

Maximum Accreditation For Harbor College

Notice that Harbor College has been approved for reaccreditation for the maximum five-year term was received this week by Wendell C. Black, college president.

The approval was granted by the Western Association of Schools and Colleges on the basis of a visit to the Harbor campus by an accreditation team November 17 and 18 during which the facilities, curriculum and program of the school were evaluated.

"Harbor College is pleased and proud that the college has received maximum accreditation," said President Black. "This action is similar to a vote of confidence in our staff and our program."

"The recommendations of the accreditation committee will become the basis for self analysis and study," he continued. "This will commence almost immediately and continue during the five-year period."

"I am particularly gratified that the accreditation team spoke of being impressed with the quality of the instructional staff and their excellent attitude toward their students," he stated.

"The committee was impressed by the concern for

the maintenance of high academic standards. We at the college have tried to concentrate our efforts on excellence of instruction, and I am pleased to see this emphasis is reinforced by such a committee of experts."

Summarizing the conclusions of a 25-page report the committee stated: "The accreditation committee was generally favorably impressed with the new facilities of the college, by the excellent working relationship between faculty and administration and by the concern for the maintenance of high academic standards at the institution. There seem to be no problems evident at Harbor of such magnitude as to hinder its continued successful operation so long as continual attention is devoted to maintaining an appropriate balance between the transfer function and the function of preparing students for immediate entry into various occupational fields."

Commenting on specific activities the committee praised the college for its use of lay advisory committees in the development of courses and for maintaining a continuing study of their value.

The counseling staff was also commended for their ef-

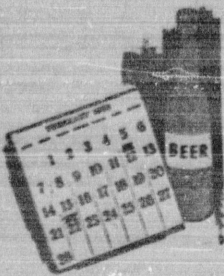
orts to provide individual service to all Harbor students although the committee recommended that the ratio of counselors to students be increased.

The committee praised the facilities provided by Harbor's building program as well as the college's plans for the future. It recommended that better facilities be provided for occupational-technical classes and obsolescent equipment be replaced at an increased rate.

The committee also recommended that increased community use of the college facilities be encouraged.

The seven member accreditation team was headed by Dr. Walter Garcia, president of Modesto College. Assisting him were John W. Dunn, superintendent of Peralta Junior College District; Dr. Romeo P. Allard, Loyola University; Dr. Gerald B. Cresci, State Department of Education; Margaret P. Gingrich, Merritt College; Robert F. Heilbron, San Diego Mesa College; and Clarence C. Calhoun, Chaffey College.

Harbor College was accredited twice before in 1954 and 1959, both times for the full five-year term.



FEBRUARY IDEAS for COOKING WITH BEER!

MARINATED POT ROAST

- 1 1/2 cups beer
- 1/2 cup olive oil
- 2 tbs. honey
- 1 tbs. salt
- 1/2 tsp. ground black pepper
- 4 cloves
- 4 lbs. beef (eye round, cross rib)
- 2 tbs. butter
- 2 onions, sliced
- 2 carrots, grated

Combine beer, oil, honey, salt, pepper and cloves. Add beef and marinate for 12 to 24 hours. Turn, basting frequently. Drain, reserving marinade.

Melt butter in heavy pan, brown meat, onion and carrots. Sauté in 1/2 cups of the marinade.

Cover and cook over low heat 2 1/2 hours or until tender. Turn meat a few times during cooking and add marinade if needed.

STUFFED PEPPERS

- 4 green peppers
- 4 tomatoes, peeled and chopped
- 2 tbs. grated onion
- 1 cup cooked rice
- 3 tbs. melted butter
- 1 tsp. salt
- 1/2 tsp. pepper
- 1/2 cup beer

Cut 1/4-inch piece from stem ends of peppers; remove seeds and fibers. Pour boiling water over peppers. Soak 10 minutes; drain.

