

ADELINE DALEY

Dine Out With Kids? A Cinch

In our never-ending pursuit of culture and gracious living, we believe in periodically taking our children out to dine in fancy restaurants.

How else will the kids learn how to read a menu and become familiar with such gourmet items as vichyssoise and caviar? In fact, how can I learn what these are without eating out occasionally?

Of course, it would be simple if everybody read a menu the way I do—by just scanning the prices and ordering the least expensive items; thus avoiding Chateaubriand for two at \$9. What I'm looking for is the entree which feeds nine people for \$2. There is an art, however, in not letting the waiter know by announcing aloud, "Oh, Dear, I don't think I could stand filet mignon again."

For these reasons, we don't take our kids out to dinner too often. Maybe that's why we have a habit of choosing the wrong kind of restaurant, because we will select the type of place which is decorated in "Early Palace of Versailles"—thick rugs, gilded walls and high ceilings. With matching prices. Without checking, you can tell that the prices are high because the fruit cocktail is referred to as "Fruit Compote" and soup is called "Potage."

This type of restaurant usually has such a staid, quiet atmosphere that you unconsciously speak in hushed tones.

Before we have time to sneak out, however, the hostess who like a fugitive from a Charles Addams cartoon—will spot us and find us a table, which isn't too difficult because, aside from a couple obviously celebrating their 75th wedding anniversary, the dining room is deserted.

We are then presented with a menu which offers more of a selection than I prepare in a year. All attempts on my part, however, to recommend the more moderate-priced dishes are ignored. Our kids want the entrees which require "10 minutes more to prepare on the charcoal broiler" and an extra 10 minutes for the bookkeeper to prepare the Time plan loan we have to take out to pay this Check.

But no restaurant overcharges us. Not when at least three waiters are required to keep us supplied in butter, bread, ice water and sugar lumps which the little ones consume by the bowl.

Memorial Conference

First Baptist Church Hosts Annual Meeting

The Rev. Dr. Douglas McCorkle, president of the College of the Bible of Philadelphia, Pa., will speak at 9:15 and 10:45 a.m. Sunday at the First Baptist Church, 2118 Carson St.

Dr. McCorkle's theme will be "Focus on the Future." It is one of a series of messages to be delivered between Sunday and Friday, Feb. 5, on the theme "Timeless Truth for Troubled Times."

The local conference is part of the 30th annual Torrey Memorial Conference, sponsored by nine Los Angeles area churches. Dr. R. A. Torrey, for whom the conference was named, was the first dean of the Bible Institute of Los Angeles.

Dr. Curtis R. Nims, pastor of a Santa Barbara church, will speak at Sunday's 7 p.m. worship service. The meetings will continue through next week.

Dr. Arthur F. Glasser, director of CIM Overseas Missionary Fellowship of Philadelphia, Pa., will speak Monday, Tuesday evening, Dr. Herman A. Hoyt, president of Grace Theological Seminary of Winona Lake, Ind., will deliver the Wednesday evening message.

Dr. David A. Allen, pastor of Calvary Baptist Church of Hazel Park, Mich., will deliver the Thursday message and the week-long series will end with a message by Dr. Herschel Ford of Dallas, Tex.

The Rev. Robert H. Coburn, pastor of First Baptist Church, has extended an invitation to the community to attend the services. The evening series will begin at 7:30.

IN TORRANCE IT'S THE PALMS



COCKTAILS CHARCOAL BROILED STEAKS PRIME RIBS

OPEN 1925 W. Carson NOW FA 9-2424

For Classified FA 8-4000



Continental Coiffures

MONDAY THRU FRIDAY ONLY!

Creme Shampoo STYLE CUT and SET ONLY \$3.75

HELENE CURTIS OF REALIST SALON, FERRANET WAVES, Reg. \$12.50 Now \$6.95

This could be YOU . . . Call NOW and start looking your best now! A STYLIST TO SERVE YOU.

25414 Cranshaw Blvd. • DA 6-7443

ROLLING HILLS PLAZA — OPEN 7 DAYS A WEEK — 8 TO 9

AROUND THE CORNER FROM FOODS CO. AND CITIZENS BANK

Letter from Tokyo

Japanese Mark New Year With Ceremonial Feast

(The following letter, written to residents in Torrance, has just been received from John Haig, who is currently studying in Japan. John, son of Mr. and Mrs. Thomas Haig of 3226 Grande St., will return to Torrance in May to graduate with classmates at Torrance High.)

