

Mary Wise

menu and shopping guide



DANISH CHEESES are now being exported to our country, among them classic Danish dessert cheeses. The Denmark Cheese Association and importers and distributors of Danish Cheeses have joined together to create a Danish Cheese Fortnight of Feasting, Nov. 3 through Nov. 20.

Cheese Festival Comes

For years, Europeans have enjoyed rich and fragrant cheeses with fresh fruit for their dessert course. This type of fare is usually served in the living room with a mellow brandy and coffee.

The Danes are now exporting many of their famous cheeses to our country and among them are the classic

Danish dessert cheeses. Generally, dessert cheeses are soft and smooth in texture with a light edible rind.

Enter Your Recipe Now

Want to win a \$20 grocery order? Be sure to enter the current Mary Wise Recipe of the Month contest. Subject is "My Favorite Holiday Recipe." Is it dessert? Pie? Cake? Candy? Salad?

Whatever it is, write it out and send it to Mary Wise, care of this newspaper. Anyone may enter except employees of this paper. No entries can be returned and as space permits, many of the runner-up recipes will be printed. One entry per envelope, please.

All entries must be postmarked no later than Nov. 13. Be sure to enter today.

CORRECTION!

As many of our readers discovered, the sentence containing the baking temperature for 5-Hour Cookies was unfortunately missing from the recipe printed last week. We are sorry!

Directions should have read: "Preheat oven at 275 degrees for 15 minutes."

Apple Pie Is Winner In the Recipe Contest

Mrs. Madeline Lee is the winner of the Mary Wise Recipe Contest for "My Favorite Pie."

GRAPEFRUIT APPLE PIE
Pastry:
1 cup sifted flour
1/4 tsp. baking powder
1/2 tsp. salt
2 tbsp. boiling water
1/2 cup plus 2 tab. shortening

Sift flour, baking powder, salt together.
Pour boiling water over shortening and mix with fork until creamy. Add flour mixture and mix into dough. Chill thoroughly and proceed as for plain pastry, pricking shell with fork. Bake at 425 degrees for 10 minutes or until golden brown. Cool shell.

Filling:
3 cups sliced and peeled tart apples
2 1/2 cups canned grapefruit juice
1/2 cup sugar
3 tbs. cornstarch
Whipped cream (1/2 pint container)
8 maraschino cherries, chopped

Cook apples in the grapefruit juice until tender (judges added 1/4 cup sugar to the juice). Drain apple slices well. Combine sugar and cornstarch together and add to the juice. Cook and stir until clear and thickened (takes quite a while). Arrange a layer of apples in the pie shell; pour some of the filling over, arrange remaining apples in a layer and top with filling. Chill. Cover top of pie with whipped cream which has been sweetened with 1 tbs. sugar. Sprinkle with chopped cherries. Refrigerate.

REAL DANISH CHEESE IS TEMPTING, TASTY, TANTALIZING AND TERRIFIC



Discover the wonderful, wonderful world of DANISH CHEESE!
A FORTNIGHT OF FEASTING NOV. 3 thru 20 at fine food stores



More kinds of more people listen most to **KMPC** dial 710

Checking

Food ★ Fun ★ Frolic
By Bill Whitman

No Tipping Permitted!!

Now when was the last time you saw a sign like THAT in a restaurant? Well that's the situation that prevails down at the Galley West Restaurant at Marineland. All of which is a pretty sneaky way to get into a subject, wouldn't 'ya say?

"Yes the 'no tipping' bit refers strictly to the current entertainment playing down there on the tip of the Peninsula of Palos Verdes. 'Cause in this instance there are no flute players with the Dave Howard Trio."

Tipping means... the peculiar articulation given to the flute by the players tongue striking the roof of the mouth... end of quote. (Don't you hate having statistics crammed down your throat?) This group consists of piano, drums, and bass but you'd be surprised at the wonderful sounds that come off that stand nite. Very danceable, too! Really should try it some time soon. And go right ahead and tip as much as you want! The kids down there won't mind a bit!

