



NEW APPETIZERS always become the talk of the party. These bonbons and pastries are no exception. Try them for your next entertaining.

New Hors d'Oeuvres Brighten the Dinner

The entertaining season knows no set month or part of the year really, but during the winter-time, it seems to take on added significance in our busy days. This is the season when you're looking for new ideas in the way of snacks and goodies to serve.

Both hors d'oeuvres listed here are made crunchy and especially flavorful with fresh tasting walnuts.

We like the walnuts toasted in these recipes and that's easy to do too. Just drop the kernels into boiling water for about three minutes. Then drain them well, and spread in a shallow pan and toast at 350 degrees for 15 to 20 minutes. Stir them frequently, until they're golden all over.

WALNUT BONBONS

- 1 cup toasted walnuts
- 26 pitted ripe olives, stuffed green olives and pickled onions (assorted mixture)
- 3 oz. cream cheese
- 1 tsp. prepared horseradish
- 1/4 tsp. dried dill
- 1/4 tsp. seasoned salt

Chop walnuts very fine (directions for toasting in reading matter above). Dry olives and pickled onions. Beat cheese to soften; beat in horseradish, dill and seasoned salt.

Cover olives and onions with thin coating of seasoned cheese. Roll each bonbon in chopped walnuts to cover. Refrigerate to serve.

BEEF PANTRIES

- 1 cup toasted walnuts
- 2 tbs. butter
- 1/4 tsp. curry powder
- 1/4 cup ground lean beef
- 1 tbs. finely chopped onion
- 1/4 tsp. garlic salt
- 1 tbs. finely chopped preserved ginger or 1/2 tsp. powdered ginger
- 48 pastry rounds (2 1/4-in. in diameter)
- Seasoned salt

Chop walnuts fine. Melt butter with curry powder; add beef, onion and garlic salt. Cook, stirring, until beef loses its pink color.

Remove from heat; add walnuts and ginger. Cool slightly. Pile generously in center of half the pastry round.



For winter desserts or for something different for that packed lunch for dad or the children, make these filled bars as directed.

FILLED BARS

- 1 cup dried apricots, sliced
- 1 can (1 lb. 4 1/2-oz.) crushed pineapple, undrained
- 1/4 cup sugar
- 1/4 cup butter
- 1 cup sugar
- 2 cups sifted flour
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 1/2 cup nuts, finely chopped
- 1 1/2 cups flaked coconut

Place apricots and pineapple in saucepan. Cover and simmer 20 minutes, stir.



ring occasionally. Mix in 1/4 cup sugar and simmer 5 minutes. Cool.

Beat butter and sugar together until light and fluffy. Sift together flour, salt and baking soda.

Gradually add sifted ingredients to butter and sugar mixing well. Add nuts and coconut. Mix well. Press 2/3 of this mixture in bottom of 9x13-inch pan. Bake at 400 degrees for 10 minutes.

Remove from oven and spread filling over crust. Crumble remaining coconut mixture over all. Pat down.

Return to oven and bake 20 to 25 minutes longer. Cool, then cut into bars. Makes about 3 dozen bars.

Quick Trick Makes Treat

To beef up beef and gravy the simple way so that it's interestingly appealing to all kinds of appetites, try Amigo Sirloin Tips, just spicy enough to be friendly! This delightful little dish, so quick and convenient because you're using frozen precooked sirloin tips, can be made in minutes and with only three ingredients.

AMIGO SIRLOIN TIPS

- 2 pkgs. (14-oz. each) Kold-Kut sirloin tips with mushroom sauce
- 1 can (12-oz.) corn with red and green sweet peppers
- 2 cups corn chips

Heat sirloin tips according to package directions. Mix in corn gently. Starting with corn chips, layer with sirloin tips mixture in buttered 1 1/2 quart baking dish.

Repeat layers and top with remaining chips. Bake uncovered at 375 degrees about 25 minutes, or until heated through.



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Armed Forces



TO SCHOOL . . . Airman Dennis W. Gibson, son of Mrs. Kenneth T. Munson of 4621 Toucan St., has been assigned to Air Training Command School at Amarillo AFB, Tex., following completion of basic training. The new airman is a 1964 graduate of West High School.

Army 1st Lt. James R. Reed, son of Mr. and Mrs. Jack L. Reed of 365 226th St., received the Air Medal while serving with the U. S. Army Support Command, Vietnam, Jan. 19.

