FANCY FOOTS . . . She's Carol Lawrence display-

ing dancing form, among other type form as she headlines at the Riviera Hotel in Las Vegas. She appears nitely along with pianist Peter Nero.

Open daily for luncheon, cocktails, and dinner, Mil-lie's also features musical

entertainment on weekends. Call 375-1483 for reserva-

Are you the kind of guy or gal that thrives on "the good treatment" when you

In this case — gut just

the spot for you!
From the moment you first walk into this smart

stylishly decorated spot you are made to feel welcome with warm and friendly

greetings from all connect

ed with the room.

The red carpet treatment

The red carpet treatment is essential for the employes that grace this attractively designed emporium of good foods and delightful cock-

your intimately arranged ta-ble or, if you prefer, a warm, cozy booth, "away from the crowd," so to

Add to all this the liba-

tion of your choice is writ-ten descretely on a small pad promptly brought to your cuddly "home-away-

from-home" type booth set back in an obscure corner of the huge and warmly light-ed tea house, if you will: The exciting and cour-teous waitresses (two), to

Sir George

All

good things come to

go out to a restaurant cocktail lounge?

Now Let's Settle Down

tion over and down with for this term, now we can all settle down to some serious thoughts of good food, fun, and profic, not to mention the coming holiday season.

And for starters, how about that deal they've got waiting for you over at the Pen and Quill Restaurant in Manhattan Beach! It's the chateaubriand din-

ner for two and comes beau-tifully served with that good old bubbly Don't know where you could match where you could match such a buy as this anywhere in town 'cause it'll run you only 6.95. Now that's for the both of you — not only for one person, so cash in on this deal before the se good people come back into their right minds.

You've got dancing and entertainment at the Pen and Quill and this chateau-briand thing is served seven days a week

Speaking of the coming season would include, of course, Thanksgiving which falls this year on the 28th and over at Bill Fremant's Matador Restaurant on West Pico Boulevard, the delicious national drink of Spain — Sangria — will be served as part of the tradi-tional Thanksgiving feast. This may seem a little ad-

vanced to you but when you stop to think about it, Thanksgiving's only a couple of weeks away and you might like to make some

plans in advance.

So there's to be the regular turkey bit, naturally, with appetizer, choice of soup or salad, dessert and beverage, plus of course the tasty Sangria, and the whole thing soes off at a peat four thing goes off at a neat four and a quarter. The doors will open at four in the afternoon on "turkey day."

Have you caught the Carol Lawrence bit up in Vegas yet? Have high hopes of catching it sometime this week ("would you believe" this one's on vacation? Sort of?!) but from here can't

of?!) but from here can't tell for sure.

Anyway, this chick is a talent to end 'em all as you well know. Then you add the piano artistry of Peter Nero and the result has got to be one of the most entertaining evenings one would taining evenings one would wish to spend in Las Vegas, or anywhere for that matter. It's a two-a-nite thing in the Riviera Hotel's Ver-

sailles Room. Then it's "Holiday Fiesta" time again down the line at the Hotel Tropicana where Marlene Dietrich will be doing a one-a-nite-but nuts!

That won't start until Dec.

5 so that let's us out.

However, should you be making plans for about that time you might keep this date in mind. Should be a swinger 'cause as you know. swinger 'cause as you know, that Dietrich Dish has talent

she hasn't used yet.

Meanwhile, in the Blue
Room there's Louis Nye,
Helen O'Connell, and the Si Zenthner ork through Thursday, with Pete Foun-tain picking up Friday so that should be a couple of goodies to catch. Then of course, there's al-

APPOINTEE . . . President Ben Brown of that Laguna Restaurant at 31106 S. Coast Hwy., recently appointed Roy L. Moss, above, manager of this newest luxury dinner house. Moss is well known in Europe, the Far East, as well as in Southern California.

Now then, back home again and at the magnificent Harborlight Restaurant in San Pedro, there's to be a regular old fashioned New England Thanksgiving dinner served from 1 o'clock on Thanksgiving Day.