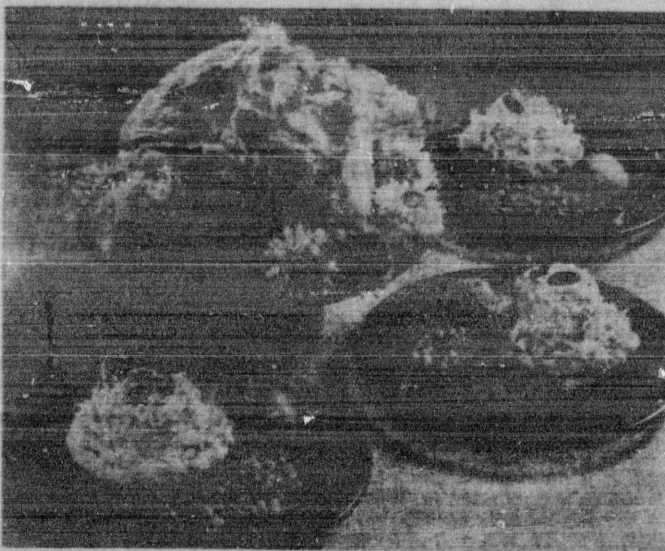
Mix tomatoes, onion, rice, butter, salt, pepper. Stuff peppers. Arrange upright in buttered baking dish. Pour beer around them.

Bake at 350 degrees for 40 minutes, basting often.

CHIP DIP

- 1 lb. sharp Cheddar cheese
- 1 tsp. garlic salt
- 1/2 cup finely chopped cooked ham or tongue
- 1 can (6-oz.) tomato paste
- 3 tbs. Worcestershire sauce
- 1 1/2 cups beer

Grate cheese. Stir in tomato paste, seasonings. Add enough beer to form smooth dip for potato chips.



TUNA SALAD served in tart shells with shredded lettuce makes a fast-to-fix dinner entrée for a meatless dinner menu. Serve this salad with fresh peas and spiced peaches. A milk dessert and cookies round out the meal.

FOR FRIDAY

Tuna in Tarts Is Fast Dinner Dish

Dress up tuna salad this easy way. The salad mixture is mounded on crisp shredded western iceberg lettuce in fancy tart shells.

Garnished with ripe olive wedges and parsley sprigs and served with green peas and spiced peaches, here's a fast-to-fix Friday dinner high in eye appeal and "palate-pleasin'."

As the year progresses, the harvesting season for western iceberg lettuce moves southward in the growing areas. The longest harvest period is from April through November in central California's verdant Salinas Valley.

The Arizona harvest is from October until December, while the Imperial Valley crop in southern California is harvested from December through March.

TUNA SALAD TARTS

- 1 medium head lettuce
- 1 can (7-oz.) tuna
- 2 hard cooked eggs, chopped
- 1/2 tsp. celery seed
- 1/4 tsp. onion powder
- 1/2 tsp. salt
- 1/2 cup mayonnaise
- 6 baked 4-inch pastry tart shells, cooled
- Ripe olive wedges
- Parsley sprigs

Cut lettuce lengthwise into halves; place cut-sides down on chopping board. Shred across heart with sharp knife to make 3 cups. Mix tuna, eggs, celery seed, onion powder, salt and mayonnaise. Place 1/4 cup shredded lettuce in each tart shell.

Mound tuna mixture on lettuce. Garnish with olive wedges and parsley. Dollop with mayonnaise if desired.



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6 Dr. Ross CAT FOODS

Prepare a Hot Treat in Minutes!

Next time you're looking for a new adventure in sandwiches, try this idea for California Steak Sandwich, made with lean, tender Kold Kist frozen beef steaks.

It takes only minutes to prepare and gives you an unusually good tasting hot sandwich treat that just sounds like it belongs on California menus.

- ### STEAK SANDWICH
- 8 Kold Kist frozen beef steaks (2 oz. each)
 - 1 tbs. butter
 - 1/2 pkg. dry blue cheese dip mix
 - 1/2 cup dairy sour cream
 - 2 tbs. instant minced onion
 - 1/2 tsp. salt
 - 4 hamburger buns, halved and toasted

Blend dip mix with sour cream, onion and salt. Quickly brown frozen steaks on one side in butter.

Turn steaks; spoon creamy mixture on each steak while cooking. Place on toasted bun halves. Serve open faced. Makes 8 servings.