1st Lt. Reed received the award for meritorious achievement while engaged in aerial combat support of ground forces of the Republic of Vietnam.

Aerographer's Mate 3/C Stephen E. Pierce, USN, son of Mr. and Mrs. Ardene B. Pierce of 5337 Doris Way, has completed a course in "The Slide Rule" through the United States Armed Forces Institute at Madison, Wis.

He is continuing his education while in service through the voluntary world wide education program for members of the Armed Forces while serving aboard the USS Galveston, operating out of San Diego.

Seaman 1st Class Cecil L. Sarraff, USN—son of Mrs. Gloria A. Sarraff of 2253 W. 236th St., reported Jan. 18 for naval training at the Naval Training Center, San Diego.

He is learning basic military law, customs and etiquette, seamanship, and a basic knowledge of shipboard routine.

Constructionman Wayne Mott, USN, son of Mr. and Mrs. H. Downdy of 709 W. 214th St., is serving with Mobile Construction Battalion 11 and departed Port Hueneme, Calif., between Jan. 18 and 20 for Okinawa. The battalion will be the first seabee battalion to deploy entirely by air rather than the other method of transportation.

Capt. Eugene Robnett, whose wife, Mary, is the daughter of Mr. and Mrs. T. C. Daeuble of 629 Paseo De Los Paseos, Redondo Beach, is a member of the Outstanding B-52 crew of the Month in his Strategic Air Command (SAC) unit at Mather AFB, Calif.

Capt. Robnett and other crewmen were cited for their commendable performance during operational and training missions.

Airman 2/C Edward D. Cyprien, son of Mr. and Mrs. E. D. Cyprien of 768 N. Maria Ave., Redondo Beach, was graduated from the technical training course for U. S. Air Force radar repairmen at Keesler AFB, Miss.

Airman Crews, who studied the operations and repair of automatic tracking radar equipment, is being assigned to a Strategic Air Command (SAC) unit at St. George, Utah.

Constructionman Appren. Harold Hindersinn Jr., USN, son of Mr. and Mrs. Harold Hindersinn Sr., of 21135 S. Harvard St., is serving with Mobile Construction Battalion 11 and departed Port Hueneme, Calif., between Jan. 18 and 20 for Okinawa.

While in Okinawa the battalion will work on many important jobs and will construct a new Marine Barracks at Camp Hensen.



AT ATC . . . Airman Richard H. Fisher, son of Mr. and Mrs. Frank E. Fisher Sr., of 2308 Cabrillo Ave., has completed Air Force basic military training at Lackland AFB, Tex. Airman Fisher has been selected for technical training as a communications-electronics specialist at the Air Training Command (ATC) school at Keesler AFB, Miss. A former student at Torrance High School, he attended El Camino College and California Western University at San Diego.

During the 14-week training, he studied aerodynamics, mathematics, physics, naval orientation, navigation, leadership, and other subjects essential to becoming a naval officer.

Following completion of the course, he is undergoing further flight training at Pensacola.

Army SP/4 Clayton A. Seaman, 28, whose foster parents, Mr. and Mrs. R. H. Albersson, live at 2401 Graham Ave., Redondo Beach, participated in Exercise Roll Back, a 5-day winter field training exercise in Korea that ended Jan. 22.

Seaman is a radio repairman in Troop C, 2nd Squadron of the division's 10th Cavalry. He entered the Army in 1955 and was stationed at Ft. Benning, Ga., before arriving overseas on this tour of duty last December.

Army PFC Cyril B. Fernandez, son of Mr. and Mrs. Cyril O. Fernandez, 909 W. 256th St., Harbor City, participated in Exercise Roll Back, a 5-day winter field training exercise in Korea that ended Jan. 22.

During the maneuvers Fernandez and other members of the 7th Infantry Division received extensive training in defensive combat operations, with mock attacks launched against them to test their preparedness.

Pvt. Dale T. Hanson, son of Mr. and Mrs. Alfred W. Hanson, 1314 W. 219th St., completed advanced training as a cannoneer at the Army Artillery and Missile Center, Ft. Sill, Okla., Jan. 21.

Hanson was trained in the preparation, loading and firing of field artillery guns and howitzers.

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to the bank are still very necessary. Banks provide all kinds of swell services, like checking accounts, for example. That's why we always say, "You Need Both"...a commercial bank checking account, and a higher-earning Glendale Federal Savings account. With that kind of financial balance, you can think about your future and smile...all the way to the bank.



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