

NEW CROP COMING

Light Amber Honey Is the Berries!

Spring is in the air and this is the time the bees come alive and start buzzing with activity.

Beekeepers are on the move with their beehives, setting them down in budding orchards and fields to help produce better and more abundant crops of fruits and vegetables.

Strawberries and Cakes produce honey while they are busy with this pollination so it won't be long

light amber honey now available in great quantities. Here is a suggestion.

For special flavored berries, sweeten them with honey; it combines with the natural fruit sugars and brings out the real fruit flavor.

When preparing the cake mix, add a bonus by including two tablespoons of honey.

Add Honey as Bonus Cake that is to be served as an accompaniment to fruit should not be heavily frosted. As a flavor change spread a thick layer of honey butter over baked cake. Then lightly coat with coconut. Fill center of cake with honey sweetened strawberries. It will be voted tops in flavor.

Honey butter can be made at home by whipping butter until creamy, then slowly adding half as much honey. It is ready to use when consistency is thick and creamy. Honey butter requires refrigeration.



until the new crop is available.

In the meantime, last year's crop is plentiful and since honey never spoils, this is the time to enjoy



SERVE honey sweetened strawberries and cake for an inspirational dessert for warm spring days.

Entree Uses Diced Avocado

A simple tossed salad and a light dessert are all you'll need to complete the menu when Avocado Shrimp Curry highlights the meal.

AVOCADO CURRY

- 1 cup finely diced celery
2 tbs. instant minced onion
1/2 cup shredded coconut
1 can (1 lb. 1-oz.) applesauce
1 tsp. salt
1 1/2 cups water
2 lbs. raw shrimp, cleaned and deveined
1 pkg. (1 1/2-oz.) curry sauce mix
1/4 cup milk
1 1/2 cups precooked rice
2 avocados

In saucepan, combine first 6 ingredients. Bring to boil; stir in shrimp; cover and cook over medium heat 5 minutes. Combine curry sauce mix and milk. Stir into shrimp and bring just to a boil. Stir in rice; cover and remove from heat. Let stand 10 minutes.

Cut avocados lengthwise in half; remove seeds, then skin and dice. Gently stir into shrimp mixture. Serve immediately. Makes 6 to 8 servings.



more meat more flavors



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Continental's Ward Named Regional Vice President

Continental Baking Company, has announced the appointment of Ralph Ward to the position of regional vice president in charge of operations for the Southwest, covering the area west of Denver and south to Mexico City.

Transferred from Continental's New York sales division in 1960, Ward was regional manager prior to his new promotion. He has spent his entire career in the bakery industry and before joining Continental, was executive vice president of Southern Baking Co. of Atlanta.

A native of Atlanta, Ga., Ward and his wife, Ella, now reside in Pacific Palisades.



RALPH WARD

APRIL IDEAS for COOKING WITH BEER!

- BREWMASTER'S STEAK
1 cup salad oil
2 cups beer
3/4 cup lemon juice
2 cloves garlic, crushed
1 1/2 tsp. salt
2 bay leaves
1 tsp. EACH pepper, dry mustard, basil, oregano, thyme
1 chuck steak (10 lbs.)

Combine oil, beer, lemon juice and seasonings; pour over steak; refrigerate at least several hours. Place in roasting pan. Brush with marinade.

Roast at 450 degrees for 2 hours for rare steak. Or barbecue on rotating spit. Serves 6 to 10.

- BEER BISCUITS
1 cup beer, room temperature
2 cups self-rising flour
2 tbs. oil

Heat oven to 450 degrees. Stir ingredients to a soft dough with fork. Beat vigorously 20 times until stiff but sticky. Roll dough onto cloth-covered floured board and knead 5 to 10 times.

Roll 3/4 inch thick. Cut with floured cutter. Bake on ungreased baking sheet 10 to 15 minutes. Makes 12 two-inch biscuits.

- BATTER FRIED ONIONS
1 cup sifted flour
1 tsp. salt
1/4 tsp. pepper
2 egg yolks
1/2 cup beer
2 tbs. salad oil
4 large Spanish-type onions
2 egg whites
Fat for frying

Sift flour, salt, pepper into bowl. Beat together egg yolks, beer and oil. Add to flour mixture stirring only until smooth. Let stand 1 hour. Slice onion 1/4 to 3/4 inch thick; separate into rings.