STOP FOOD STICKING REDUCE CALORIES SPEED CLEAN UP



put Vegalene on your shopping list!

Seek \$11 Million Bond Issue for Port Works

Board of Harbor Commissioners has approved an order inviting proposals to purchase \$11,000,000 in Harbor Department revenue bonds to help finance additions and improvements at the Port in the next four years.

Mayor Samuel Wm. Yorty said the over-all program will include \$17,775,000 worth of construction projects, against which the \$11,000,000 borrowed through the sale of bonds will be applied. The bond issue, as well as the balance of the cost of the four-year program, will be repaid by the Department out of its own revenues, and no tax money will be used.

In addition to requesting proposals for purchase, the Board order also directed the secretary of the Board to publish a notice to this effect, and furnish prospective bidders official statements and other pertinent information concerning the bond issue.

Mayor Yorty pointed out that sealed proposals will be received by the Board of Harbor Commissioners and opened at a public meeting at Los Angeles City Hall at 10:00 a.m., March 24.

Out of present funds, the Harbor Department is constructing the \$4,750,000 bulk-loading facility in the Outer Harbor, shed and other development for the International Shipping Terminal on the Terminal Island side of the Main Channel, and opposite it, the \$600,000 Catalina Terminal.

Funds raised through the issue of the revenue bonds will be used in the \$4,700,000 two-phase development of the Cabrillo Beach Marina, shed and terminal modernization at Berths 174-178, and other necessary wharf rehabilitation, road and railroad track relocation.

"Our Harbor must build more accommodations for world commerce," Mayor Yorty said, "to meet the demands of the future, and to continue its role of leader-

ship in world-wide shipping. Yet it must do so on its own, and at its own expense."

The city's chief executive said the bond issue had been given a favorable recommendation in earlier studies by a financial consultant and by the Chief Administrative Officer of the city.

The borrowing of the money will enable the Harbor Department to finance its necessary growth and improvement through its own financial resources and revenues.

Church Women To See Fashions

The Ladies Aid group of the Carson Pentecostal Church, 557 E. 220th Street, will host a banquet and fashion show on Saturday, Feb. 20 at 6:30 p.m. at the church.

Fashions from Just Gals shop in Wilmington will be featured.

Special dinner prices will prevail for daughters, according to Mrs. Johnnie Evington, president. Additional information and ticket arrangements may be obtained by calling Mrs. Evington at TE 6-2948 or Mrs. David B. Meyers at TE 4-6343.

Four Instructors Added To Harbor College Staff

Four instructors have been added to the Harbor College faculty for the Spring Semester, Harbor College President Wendell C. Black announced today.

Max David Garten will be teaching classes in political science and history. He received his bachelor's and master's degrees from Loyola University. He has taught history and English at South Gate Junior High School and in Franklin and South Gate High School adult schools.

Jeanine Gaucher-Schultz, who was born and educated in France, will be teaching French. She received her baccalaureate degree at the University of Paris where she majored in philosophy. Returning to the United States she received her bachelor's degree from the University of Nebraska where she also served as a teaching assistant.

At the University of Southern California she received her master's and doctor's degrees, majoring in French and minoring in Spanish. She served as a teaching assistant and lecturer in French at USC before coming to Harbor.

Arthur Osamu Wakita will be teaching classes in architectural drawing. He received his bachelor's and master's

degrees from California State College at Los Angeles, majoring in industrial arts and minoring in fine arts. He has taught at Dorney High School as well as working as a technical illustrator for North American Aviation.

Mrs. Sylvia Spector Lamont will serve as a librarian in place of Mrs. Theilma Taylor who is taking a sabbatical leave. Mrs. Lamont obtained her bachelor's degree in music from Queens College, New York, and her degree in library science from Columbia University. Professional library experience has included employment as a periodicals librarian, reference librarian and music librarian at the University of Southern California. She has also served as librarian at El Camino College and various schools in the Los Angeles School System.

Returning to her classes will be Jari Havlena, art instructor, who was injured in an automobile accident during the summer.

Mrs. Taylor, librarian, and Don Rogan of the political science department, will be on sabbatical leaves during the Spring Semester.

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