

JAMES C. HILLER
Promoted

Engineer Appointed At Plant

New works industrial engineer at U.S. Steel's Torrance Works is James C. Hiller of 3030 Deluna Drive, Rolling Hills, according to William G. Davis, general superintendent. He replaces Arthur L. Chilman who has transferred to Pittsburgh, Pa.

Hiller joined the industrial engineering staff at U.S. Steel's Pittsburgh (Calif.) Works in 1941. He transferred to Torrance as an industrial engineer in 1942 and has held a number of posts in the plant's engineering unit. The Torrance Works is U.S. Steel's West Coast center for production of structural steel and reinforcing bar products.

Hiller is a member of the American Institute of Industrial Engineers, American Society of Mechanical Engineers and Tau Beta Pi, national engineering honorary.

New Book Has 'Story' Of George

Want to read the latest about such great personalities as George Washington, Ben Franklin, Orville and Wilbur Wright, Jesse James?

They're all in the latest edition of the southern section (green) telephone directory, published by the Pacific Telephone Co.

For those who prefer the more colorful names, the southern directory also has its fair share of Greens, Browns, Whites and Blacks. In fact, there are more than 145,000 names in the handy book.

Complete and unabridged editions may be obtained, free of cost, at your local Pacific Telephone Co. business office.

Lomita Girl Sweetheart Contestant

Rosemary Munoz, an 18-year-old Lomita resident, is a candidate for the title of Sweetheart of Los Angeles Trade Technical College.

Miss Munoz, a fashion design major at the trade college, is one of 12 candidates competing for the title. The winner will be announced Jan. 7.

A graduate of Narbonne High School, the candidate was a princess in the Miss Lomita contest. She is the daughter of Mr. and Mrs. Mrs. Manuel Munoz.

Bob Moon Set For Tourney In Anaheim

The Kris Kringle Basketball Tournament for small colleges will be played Monday in the Anaheim High gymnasium.

One of the games Monday pits Cal Poly of San Dimas against the Nevada Southern Rebels, a team led by Bob Moon of Torrance.



"If machines get too powerful we can organize them into committees — and that will do them in."



SALAD and dessert will complete the menu when you serve this taste-tempting entree made with chicken or turkey and peaches.

Food Partners Are Whole-Meal Entree

A dinner menu that is complete with the main dish, a tossed salad and a simple dessert is one with great appeal for a good many homemakers.

It usually means that the preparation does not involve too much work, that the meal will be on the table.

Or better still, use this recipe and combine leftover turkey with the other ingredients for a after-holiday dinner of merit.

CHICKEN A LA PEACH
1 can (1 lb.) cling peach slices
½ cup pitted ripe olives
2 tbs. butter
2 tbs. flour
1¼ tsp. salt
1 tsp. ground marjoram
½ tsp. pepper
2 cups milk
2 cups cubed cooked chicken or turkey
½ cup hot cooked celery slices
3 cups hot cooked rice
1¼ tbs. Burgundy (optional)

Drain peaches. Slice olives. Melt butter in saucepan; stir in flour, salt, marjoram and pepper.

Add milk. Heat to boiling, stirring constantly; boil 1 minute. Stir in chicken, peaches and olives; heat through.

Toss celery with rice. Just before serving, stir Burgundy into chicken mixture; serve over rice. Makes 6 servings.

Toasted Walnuts
Use toasted walnuts as the croutons in Caesar salad. To toast them, first drop kernels into rapidly boiling water; boil three minutes, then drain.

Spread evenly in shallow baking pan and bake at 350 degrees, stirring often for 15 to 20 minutes, or until golden.

Serve plain, or while hot, brush lightly with butter and sprinkle with salt or seasoned salt. Cool.

Serve with eggs prepared anyway you like them.

Especially good is slice of golden brown toast, topped with a popping hot Kold Kis Steak, and peaked with a poached egg.

To add to this "something different for breakfast," garnish with fresh parsley.

Date Mocha Dessert
Snip dates into pieces with kitchen shears. Whip cream with a little brown sugar, ground cinnamon and instant coffee powder. Fold in dates. Serve on chocolate ice cream or on fudge cake.

Free Leaflet Available

For a free leaflet of almond recipes send a post card with your name and address to California Almond Growers Exchange, P.O. Box 1768, Sacramento, Calif. 95805. Ask for "Everyday Elegance with California Almonds."

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for DOGS & CATS

JOLLY TIME POP CORN
NEED MORE BE SAID?

Appetizers Feature Hot Lobster

For unusual hors d'oeuvres to serve your holiday guests, try hot appetizers made from the wide assortment of seafoods available during the month of December.

A good hot lobster appetizer can be easily made by mildly seasoning cooked lobster meat and combining it with white wine and dry bread crumbs.

Rolled into small balls, and broiled as a brochette, this appetizer can be prepared ahead of time and heated just before you are ready to serve.

HOT LOBSTER APPETIZERS
2 lbs. cooked lobster, finely chopped
2 tsp. salt
2 tsp. dry mustard
2 tsp. frozen or freeze dried chopped chives
½ cup dry white wine
1 cup fine white bread crumbs
1 lb. bacon

Thoroughly mix lobster, salt, mustard, chopped chives, wine and bread crumbs. Chill for 20 minutes to moisten evenly.

Shape into small balls and roll each in a slice of bacon. Fasten with wooden picks.

Slip 3 or 4 onto short skewers and slowly broil until well browned, on all sides, about 15 to 20 minutes.

Remove from the skewers and serve as hot appetizers.

Steak Sauce

Coarsely chop blanched whole almonds. Sauté in butter until light golden brown. Remove from heat; stir in bottled steak sauce and a little dry red wine or lemon juice. Spoon over broiled steaks or chops.

Drain peaches. Slice olives. Melt butter in saucepan; stir in flour, salt, marjoram and pepper.

Add milk. Heat to boiling, stirring constantly; boil 1 minute. Stir in chicken, peaches and olives; heat through.

Toss celery with rice. Just before serving, stir Burgundy into chicken mixture; serve over rice. Makes 6 servings.

Would you like to have a flavorful treat . . . something your entire family will really enjoy for a change?

Then try Frozen Breakfast Steaks, by Kold Kis. These lean, tender, juicy 2 oz. Beef Steaks squares are just perfect for breakfast, and priced right for a breakfast steak too.

Preparation is simple, and even quicker than the usual breakfast meats.

Just take a Kold Kis Beef Steak, still frozen, pop it in a heated skillet, and cook one minute on each side.

Seasoning as desired may be added during the cooking.

Serve with eggs prepared anyway you like them.

Especially good is slice of golden brown toast, topped with a popping hot Kold Kis Steak, and peaked with a poached egg.

To add to this "something different for breakfast," garnish with fresh parsley.

Really Good!

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for DOGS & CATS

JOLLY TIME POP CORN
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