with the regular custom of

for two or more-for three

added - for four added" - and so on. Always seems

that the more you eat - the cheaper, it is. One often thinks that, if you kept adding on, by the time you finish, the house would owe

it! Not set up that way!) So make it by the King Far

Low soon and enjoy dinner.

Well kids, hold on to your hats - here we go again! But this time it'll be

a winner, you can bet. When you put such a man

as John Gregory at the helm

of any restaurant you better believe it'll take hold

That's the happening at the Torrance Ramada Inn on Pacific Coast Highway. True

there've been problems here in the past but now it's go-ing to be different.

Mr. Gregory has expansive (yes, and probably expensive, too!) plans and idea for the NEW Ramada Inn

that'll include new frontage

stuff, new signs, changes for

the interior, new entertain-ment the whole ball of wax

plus cuisine that'll be noth-

ing short of sensational.

the Red Balloon

.. OR STEAKI STEAK

PORTERHOUSE STEAK

DINNER SPECIAL

1.99

FOR ALL YOU CAN EAT

CHICKEN

1.19

Red Balloon

Coffee Shops

17544 HAWTHORNE BLVD.

ncludes tossed salad, stato, roll and butter.

money. (don't beleive

King Far Low Restaurant

house you'll find a long bar on the right that features

all the libation goodies

ou've ever heard of and

Another feature, if it can be called that, is the clean-liness of this establishment. There's nothing to sour a

person's taste more than to

sit at a cocktail bar await-ing your table and stare at

a grimey, dust-covered back

bar with the various bottles

This is not the case at King Far Low. Everything sparkles - even the bartender, Ted Wong, who's

humor is anything but inane. He comes up with some choice material regu-

larly. Don't know who his writer is but he should give

him a raise! (Surely it can't

Anyway, it's strictly Chin-

ese style when you finally get your table (and it's real-

ly not too long a wait). Owner "Jimmy" goes along

be Larry Hunter

Fly to

in equally bad condition.

all served with dispatch and

alacrity.

as you enter this

Years Old This Week

something new

King's X Restaurant on La Tijera and Centinela and

this time it's a new chef of

which Tom Whaley's boast-ing. And well he should!

Chef Casey is a pretty well

known putter - together of fine cuisine in and around

the Southland and probably there are many dine-out ad-dicts hereabouts that have

wondered where he's lo-

Bantom Cock on La Cienega,

the Williamsburg Inn in West L. A., Las Vegas' House of Lords, and the Gold Nugget Inn at Lake Tahoe, it's small wonder that Chef Casey's in big demand for bic subject of the control of

mand for his culinery art-

him around for dinner but for the luncheon bit as well,

so if you can't make it by

during the evening, then set yourself up a luncheon date

and enjoy this fine chef's

cookery.
You ask Chef Casey if

that's his first name or his last he'll tell you, "That's the way they know me." So that should be good enough

for all of us.

And of course whille

you're waiting around,

you've always got Tom and Lois on hand to seat and

greet you, plus Eddie on the bar during the day, and Vince and Ramon holding

Not so much in the cook

ing department but certainly in the entertainment end is the upcoming Ice Follies

with their new 1969 edition

which opens at the Fabulous

As usual, the famous

Forum in Inglewood Sept

Shipstads and Johnson skating revue'll present per-formances through Sunday

Oct. 6, and tickets are avail

able at the Forum box-of-fice, May Co. stores in L. A. and Lakewood, TWA's Hol-lywood office, Uni tours, Inc., American Express of-

fices in L. A., and Union Bank offices in Los Angeles

Beverly Hills, and Sherma Oaks in the Valley.

You might also keep in mind OR. 3-1300 if you'd

like to nail down some re-

down the nite trick.

And Tom not only holds

With such spots as the

Yes, as this week moves around the Red Onion Restaurant will become five years of age - and without hardly a struggle. This, of course is for the spot up on the hill in Peninsula Cen-

Five years ago this Thurs day, Bart Earle opened his first Red Onion Restaurant in the South Bay area with his completely authentic Mexican restaurant at 27736 Silver Spur Road.

