

Red Onions Expand

Yes sir, you better believe, when Bart Earle decides to expand his dinner houses, he does it in a grand way, as evidence the brand new **Red Onion Restau-**rant on Hawthorne Blvd. in Torrance.

And this new store is one of the most beautiful to be found anywhere around the area, particularly when it comes to authenticity . It's huge, too. There are rooms and rooms and rumors of rooms, and all done with the old Mexico flavor from the state roofs, both outside as well as inside, to the step-up, step-down entrances and exits to and from the various

Bart Earle has even gone to the trouble and additional ex-pense of having a "broken away piece of adobe" worked into the decor-this, too, both inside and out-to give it the



FOR PRESTIGE BANQUETS & PRIVATE PARTIES ...

the Top o' the Marquis Overlooking Los Angeles and Beverly Hills, our beautiful banquet facilities-and private bar-are

designed to accommodate large or small groups

the or top sirloin steak, char-broiled is really something. Back up onto Pacific Coast tor of etchings and paintings Back up onto Pacific Coast tor of etchings Back up onto Pacific Coast tof who've been in there before and it's a pretty fair bet that they'll continue to attract the same groups that have been patronizing the spot for the past few weeks. This group plays the kind of stuff you like to hear. They go along with the crowd. If you're a waltz type guy that's what they'll play. Or if you go the rock route, then you go the rock route, then you ago the rock route, then you ago the nock route, then you is name it and they'll come up with it! Back up onto Pacific Coast High way once again and of some of Spain's finest art-know. This group plays the kind of stuff you like to hear. They go along with the crowd. If you go the rock route, then you go the rock route, then you go the rock route, then you with it! Bear in mind, friends, the

son, we inadvertently men-tioned that "Frankie Remley"



AUTHENTIC MEXICAN DECOR ... From the foyer of the new Restaurant on Hawthorne Boulevard in Torrance owner-host Bart Earle dis-cusses the pros and cons of the current menu with general manager Lynn Barnes in one of the many rooms featured at the newest Torrance dinery.

OPEN DAILY FOR LUNCHEON

AND DINNER

- 10 a.m. - 2 a.m. • Sunday 4 p.m. - Midnite

NITELY SUE STEVENS

HI-HATS

the Ramada Inn they had a recent record day for bookings? Well, they did! According to general man-

Would you believe that at

ager John Gregory, they booked in ten separate functions for local industrial and social organizations a couple Fridays ago, with all arrangements for the record day being han-dled by Isobel Bernay. Miss Bernay says the first

affair on that day was a 6 a.m. breakfast meeting and the last was a gala Champagne Dinner Party with dance mu-sic being furnished by the Cy Dubell Trio, who play nitely at present from 7:30

Mr. Gregory credits the in-crease in bookings at The Inn to the new gourmet cuisine and excellent service now in effect at the hostelry.

Remember the ad Ramada Inn ran last week? All in shorthand? Well, you'd be surprised at the number of replies he received.

The ad was an invitation, written in shorthand and aimed at secretaries, for an "after-work refreshment" as his guest at The Ramada. All the thank you notes John has been receiving have been in shorthand. What the dear





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