## Sights and Sounds of Christmas



## Fireside Egg Nog Party

Emanating the warmth of a ski lodge, the home of the James Clausons at 23401 S. Anza will take on a party air when the Torrance Jaycettes, with their husbands as quests, gather for their annual Fireside Egg Nog Party, heralding the holiday season.

Carrying out the "ski" theme, Jaycettes and their "best beaux" will don ski togs for the festive occasion, which is scheduled for 8 p.m. on Saturday, Dec. 21.

A buffet of "chip and dip" foods will be set up amid holiday decorations and the "egg nog" bowl will be near the fireplace.

Guests will dance and a sing-along featuring traditional Christmas carols has been planned.

All set for the party and sampling the "egg nog" are Jaycettes, from left, Mmes. John Dunbar, David Schwartz and James Burger. (Press-Herald Photo)

Press-Herald Social World Fills The







Edna Cloyd, Editor

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## Giving Santa The Word on CDA Party

Court St. Catherine, Catholic Daughters of America, will stage its annual Christmas party for members and friends on Thursday evening, Dec. 19, at Nativity parish annex.

Highlight of the evening will be program of Christmas music and readings by Junior CDA members, the Juniorettes and talented children of court members. Games will follow awaiting the arrival of Santa with gifts for all. Refreshments will then be served.

Mrs. Joseph Walker is in charge of the program. Mrs. Thomas Murphy and Mrs. Vernon Nelson are co-chairmen for the party. They are being assisted by Misses Felice and Kathryn Shaughnessy; Mmes. Robert Aguilar, Agatha Mermis, Marie Isley, Cath-erine Cassidy, Nina Lovatto, Martha Gans, Ann Nicoll, Edith Owens, Lola Carey and Grace Dennis.

Mrs. Paul Labonawski, grand regent, announced that among the court's Christmas chari-ties will be food and toys for a needy family and gifts for the Sacred Heart Orphanage in Tijuana.

Having a chat with Santa regarding the party are, standing, Mrs. Labonawski, grand regent, Mmes. Joseph Walker, Vernon Nelson and Thomas (Press-Herald Photo) Murphy.

# Music Air

Group singing, entertainment and Santa's visit are on schedule for South Bay Mothers of Twins' children's party, Dec. 21 at 10:30 a.m. at Grant Community Hall in Redondo. Rehearsing carols are from left, twins, Karyn and Kathryn Griffith; Mrs. L. D. Clark at piano, her sons, three year old twins, Darwin and Darrin, and Lari, 4. In charge of the party are Mmes. Thomas Webb, Jerry Steinbrecher and Leroy Cramer. Mrs. Sydney Smith is president. (Press-Herald Photo)

### Scott-Pepping Vows Recited

Jo Scott, daughter of Mr. and Mr. Harold W. Scott, 3822 W. 176th Ct., Torrance, ex-changed marriage vows with Robert Anthony Pepping in a 1:30 o'clock ceremony. Nov. 23 at the St. Catherine Laboure Catholic Church.

Parents of the bridegroom are Mr. and Mrs. John J. Pepping of Los Angeles.

On the arm of her father, the bride came to altar wearing a long gown of silk organza fashioned with an empire bodice, short Alencon lace sleeves and a high scalloped neckline. Frosted pearls and sequins dotted the A line skirt and watteau train. An Alencon lace flower held her three tiered illusion veil and she carried a cascade of white roses, stephanotis and orchids.

Attired in moss green empire gowns, attendants were Mrs. Kathryn Scanlon, matron of honor; Misses Gayle Sandstrom, maid of honor; Mary Pepping, Maureen Monaghan and Cindy Shields, bridesmaids

Stephen Scanlon served as best man and ushers vere John Pepping, Paul Mikos, Martin Miller and Anthony Aloia

Rev. Ignatius M. Hinkle, Franciscan teacher at Bishop Montgomery High School, officiated at the marriage as Mrs. Mary Hanf played the nuptial music. Mrs. Valerie White was soloist.

A reception was held at the Latitude 20 followed by a dinner at the home of the bride's parents. The honeymoon was spent in Carmel and San Francisco. The newlyweds are at home in Inglewood.

The bride, a graduate of Bishop Montgomery High school, is attending Marymount College at Loyola in Westchester.

The bridegroom was graduated from St. Bernard's High school and Loyola University. He is now a teacher at St. Bernard's in Playa Del Rey.



### Welcome Wagon Club Party

### Stars Old-Fashion Christmas A Christmas Cookie Ex- each guest arrived, she placed

ange has been chosen by her sampling cookies Club, composed of newcomers on her buffet, the hostess had to the area, for a source of a gold basket filled with gold holiday sociability for eight pine cones, green ornam and pine boughs, a door prize consecutive years. Each guest arrives with six of each of her she had won at the club's ancookies for sampling and with nual dinner dance. four dozen for trading or ex-Coffee was served as party change. Thus, when she leaves goers sampled the cookies prethe party she has 16 varieties paring for the "swapping" of choice Christmas delicacies hour. Two guests were Mmes. James Mulder and Charles Laipply. Remembering the real meanfor her holiday entertaining. This year's party was held

of Mrs.

½ c butter

**Orange** Cookies 1 orange rind (grated)

Cookie

Yummy Sugar'n Spice

Ignoring calories and settling down to sheer enjoyment as they sample cookies at the Torrance Welcome Wagon Club's annual Christmas Cookie Exchange are, profu from left, Mmes. William D. Rittenhouse, Richard Maag, Leonard Scheese and Anthony Evans. Each went home with 16 varieties of holiday goodies. (Press-Herald Photo)

Tuesday evening at the home ing of Christmas, each mem-ber brought to the party a gift for a child at the Head Start Class at the Sunnyside Bap-tist Church William D. Rittentist Church.

of Mrs. William D. Ritten-profusion of lighted Christmas candles set the holiday scene. The dining table was cov-ered with a Christmas cloth and centered by a large green candle, surrounded by greenery embedded with or-naments and pine cones. As readers. After much sampling and swapping, the two most pop-ular cookies were selected and their donors are sharing the recipes with Press-Herald reader.

1 C Dugus	· · · · · · · · · · · · · · · · · · ·
1 egg	<sup>1</sup> / <sub>2</sub> c sour cream
21/2 c flour	1 tsp. orange juice
1/4 tsp salt	1 tbsp. baking powder
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beat until light and thick, add orange rind. Dissolve the baking soda in sour cream and add the orange juice. Sift flour with salt and baking powder. Add dry ingredients alternately with sour cream mixture to the creamed butter. Beat thoroughly until smooth. Drop by teaspoonful onto greased baking sheet 11/2 inches apart, Sprinkle with sugar and bake 12 minutes in 375 degree oven. Yields six dozen small orange cookies.

2 egg whites	1/2 tsp. vanilla
1/3 c fine sugar	<sup>3</sup> / <sub>4</sub> c almonds
1/2 tsp. Baking powder	(finely cut)
1/4 tsp. salt	1 c sliced dates

Beat egg whites until stiff but not dry; beat in sugar, 1/3 at a time, and baking powder. Add salt and vanilla; fold in nuts and dates. Drop mixture by teaspoonful on well greased baking sheet. Bake in a slow oven at 250 degrees for about 30 minutes. Cool for one minute after taking from the oven. Decorate while still hot with candied cherry or small piece of citron. Remove from pan with spatula. Makes three dozen.