one envelope of mushroom soup the following ice cold ingreand one T. Chef's Blend No. dients. 2 Tbsp. mixed raw 1, 1 cup water and shake egg, 2 Tbsp. ice water, 11/2 vigorously till well mixed. The flour, 1/2 Thep. Chef's Add to remaining broth Blend No. 1 and a whisper and heat, adding water as of salt. Into the batter, dip (or 2 for gamier birds) Chef's it thickens, until it has a raw vegetable bites, small Blend No. 1, 1/4 tbsp. salt ROSES heavy gravy consistency, strips of steak, shrimp, or and 1 egg. Mix. Form balls.

sauterne or light sherry or enough to cover. LAZY SWEDE MEAT

BALLS

wine and 2 T sour cream to To 1 cup chopped meat

is steaming, make a cup of and stick whole tooth picks Original recipes are as fol-bws: Chef's Blend No. 1, IT dry Guests help themselves.

sherry wine, 1 t curry pow- Haveextra picks handy. SPREAD FOR HOST TOAST

To each 2 Tbsp. of butter (or margerine) add 1 tbsp. just long enough for the deg.

toast to crispen and absorb In all of these recipes, Chef's Blend with Garlic

FOWL BALLS To every cup of ground No. 1 blend. Individual fowl (left-over chicken, tur-tastes vary greatly, and this key, duck, goose or what- will be determined by the did-yau-shoot?) add: 1 Tbsp. cook.

Roses are making their Add chicken, cover, and heat par-boiled - slices of vam. Fry lightly in fat to cover. first big flush of growth and over very low flame while French fry in light vegetable Serve in light gravy. As an developing spring's first preparing one receipe of oil maintained at a tempera- appetizer, melt enough but- floom this month. In some quick (25 minutes) cooking ture of 180 degrees for one ter in a chafing dish to mois- warm gardens they will crisp, and eat immediately. ten, and add the balls with even show color before May When done, add one T Oil must be 11/2 inches deep, whole toothpicks for serv- 1. Be sure to protect the new ing. Dip in sweet-sour sauce, other pests.

gravy. As an appetizer, emp- guests a choice. For 20 minutes, soak a can ty a can of tomatoe sauce BAKED LAMB LOAF 2 lb. ground lamb

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1 cup fine bread' crumbs 1/2 cup chili sauce 11/2 tsp. salt

1/8 tsp pepper 1 egg

cup milk 2 tbsp. chopped onion

Combine lamb, seasonings medium flame for one half coconut, chopped chives, Chef's Blend No. 1 and and crumbs. Moisten with hour. Cool and bone the bird, minced nuts and olives may blend. Spread on light toast, slightly beaten egg and milk. and reserve a cup of broth be springled over the top, and slip it under the broiler Bake for one hour at 350

may be used in place of the





Exchange Students To Speak

Torrance Woman's Club, man of the American Field tending Torrance High

Wednesday, March 20, 1963