

New Objectives Listed For Chamber Committee

The Torrance Chamber of Commerce has outlined new goals for securing more industry for the area.

At a recent meeting of the Industrial Development Committee, chairman Bruce Jones outlined major objectives for the immediate future which were adopted by the group.

Sub-committees and their objectives are:
 • Established Industrial Liaison—activate an established industries contact program to maintain liaison with industries in Torrance and to offer the services of the committee and the Chamber in an effort to keep industries in the city and to encourage future expansion of our industries.

A majority of the committee members have agreed to contact the principals of at least two companies each month. This program is already under way.

Industrial Site Location—complete and keep up-to-date a study relative to industrial development of land owned

by the city of Torrance, particularly at Torrance Airport. The sub-committee will update the industrial site inventory and serve as an advisory group to the city planning department and the Planning Commission.

• New Industry Liaison—represent the Industrial Development Committee and the Chamber at open house ceremonies for new plants moving

Chadwick Holds Board Election

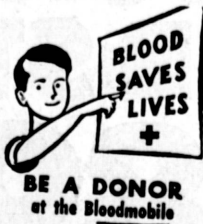
Elected to serve as chairman of the Board of Trustees of the Roessler-Chadwick Foundation is Andrew D. Shaw of Rolling Hills. He succeeds Robert B. Roessler who has been chairman the past year. The foundation owns and operates Chadwick School in Rolling Hills.

Other officers are Guy K. Claire, vice-chairman; Robert B. Roessler, secretary, and William B. Hebenstreit, treasurer. Shaw and Claire were re-elected also as members of the board to serve a three-year term.

to the city. Establish a program and procedures for welcoming the principals of new business ventures in the future, which will include a welcome letter and personal contact, as well as offer Chamber assistance and city services in the areas which help can be provided.

Additional Subcommittees have been discussed and assignments will be made in the near future.

Meanwhile, subcommittees are updating the Economic Base Study and are preparing material for a new standard industrial survey summary report which will be widely used in the attraction of new industries to Torrance.



MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



STRIPS of bottom round steak, plump canned cling peach slices and other flavorful ingredients make easy-do Beef and Peach Paprika almost a meal in itself. Served with hot buttered noodles, it served four to six people.

Fruit and Meat Race To Flatter The Other

With Beef and Peach Paprika on the menu, the cook can sit down to dinner as relaxed as any other member of the family.

Here's a main dish that you assemble and let simmer while attending other household chores—or relaxing or reading.

Just before meal-time, give it a few finishing touches, put on the noodles and toss the salad. It's as simple as that.

And it's simply delicious with its strips of bottom round steak, canned cling peach slices, tomatoes and seasonings of paprika and caraway seeds.

Beef of all kinds acquire a flatteringly different flavor when accompanied by juicy canned clings. Plainly worded, the meat and fruit taste good together.

For this recipe, some of the peach syrup is used to give extra flavor and substance to the meat sauce. Flavor and substance—Beef and Peach Paprika abounds in them.

BEEF, PEACH PAPRIKA

- 1 can (1 lb. 13 oz.) cling peach slices
- 1½ lbs. bottom round steak
- ¼ cup flour
- 2 tsp. paprika
- 1½ tsp. salt
- ½ tsp. pepper
- 2 tbs. salad oil
- 1 can (1 lb.) tomatoes
- 1 tsp. caraway seeds
- Hot buttered noodles

Drain peaches, saving ¼ cup syrup. Cut steak into 2x 1½-inch strips. Combine flour, 1 teaspoon paprika, ½ teaspoon salt and pepper.

Heat oil in heavy skillet. Dust meat with flour mixture and brown in oil. (Save remaining flour mixture).

Add peach syrup, remaining paprika and salt, tomatoes and caraway seeds. Simmer, covered, about 1½ hours or until tender.

Mix remaining flour mixture with a little water. Stir into meat mixture. Cook, stirring until thickened.

Add peach slices and heat through. Serve with noodles. Makes 4 to 6 servings.

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Grandma Would Be Highly Impressed!

"Just like Grandma's" is a phrase that could be applied to today's commercial sausage kitchen, except Grandma's instinct has been replaced by scientific methods.

There is another departure from Grandmother's day. There may have been recipe swapping in the old days but commercial formulas are a carefully guarded treasure.

Although the formulas may be secret, sausage making follows the general pattern of years ago; varieties differing principally in the chopping, spicing and casing.

Curing, smoking and cooking are processes which may or may not be a part of a specific formula.

Beef, pork, veal and lamb may be used separately or in combinations, depending upon the sausage made. Variety meats are used in some products and cured meats in others.

The meat is chilled, chopped to desired consistency and mixed and exotic spices are added. Most sausage, with the exception of fresh sausages, is cured with a careful mixture of salt and other approved preservatives and flavoring ingredients.

It is no longer cured just to be preserved but because of the flavor and color that makes cured meats so popular.

The chopped meat is firmly packed into a stuffing machine to eliminate air pockets. Stuffed casings, resembling long tubes, are fed into a linking machine which twists or string-ties the casing at regular intervals to form links.

Some sausages, such as franks and bologna, are precooked as a service to the homemaker.

Dry sausages are made ready-to-serve through an intricate drying process.

Cooked sausage is sprayed with cold water and hung in a cooler to dry before peeling and packaging.

Knowledge of the principles behind sausage making has enabled processing improvements, closer control and a uniformly high quality product.

Grandma would be impressed!

Anything Goes!

Well, almost anything goes—with canned fruit cocktail from California. Take any of Royal Gelatin's 11 sparkling fruit flavors for instance. Chill the gelatin till firm and cut it into cubes. Then mix it up, pile it up, dress it up with drained canned fruit cocktail. The results will look fabulous, taste wonderful. So go ahead, be creative!

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