Beat egg whites until stiff but not dry; fold into batter. Dip onion into batter, coating thoroughly. Heat fat (about 2 inches deep) and fry onions without crowding until browned. Drain on absorbent paper.

QUICK! Convenient! GOOD! Just heat and serve over rice, noodles or as a casserole! KOLD FROZEN SIRLOIN TIPS KIST

MAKE THE TRIPLE TEST between WONDER and any other bread



SEE the difference FEEL the difference TASTE the difference

New WONDER "Soft Whirled" Has No Holes-Perfect Texture

Prove it to yourself. Serve your family the bread that has a difference you can see... a difference you can feel... and a difference you can taste. Wonder "Soft Whirled" has perfect texture—has no holes. And every slice has that famous flavor that has made Wonder a favorite all over the country. Get new Wonder "Soft Whirled" Bread today and make the triple test yourself.



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Sixth-Grader Gets Taste Of Real-Life Army Duties

Military make-believe became real-life drama for sixth grade Hickory Elementary School student, Joseph Hickman of Torrance when he recently visited Fort MacArthur at San Pedro with Torrance Armed Forces Day Committee personnel.

The Fort provided Joe with an inside look at the hub of U. S. Army activity for Southern California which functions as an important base for training and maintaining active army units as well as providing logistical assistance and training facilities for one of the nation's largest contingents of National Guard and Army Reserve groups.

ARMY participants in the parade will include units Torrance Armed Forces Day such as the 72nd Army Band, marching troops and WAC detachments from Fort MacArthur, a marching contingent from the 47th Artillery Brigade, a full-scale Nike

missile and historically interesting units such as the Old Guard Fife and Drum Corps from Fort Myer, Virginia in authentic Revolutionary War uniform. Army National Guard will be represented by groups such as the 132nd Engineer Battalion, 11th Cavalry and 40th Armored Division. Typical army reservists, such as the 63rd Infantry Division Band, a provisional company of tanks and Special Forces detachment, will join the parade ranks for impressive local Armed Forces Day tribute.

Fort MacArthur is also the focal point for the super-sonic Nike Air Defense System which rings the 4,000 square mile greater Los Angeles area with nine sites of always ready nuclear capable missiles. Control and coordination of the Nike sites is maintained by the strategic Missile Master system which receives and sorts data and, in the event of enemy attack, is-

sues firing information to Nike sites within a matter of seconds.

JOE PROBABLY saw more than he can possibly remember of weapons, manpower and equipment, but he will have another opportunity on Saturday, May 15, when he and all spectators can anticipate a stirring first-hand look at our country's military might on parade and display on the Sixth Annual Torrance Armed Forces Day. A gigantic fireworks display will be presented at the Torrance Civic Center on Friday evening, May 14.

Armed Forces Day General Chairman George Wing announces that all branches of active service, veterans, National Guard units, Reserve forces, ROTC groups plus colorful military and high school bands will participate in one of the nation's largest Armed Forces Day parades in Torrance on May 15.

Fourth Graders Turn Back Classroom Clock

A fourth grade class has turned back the clock to experience an "old-fashioned day."

Prompted by a visit to the old schoolhouse at Knotts Berry Farm, students in Mrs. Linda Lynch's class at Fern Greenwood School conceived the idea of re-living a typical day in a one-room school-

To prepare for the event they read up on schools of the past and studied pictures and relics used on a turn-of-the-century ranch school near WALTERIA.

With the aid of slates made of cardboard coated with blackboard paint and the Bigelow recitation bench used in the ranch school students used their imaginations to turn back the clock.

THE BIBLE SPEAKS TO YOU SUNDAY, APRIL 25th 7:45 A.M. - KFI - 640

CHURCH CALENDAR listing various churches and their services: NATIVITY CATHOLIC CHURCH, CHRIST THE KING LUTHERAN CHURCH, FIRST CHURCH OF CHRIST, SCIENTIST, DEL AMO SOUTHERN BAPTIST CHURCH, SOUTH BAY BAPTIST CHURCH, FOURSQUARE GOSPEL CHURCH, HOPE CHURCH EVANGELICAL UNITED BRETHREN, NARBONNE AVENUE SOUTHERN BAPTIST CHURCH, ST. CATHERINE LABOURE CHURCH, FIRST BAPTIST CHURCH, FIRST CHRISTIAN CHURCH OF TORRANCE, ST. LAWRENCE CATHOLIC CHURCH.