And here's still another fact; Tipper is a kind of ale, according to the book, and not necessarily the kind of a guy that digs deep when the check arrives.

Further activity going on at the Galley West is the fabulous (hate that word) banquet facilities they've got for your upcoming holiday swinger. Be it a wedding reception, company party, business meeting or what have you, all you have to do is call and get some space in the beautiful and spacious dining room overlooking the ocean, thereby REALLY putting on the dog. Be sure to call first, though. Must have the reservations in advance as this is rapidly becoming a popular spot in the South Bay area.

Hear ye, hear ye, hear ye... all ye gourmets! Do you like Escargot? Or any one of a number of other gourmet specialties, there's a new spot due in your area soon to be known as Le Bistro which will feature such delicacies. It'll be the Maxim's of continental cuisine and at a price that'll fit any pocket and featuring 21 different entrees plus cocktails. All this within

the very near future, so hone up your taste buds for some grand soirees in Redondo Beach.

Now when we say the Richmonds (Jimmy and Frank) do things up right, that's the understatement of the year. They do them BETTER than right.

As evidence their brand new spot in Huntington Beach, Francois'. It's a beautifully put together and a lovely warm room with an equally warm atmosphere both from the decor as well as the efficient personnel waiting to serve you at 18151 Beach Blvd.

Many of you old time patrons of Lomita's Wayfarer Restaurant on Pacific Coast Highway will meet several of your old friends there, such as Trevor on the bar at nite along with Mel, plus several of your favorite waiters, not to mention Jimmy and Frank themselves as well as genial and charming Mrs. Jimmy Richmond (Frances) and equally charming and pert Mrs. Frank Richmond (Lois), who holds fourth in the booth with the cash register.

You're sure to find this one of the most exciting new places to have backed a truck up to

However, the kiddies didn't go wanting. Miss Dalhke went ahead with the original plan



NEW SOUND... The use of his hi-fi equipment in recording has made Ray Conniff one of the most popular arranger-conductors of the day. He's appearing at the Music Center with his orchestra and chorus Nov. 5, 12 and 13.

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rooms on the Beach Beat and watch Trevor work with those waiters is strictly a joy. How many years has it been since you've heard a waiter call in an order and hear the bartender answer "I thank you," just as though he were talking to a customer. Here's a man that never forgets.

And now to the other extreme... the San Fernando Valley for a look in at the Nob Hill spot owned and operated by Al Saks where "Broadway A La Carte" is presented nite for your entertainment. It consists of excerpts and numbers from many famous Broadway shows that are sure to thrill you with some fine talent.

Al wants it known that, with the holiday party season rapidly approaching, he's got ample banquet facilities available there in Panorama City—can handle up to 400 people at one sitting for excellent dining. Give 'em a call if you're planning a thing in that end of town; the number is 898-2222, for reservations.

And while you're in the Valley, here's something else along the same line in Studio City. It's the Spare Room where "On All Fours" is being presented Thursday, Friday and Saturday nites, offering original sophisticated skits, songs and sketches by well known Broadway and Hollywood writers, satirists and composers.

There'll be no cover or minimum charge at The Spare Room although there will be a slight admission cost at the new and delightful theatre-lounge. It's within easy reach from any Freeway going in that general direction. Give it a whirl.

Now how about that! No matter what you try to do for people, there's always someone to come along and throw a monkey-wrench into the works. Like over at the Red Balloon Restaurant on Hawthorne Blvd. last week.

Manager - hostess Clara Dalhke thought it'd be kind of nice to present each kid that visited the restaurant during Halloween weekend, with a free pumpkin all for his very own so she ordered about a hundred bucks worth of the potential jack-o-lanterns. So what happened to them? Due to lack of storage space they were parked in the rear and some no-goodnik up and swiped them! That's what happened! Must

Now at the **Red Balloon COFFEE SHOPS**
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