Dear Torrance: As the holiday season closes and everyone returns to work, perhaps it would be interesting to hear about how the holidays are spent in Japan.

Christmas in Japan is not the festival that it is in the United States. In fact, in

most parts of the country the children attend school on the 25th just as on any other day.

New Year's Day, however, is a great event for celebration in most households. The family in Kyushu, with whom I had the privilege of visiting, celebrated the New Year in the old Japanese style.

The cooking for New Year's Day is done on Dec. 31 so that the day will not be taken up with this activity. Over the doorway of the house is hung a loop of twisted straw garnished with pine twigs and an orange. In the tokonoma, or ceremonial alcove, an offering of o-mochi, a rice cake made of special

rice, oranges, and dried persimmons, is set.

On New Year's Eve everyone stays up until midnight to bear the ringing of the temple bells to welcome the new year. This is much like our custom of "ringing out the old year and ringing in the new" with church bells.

New Year's Day many people get up early or have stayed up all night to see the rising of the sun which symbolizes the dawning of a new year. Afterwards, a ceremonial sake is drunk from a special server and a small offering of the o-sake is set beside the o-mochi. For breakfast, there is a special soup called nanakusa gayu, made

from seven vegetables.

The girls in the family play a game like badminton, called hanetsuki, in the backyard and are dressed in brightly colored kimonos. Boys fly small kites and play with tops, but are usually dressed in western clothes. Sometimes, the whole family plays a game of matching the first and last halves of ancient poems.

Lunch is the big meal for which the preparations were made the day before. The entire family from grandparents to grandchildren gathers together, much as many American families do for Christmas. From lacquer boxes one eats Japanese po-

tators, carrots, and boiled seaweed in knotted strips.

There also are hard-boiled eggs, and Japanese fish cakes. In another box are several kinds of sweet jellies and cut up oranges. With the meal hot saki is drunk and everyone makes sure that no person's glass is empty. This meal can last for hours with everyone eating and talking. In the old days this luncheon feast often lasted for many

days.

Because the lunch is so big, supper usually consists of only a bit of soup and leftovers from lunch. After dinner, the children go to bed early and the adults sit up and talk about the old year and plan for the new. The American style New Year's Eve party is nearly unknown.

Savonara, JOHN HAIG

GUITAR HEADQUARTERS

Complete faculty of qualified teachers for all instruments. Private or class instruction. Largest stock of guitars in South Bay Area. Teachers welcome to come in and try all instruments!

MUSICLAND

1629 Cravens (at Gramercy) 320-0421

LEONARDS

RANCH FRESH AA EXTRA LARGE EGGS 37¢ doz.

PACIFIC 1 LB. SODA CRACKERS 19¢

7 DAYS SALES PRICES EFFECTIVE JAN. 28- FEB. 7

SILK—REG. 35¢ TOILET TISSUE 25¢ 4 Roll Pak

LEONARDS EVERYDAY LOW SHELF PRICES ARE LOWEST IN TORRANCE

C & H PURE CANE SUGAR 5 LB. BAG 49¢	BORDEN'S TALL CAN CAN MILK 8 CANS FOR 1.00	SPRINGFIELD 1/2 GAL. ICE CREAM 1/2 GAL. 55¢	TOM SCOTT 13 (OZ) MIXED NUTS REG. 79¢ 55¢
SPRINGFIELD TOMATO SOUP REG. 12c 8¢	BURRY'S GAUCHO COOKIES REG. 39c 29¢	BANQUET FROZEN MEXICAN DINNERS REG. 49c 3 FOR 1.00	KITCHEN FRESH—TWIN POTATO CHIPS REG. 45¢ 59¢

ZEE JUMBO PAPER TOWELS 4 ROLLS FOR \$1

HAMLET 12 OZ. DANISH IMPORTED LUNCHEON MEAT 29¢

REG. 75c EXTRA LARGE TOOTH PASTE CREST 48¢

REG. \$1.00 DEODORANT SECRET ROLL OF 58¢

FRUITS and VEGETABLES

EXTRA FANCY WASHINGTON DELICIOUS APPLES 2 LBS. FOR 25¢

EXTRA FANCY FRESH CARROTS 5¢ lb.

SPANISH ONIONS 5¢ lb.

MAGIC TORRANCE

For Long Lasting Matinee Artistic Children's Party Dress