Mr. Earle then bided his time until such opportunity presented itself for him to expand the already existing building to the present large dinner house that features Sonora style cookery, adding the intimate cocktail lounge in the rear that was promptly dubbed The Can-tina, still retaining the flaof old Mexico, both decor-wise as well as food-

Since that grand opening of grand openings, the pol-icy at the Red Onion hasn't changed an iota with the exception of possibly for the better, featuring entertain-ment, a cocktail hour, and a warm friendly atmosphere that has done much toward making for a strong friendship between the Red Onion and its many patrons over the years.

And even when Bart Earle opened his Torrance Red Onion at 23305 S. Hawthorne Blvd. the spot up "on the hill" didn't lose business, although you still run into old friends now and again as you visit the newest spot. But old buddies still hang to ugh for the most nart. most part.

most part.

There are three Bart Earle
Red Onions in all, the third
one being at 11625 S. Hawthorne Blvd. in Hawthorne,
although there are other
Red Onion spots in this same
general area and all part of general area and all part of the Earle chain, whether it be Earle himself, his brother or his father, and each enjoy a flourishing business, as well they should with the type of cuisine available at the Red Onions.

With the kind of opera tion Bart Earle presents, he's a cinch to have many more such anniversaries.

To continue along the good food line, unless you've been living in a cocoon or perhaps you've just moved to Southern California, you've certainly heard about ove's Wood Pit Barbecue

Stopped by the one at 1404 Redondo Beach Blvd. in Gardena one day last week and talked with owner-

Phyllis Diller

AUG. 28

NEW FACE . . . to go with the new policy of-fered at the Torrance Ramada Inn is owner-NEW FACE . .

host Jack Simko. Now the decor is pretty much the same with all Love's Restaurants but the upkeep makes the differ-

gleam at Love's on Redondo Beach Blvd. and Normandie. The deep maroon shiney leaalready delicious food fare

offered at Love's
And priced so right, you wouldn't believe. There's nothing above \$2.95 for these truly delectable barbecued dinners. And in the sandwich department you'll not go higher than 95 cents

There's always lots of diners here with their 110 person capacity seating, or if you perfer, there's noth-ing on the ample menu that cannot be boxed to

HENRY FONDA

Color

Redondo Beach Blvd. at Crenshaw, Gardena

STARTS Aug. 21 thru Aug. 27

YOURS, MINE and OURS"

PRIVATE NAVY of SGT. O'FERRELL"

GALLEY MESE

"THOROUGHLY MODERN MILLIE"
"SHAKIEST GUN IN THE WEST"

FOOTNOTES

NOW PLAYING

BANQUET FACILITIES TO 250 WEDDING RECEPTIONS Company Parties • Club Groups

Fashion Show Thursday Noon

OPERATED BY HOST INTERNATIONAL

OR PESERVATIONS TELEPHONE 327-7877



operator John Gregory.

Everything seems to ther booths, the compli-menting wood paneling and spoked trim along with the immaculate red carpeting all seem to further enhance the

or should you care for a "Bonanza on a Bun" it'll run you one-twenty.

Many people like wine with their dinner and this, too, is available at Love's. Special table wines like Bergundy, Vin Rose Sec, Chablis - will run you 95 cents a half litre and \$1.75 for a full litre.
Top quality beers may be

had at Love's, too, either from the tap or by the bot-

You can feel perfectly at home by bringing the kids, too. They love 'em there and welcome them. Bon't forget kids grow up sometimes and when they do they become adults. (this, too, some-

Seems like there's always

like to inservations. Say, remember the old Fallacy Club on the Sunset Strip? And before that 20 REO onion DA FOOD 4-2664

5 Entertainment Jhursday, Friday and Saturday

At Peninsula Center and **Torrance Only**

3 BIG ADDRESSES 11625 So. Hawthorne Blvd., Hawthorne 676-9161

23305 So. Hawthorne Blvd., Torrance 378-8386

27736 Silver Spur Rd., Peninsula Center 377-5660

ALL OUR MEATS ARE WOODCOOKED



EARLY THUNDERBIRD DINNERS Sunday: 11:30 'til 4 p.m Adults-\$2.95 - Papooses-\$1.60

Smith Porow. INDIAN VILLAGE

RESTAURANT LUNCHEON - DINNER POW WOW ROOMS - FIREWATER
Open Daily from '11:30 A.M. Telephone: 378-9363
4020 PACIFIC COAST HIGHWAY TORRANCE



DISCUSSION TIME . . . Owner-operator of the Red Onion Restaurants, Bart Earle, talks things over with bar manager Jose Carrette in the friendly little Cantina Bar in Peninsula Center regarding their fifth anniversary party, which will feature door prizes, Margaritas at 50 cents all day Thursday and all kinds of good things, including entertainment by the Hernandez Bros., as well as men's style show at noon. Y'all come!

