



GREET MANAGER . . . Mavor Albert Iven greets S. Wayne Lynch, new southwest division manager for Southern California Gas Co., at a reception at the Los Verdes Country Club. Lynch succeeds George M. Babbe in the post.



AT RECEPTION . . . Dr. Stewart Marsee (left), president of El Camino College, and Dr. J. H. Hull (right), superintendent of Torrance schools, were among 150 area leaders attending a reception for S. Wayne Lynch (center), newly appointed southwest division manager for the Southern California Gas Co.

Civic Leaders Welcome New Southwest Manager

Business and civic leaders from Southern California Gas Co.'s southwest division area attended a reception last week at Los Verdes Country Club to introduce S. Wayne Lynch, new gas company division manager.

Introduced by George M. Babbe, former Southwest division manager, and now manager of real estate and industrial engineering, community leaders from Hermosa Beach, Lomita, Palos Verdes Estates, Rolling Hills, Rolling Hills Estates, Redondo Beach, and Torrance attended.

Before assuming his new position, Lynch was appliance and dealer sales manager at the investor-owned utility's downtown Los Angeles headquarters.

BORN IN Garden Grove, he was graduated from Banning High School and attended the University of Iowa and UCLA.

He served as a Navy pilot in World II from 1942 to 1945.

The new division manager joined the gas company in 1945.

In October he received Pacific Coast Gas Association's (PCGA) second highest award, the Gold Medal, "in recognition of the outstanding job he has done during the past year as general chairman of the sales and advertising section."

He and his wife, Gloria, and family will move in the near future to the division area.

Law in Action

For years, Ira Smith, a widower, wrote to his daughter-in-law, Rita, his only way of learning about his son and grandchildren. Later, Rita divorced Ira, Jr. but she and her father-in-law kept on writing.

In one letter he said if anything should happen to him, he wanted "Rita to get half of his property." Ira also wrote of a simple burial and payment of his funeral expenses.

Rita kept the letter for ten years. Ira died and Rita's attorney asked that the court admit the letter to probate as a "holographic" will. Rita claimed half of the estate.

Ira, Jr. objected. He claimed the whole estate as the only blood heir. If Ira, Sr. had died without a will, junior would have inherited everything.

BUT THE court agreed with Rita. Ira's letter was in fact a holographic will. A will is any writing which is dated and signed by the testator showing his or her intention to dispose of his property after death.

A holographic will must be wholly in the decedent's handwriting without any printing. It need not be witnessed as other wills are.

All the holographic will must show is an intention to dispose of property at death.

The decedent need not even dispose of all of it. The unmentioned property in such a letter can go to his other heirs according to the laws of the state.

Key words like "in case anything should happen to me . . ." or "in case of my death" or "this is just in case" show a testator's desire to dispose of property at death. Such words are, as a rule, treated as any will. It cannot take effect until the writer dies. He can write a later will or letter with different contents. The last will controls, as long as the decedent was of sound mind and not acting under undue influence when he wrote it.

IT IS NOT wise to rely on old letters to take the place of a will. Some letters may fail as wills. They may lack the testamentary intent to take effect at death. The writing may show reservations. It may indicate that the final disposition of the estate is to come later by further papers.

Heirs may have to engage in long litigation to find out the holographic will's true meaning. Homemade wills are risky at best.

Note: California lawyers offer this column as you may know about our law.

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STRAWBERRIES and waffles will make an ideal Easter breakfast. These recipes use spices as famous Scandinavians require.

Favored Spices Zip Norwegian Cookery

Anyone who is familiar with Scandinavian cookery knows that cardamom is next to white pepper in the esteem of the Norse cook.

Other world-famous sweet spices are found in traditional recipes of those lands but their popularity is topped by the little black and very aromatic cardamom seed.

A thousand years ago, the Vikings thought nothing of sea voyages to far-off places. One of their ports of call was Constantinople. As sea rovers who sought the treasures of the world, they would have explored the spice markets of this hub of the caravan routes.

Cardamom seeds pleased them best and they took back to their northern lands as many of these aromatic seeds as they could find.