Thanksgiving Day.
This'll include a choice of turkey or glazed sugar-cured ham with raisin sauce. There'll be soup or salad, smashed taters or sweet smashed taters or sweet ones, whichever is your choice, giblet gravy, homemade bread, dessert, and beverage and all for \$3.75 per each. It'll be two and a quarter for the kids.

Really should call 831-0211 for this one, though, for reservations.

Then down Laguna Beach way at the new and grand Ben Brown's, they'll also be featuring the special Thanksgiving dinner offering when you may enjoy the finest homemade breads

and roast turkey.
Of course Chef Andre'll

or course Chef Andre'll prepare his special tossed salad, French cut beans, choice of fluffy whipped or candied sweets served with country style gravy.

And in the dessert department it'll be hot mince pie, pumpkin or applie pie, plus a beverage and all for four seventy-five for the

ways the Follies Bergere make your reservations in and that never misses! make your reservations in advance and keep in mind advance and keep in mind that the dining room will be open from 11 in the ayem.

How's this take hold? It doesn't seem possible that Millie Riera's Seafood Grotto at 1700 Esplanade in Redondo Beach has been in operation since along about 1946, but it has.

But when you stop and think about the brand of food that Millie puts out down there, it's small won-der. Ever tried her luncheon seafood salad? Fantastical!)

Millie's late husband start-ed The Grotto along with his charming wife helping out as hostess back in '46 (well of course this department remembers! Think we are kids?) and she's still the hostess with the mostest.

They had some fat years as well as lean ones but they still maintained the identity of The Seafood

It's a warm, friendly, and family-like atmosphere at Millie's with about two dozen truly different seafood dishes, most of them being im-ported from Old World recipes handed down by the Riera family for centuries upon centuries. One of the big favorites

here is the Cioppino in its three verions which is made of lobster and crab, as well four severage and an or here is the Coppino in its four seventy-five for the three verions which is made oldsters and two dollars less for the youngsters.

Here again, you should sea bass.

CHRISTMAS IS ALMOST HERE!

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FROM ALL OVER . . . That's it. They come from all over to visit and dine of the Santa Barbara Inn. Shown above is Lloyd Nolan, seated with the lovely wife, Gloria, of owner-president Alex Shustin

slight murmer of gratitude for your having entered this Charangrala of the beach

Never is there a slurring word or tone from the dulcet throats of these two completely enchanting and vivacious young girls as one often receives at some of our so-called more elite spots in the Southland.

Loaded with Old World charm combined with pres-ent day culture, the domi-nant edifice looms large and grand in the still nite air of Wilmington, bringing with it an aura of mystery and adventure . . . as your approach The Nuthouse on "B" Street. Make no mistake about it,

here now is the ultimate in culinary artistry, from the lowly peanut at 20 cents a bag, and then scaling the heights in culinary heights of aristocracy appealing to the most discriminating of

So if you haven't already visited this house of charm, by all means put The Nuthouse on your "must see" list and make it at your collect convenience. earliest convenience.

Another advance notice regarding the Thanksgiving Day bit comes from Santa Barbara where the Sky Room of the Santa Barbara

feast that always goes with turkey day.

There'll be roast young tom turkey with all the trimmings. Or if you choose, baked sugar-cured ham with prune and raisin sauce, along with a champagne cocktail.

Or perhaps you're a prime rib man (or woman) and in this case you, too, will be satisfied. It's roast prime rib of Eastern beef, au jus, or broiled filet mignon, un-der glass, no less, and

Inn will be the scene on served with fresh mush-that day for the traditional room sauce in addition to room sauce in addition to whipped potatoes, candied sweets or baked, a wide assortment of hot rolls and butter and a choice of des-sert and beverage. Now you can't go too far wrong with a menu like that!

Dinners will begin at 11 o'clock in the morning so nail down your reservations at the Santa Barbara Inn.

Incidentally, Ray Win-chell, formerly of Lawreys, has been recently appointed catering director at this lovely Inn By The Sea.



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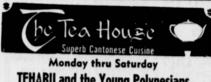
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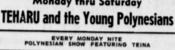
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