Well lots of folks are lookthe stool next door and being of this same spot right there next to Dino's and when its new opening comes up in about 30 days it'll be named the Immediate. med the Immediate Fam-

While firmly enscounced on a stool at the bar of the



AMERICA'S NO. PIZZA SHOWPLACE

PIZZA PALACE

Del Amo Annex 3848 Sepulveda Blvd. 378-8284

Carson Center 1157 W. Carson 320-5555

Torrance Center 4850 W. 190th 370-3539





seems like it was the Sea Matador Restaurant on West

Pico last Friday nite, owner-host Bill Fremont slid into the stool next door and be-

Upon first look it would seem it might be the Spanish answer to the Mexican burrito but upon biting into - not so! Entirely dif-

delicasy placed before us.

just what you're looking for in the way of Cantonese dining. delicately decorated dinner ferent taste and most delic-This tasty little goodie is

called Empanada and originates in Argentina. It consists of meat, olives, onions, and raisins. A most delicious morsel and sells at The Matador for \$1.25 for two Try 'em next time you're just sort of cruising around and feel like just a little something to warm the

Of course the regular menu is divided into five different selections when it comes to setteling down to some real two-fisted eatingseafood, poultry, veal, lamb, and beef. Those are the five all equally digestable

Prices range from \$2.95 for that special Matador steak all the way up to \$5.95 for exotic Spanish dishes and all comes served on the complete dinner never go wrong at The Mat-

Now while we're in the neighborhood and as long neignormood and as long as it's not competative food-wise, you might have set up a date with some visit-ing fireman (or even police-men) who are in the mood for some Chinese food.

PIZZA PARLOR

YE PUBLIC HOUSE

FREE COLD SALAD WITH YOUR LUNCH

(CHOICE OF THREE DRESSINGS) 11:30 A.M. TO 3 P.M. SERVED DAILY

SHAKEY'S TORRANCE ONLY!

Phone in Your Take-Out Orders

FR 1-6586

MUSIC HOUR



5105 Torrance Blvd., Torrance

BRING THIS AD!

Thurs., Fri. & Sat. SPECIALS 5 for \$1.00 Cheese Enchila
 Tostadas

Lupita Mexican Foods 21917 So. Main St.—Torrar 830-8081

BRING THIS AD!

John Gregory

EXCITING NEW POLICY

TORRANCE Ramada

THE SOUL-VILLE CLUB

Live Entertainment

JIMMY ROBINS

SOUL REVUE

9 'til 2 Nitely

Sat. & Sun. Jam Session 7 a.m.



PLAYING NITELY

DAILY SPECIALS
CHOICE PRIME RIB OF BEEF
TOP SIRLOIN • NEW YORK
• CHARBROILED •

Jan Francistan

RESTAURANT & COCKTAIL LOUNGE



haw Bird., Torrance (1 bik.

السالساد

Captain's Table EGA AT 3RD / 655-7555

Entertainment Mon. thru Sat. Nights in the cocktail lounge

KING HARBOR MARINA

(be Tea House

Tuesday Thru Saturday

THE JOON CHOI TRIO

PHONE 326-5420

King Far Low =

An Adventure in Cantonese Dining Open Daily for Luncheon-Dinner-Cocktails 10974 W. Pico Blvd. ● 11:30 to 11:30 ● 474-1589

KMPC's Ira Cook says: "Simply Great!-Don't Miss It!"

B BO TAKE OUT, TOO HABIT-FORMING

RIBS • CHICKEN
• SHORTRIBS • TACOS
11109 HAWTHORNE BLVD.
INGLEWOOD • PH. 678-9937
COCKTAILS

• LUNCHECN • DINNER • COCKTAILS • CLOSED SUNDAY •

Puccia WALL ST.

THE BUDDY FO SHOW

ESE AND MANDARIN DINNERS . FROM \$3.95 . NO COV. . NO MIN.

PANIFIC COAST HWY. LATITUDE 20 CLOSED MONDAYS

UNION BANK BLDG. Del Amo Center 371-8693