Centuries ago they were used in the festival cakes of the old Vikings and are said to have been mentioned in the Eddas, the history-rich poems of the Norsemen.

Today's Scandinavian baker and dessert-maker reaches for the cardamom as quickly as did her ancestor centuries ago.

Cardamom is a rather potent aromatic—just a bit is needed for excellent flavor.

- EGGADOSIS WITH STRAWBERRIES**
 - 3 cups fresh strawberries
 - 2 lbs. sugar
 - 1/2 tsp. ground mace
 - 4 large egg yolks
 - 3 lbs. sugar
 - 4 tsp. cognac or cognac imitation flavor
- Wash and hull berries.** Add the 2 tablespoons sugar and chill at least 1 hour. Spoon into sherbet glasses. Beat egg yolks until light and lemon colored.
- Add mace to the 3 tablespoons sugar** and gradually beat into egg yolks, along with the cognac. Beat until thick. Spoon over berries.
- CARDAMOM SOUR CREAM WAFFLES**
 - 1 cup sifted flour
 - 2 lbs. sugar
 - 1 tsp. soda
 - 1 tsp. ground cardamom
 - 1/2 tsp. salt
 - 2 large eggs, separated
 - 1/2 cup butter, melted
 - 1 cup dairy sour cream
 - 1 cup buttermilk
- Sift together first five ingredients.** Set aside. Beat egg yolks until thick and lemon colored. Beat in butter. Add sour cream and buttermilk. Mix only until blended.
- Combine with dry ingredients.** Beat egg whites until they stand in soft, stiff peaks and fold into mixture. Bake as for any waffle.

Quick Sandwiches
For quick sandwiches, mix honey and a few salted peanuts with cream cheese. Especially good on bran or date bread.

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BEWARE OF IMITATIONS LOOK FOR THE HAPPY LITTLE DOG

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ENTER TODAY FOR PRIZES Danish Ham & Eggs Are Buffet Entree

In summer, Tivoli is the heart of Copenhagen. World-famed Tivoli Gardens, one of the magnificent show places of Northern Europe, comes to life during the summer time.

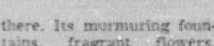
You don't have to search for Tivoli; by night, laughter and gaiety guide you.

Spread slices of ham on large tray and sprinkle lightly with wine. Leave 15 minutes, turn and sprinkle other side of slices. Marinate another 15 minutes.

Wash and dry lettuce leaves. Arrange on serving tray. Drain wine from ham slices, saving liquid. Place a slice of ham on each lettuce leaf. Make sure the lettuce leaf is larger than the ham slice.

Place two egg halves on each slice of ham. Blend liquid drained from ham with dry mustard and stir into mayonnaise. Fold in whipped cream. Place a spoonful of this mixture on each egg half and top with a caper or olive slice.

This makes a good buffet platter. The mild flavored, Plumrose Danish ham is particularly adapted to this use since it is easily handled for size and service. This dish can also be served successfully on individual luncheon plates.



there. Its murmuring fountains, fragrant flowers, twinkling fairy lights, its Pantomime Theater, merry-go-rounds, ballets and amusements for children and adults make the gardens a must for visitors from all over the world.

You can dine there, too, for Tivoli has 23 restaurants. The evening's festivities are climaxed each night with fireworks that fill the sky with beautiful colors.

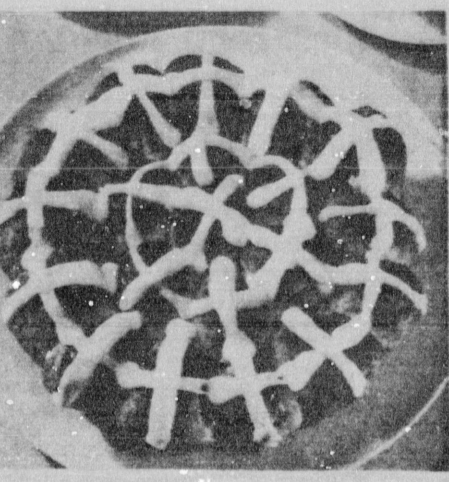
Tivoli Gardens is just one of many interesting places that will be visited by winners in the Plumrose Contest which offers a 10-day, all-expense fairytale vacation for two in wonderful Denmark.

Details for the winning of the trip are to be found on this page.

HAM AND EGGS DANISH STYLE

- 12 uniform slices Plumrose Danish Ham (canned or ready sliced)
- 1/2 cup dry red Burgundy
- 12 large lettuce leaves
- 12 eggs, hard cooked, halved
- 1 cup mayonnaise
- 1/4 cup heavy cream, whipped
- 1 tsp. dry mustard
- 12 small ripe olives or 24 capers

Heat blanched almond halves and sliced fresh mushrooms in skillet of pork sausages for last five minutes of cooking time.



HOT CROSS BUNS are a specialty of the Easter Season. Made from frozen ready-to-bake dough, they are a culinary delight with ease of preparation.

'One a Penny, Two--' Hot Cross Buns

Fresh baked Hot Cross Buns filled with raisins and glazed with cinnamon frosting are a culinary delight for the Easter Season.

Today's buns are easily made from frozen ready-to-bake bread dough.

Just knead a few raisins into the soft thawed dough, shape into rolls, let rise and bake.

HOT CROSS BUNS

- 1 loaf (1 lb.) Bridgford frozen ready-to-bake bread
- 1/4 cup raisins
- 2 cups sifted confectioners' sugar
- 1/2 tsp. cinnamon
- Milk

Remove frozen loaf from the bag. Let thaw at room temperature about 1 to 2 hours until soft and easily handled. Butter or oil loaf while in frozen state to keep the surface soft as it thaws.

On floured board, knead raisins into dough using more flour if necessary. Cut and shape into 20 rolls. Place 13 rolls around the edge of a greased 9-inch pie pan.

Fill center with remaining 7 rolls. Let rise in a very warm place (90 to 150 degrees) until light or increased in volume two to three times.

Bake the rolls at 350 degrees for about 20 to 25 minutes or until golden brown and done. While hot, glaze with a mixture of 1 cup confectioners' sugar and 1/2 teaspoon cinnamon mixed with 5 teaspoons milk.

Cool rolls 5 to 10 minutes. Mix together remaining 1 cup confectioners' sugar and enough milk (2 or 3 teaspoons) to make stiff mixture. Using a pastry tube, make a cross on each roll.

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- CONTEST RULES**
- Complete the following sentence in 25 words or less: "Plumrose tastes better because . . ."
 - Send each entry along with the wrapper of any Plumrose sliced product, or the inside inspection slip of any Plumrose canned product, or facsimiles of the name Plumrose as it appears on any Plumrose product to Plumrose, P.O. Box 31, Millburn, N. J.
 - Enter today, and as often as you wish. All entries must include your name and address and be postmarked by midnight May 20, 1965.
 - All entries become the property of Plumrose, Inc., and none will be returned.
 - This contest is open to all residents of the USA—except employees of Plumrose, Inc., its advertising agency and their families.
 - The decision of the judges will be final.
 - Contest subject to all Federal, state and local laws and regulations.

You could win the Plumrose 10 day fairy-tale vacation for two to the enchanted land of Denmark. Start your fun-filled holiday as a winner by boarding the luxurious SAS DC-8 Jet. Enjoy the hospitality, service and cuisine that has made SAS a leader in air travel.

In Copenhagen, stay at the internationally renowned Royal Hotel. Dine at exciting gourmet restaurants as the honored guest of Plumrose. The fascination of Denmark is yours when you visit the home of Hans Christian Andersen, the fabulous Tivoli Gardens and other outstanding Danish landmarks. Enjoy the magical splendor of Denmark's lavish night entertainment centers . . . all this and more awaits the winner. Don't delay, enter today. Just follow the easy contest rules.

OVER 1,000 ADDITIONAL PRIZES!

- 2ND PRIZE—RCA color TV Set
- 3RD PRIZE—Wollensak Tape Recorder
- 4TH PRIZES—Fifteen GE Clock Radios
- 1000 Plumrose product prize packages

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