

El Camino President Will Speak

Dr. Stuart E. Marsee, president of El Camino College, will address delegates to a Student Council Conference at South High School Monday. The conference will meet from 3 to 7 p.m.

Student officers from North, Torrance, Palos Verdes, Redondo, Mira Costa, and Rolling Hills high schools will meet on the Spartan campus. Miss Nancy Menashe of South is council president.

School activities and the objectives of student government will be discussed during the sessions. South High students will present a hootenanny at the conclusion of the business sessions.

Dr. Marsee will discuss the general topic, "Student Government," during a dinner following the business meeting.

Committee members who are making plans for the conference include Sherry Smith, Douglas Vogl, Pam Arndt, John Balow, Katie Murray, Michael Lewis, Carol Lee, Robert Strayhan, Harry Davoli, and Steven Fischer.

Members of the Spartan Lettermen's Club will serve as guides while members of the Order of Athena, a service club, will serve at the dinner.

North High Principal Cites 427

Dr. Richard Guengerich, North High principal, has named 427 Saxons to the fall semester Honor Roll. The principal listed 18 students who earned straight "A's" during the semester.

Seniors topped the Honor Roll, with 123 qualifying. Ninety-two juniors, 83 sophomores, and 111 freshmen maintained grade averages good enough to make the list.

Straight "A" students include seniors Janice E. Elwell, Maxine Malini, Marjorie A. Poe, Bruce L. Allen, Ronald S. Kuboshige, Daniel W. Scott, and William P. Thomas.

Juniors with all "A's" are Yvonne C. Kriens and Steven J. Sorensen.

Pamela E. Oliver, Rolando R. Reyes, and Larry M. Wing earned straight "A's" in their sophomore classes.

Freshmen with perfect marks include Diane E. Bruecker, Catherine L. Maddaferd, Ann L. Sorensen, Robert P. Jones, Marvin B. Kettering, and George J. Waddell.

Southwest Area Gas Meters Up

Figures first released by Southern California Gas Co. show an increase of 4,935 active meters to bring the total to 263,697 customers in the firm's Southwest division which serves this area from headquarters in Inglewood.

The investor-owned utility now has 1,889,974 natural gas users, according to S. Wayne Lynch, division manager.

The company's Southwest division report is part of a system-wide summary for 1964 which indicates an additional 46,451 meters. The 1963 increase was 37,000.

PRELIMINARY figures show that Southern California and Southern Counties Gas Companies, distribution companies for Pacific Lighting Corp., are serving a total of 2,848,986 customers.

The total growth strengthens the firm's position as the largest natural gas distribution system in the nation, Lynch said.

The San Fernando Valley led all operating units with an increase of over 11,000 meters for a total of 269,206.

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SERVE WONDER STACKUPS FOR PARTY

It's party time for all adults when sandwiches are hearty and delicious, yet attractive. For special praise, use new Wonder Soft Whirled Bread—the bread with no holes. Its flavor is famous. Put three slices of bread together with peanut butter and fill with a mixture of chopped apple, banana, watercress, pineapple and mayonnaise. Cut into six small sandwiches and top each with pineapple wedges. Or put three slices bread together with chopped ham, minced green pepper, chopped celery, horseradish and mayonnaise. Cut as above and garnish with sliced stuffed olive.



MARCH IDEAS for COOKING WITH BEER!

BEER GLAZED HAM
1 smoked or ready-to-eat half ham (6 to 8 lbs.)
1/4 cup brown sugar
2 tbs. prepared mustard
1/2 cup beer

Forty-five minutes before ham is done, take it from oven; remove rind if necessary. Score fat surface. Mix together brown sugar and mustard and stir to paste.

Gradually add beer, stirring until blended. Brush part of mixture over ham. Continue basting, basting frequently with remaining mixture.

Supper Entree Has Continental Flair

Here's a simple way to give foreign treatment to a supper main dish. Bake pork chops on top of spinach and cheese sauce. Complete your Italian-style menu with fried eggplant, a tossed salad with garlic-oil dressing, Italian bread and a dessert of spumoni ice cream.

BAKED BEANS

2 cups pea or navy beans
1/2 lb. salt pork, sliced
1/2 cup molasses
3 cups beer
1 tsp. dry mustard
1/2 tsp. onion powder
1 1/2 tsp. salt

Cook beans, which have been soaked overnight, for 1 hour. Drain, reserve liquid. In pot, arrange half salt pork; add beans. Pour other ingredients over beans.

Add enough bean water to reach top. Top with salt pork. Bake uncovered at 275 degrees for 6 hours. Replenish water when needed. Serves 6 to 8.

Peel and slice wedges of fresh pears into honey and bit of lemon juice.

PORK CHOPS FLORENTINE

6 loin pork chops, cut 1-inch thick
2 tbs. shortening
1 1/4 tsp. salt
1/4 tsp. pepper
3 tbs. butter
3 tbs. flour
1 cup milk
1/2 tsp. salt
1/4 tsp. pepper
1/2 cup grated Cheddar cheese
2 pkgs. (10-oz. each) frozen spinach, cooked

Brown chops in shortening. Pour off drippings. Season chops.

Melt butter and blend in flour. Gradually add milk and cook, stirring constantly until thickened. Add salt and pepper and grated cheese and continue cooking until cheese is melted.

Drain cooked spinach. Add spinach to cheese sauce and transfer to greased baking dish.

Arrange browned chops on top. Cover tightly and bake 30 minutes at 350 degrees. Remove cover and continue baking 15 minutes or until done.

Asparagus Is Magic of Spring

Now and through June are the peak months for fresh asparagus, one of the most delicately good vegetables.

Asparagus growers do their best to bring us their commodity at its best, racing it to markets. The responsibility for keeping it fresh is ours and we must give it preferred treatment once it is purchased.

Chill it promptly as soon as it reaches your kitchen and don't hold it long before using.

Do yourself a favor—don't overcook asparagus. Try a spear of two with a fork after about 12 minutes cooking time and if it's crisp-tender, restrain that impulse to cook it longer. Even the briefest overcooking can ruin both texture and flavor.

When asparagus spears are cooking in an upright position in about 1 1/2 inches of boiling, salted water, allow an additional 3 to 5 minutes cooking time since the tips must steam while the lower part cooks in the water.

ASPARAGUS AND EGG SAUCE

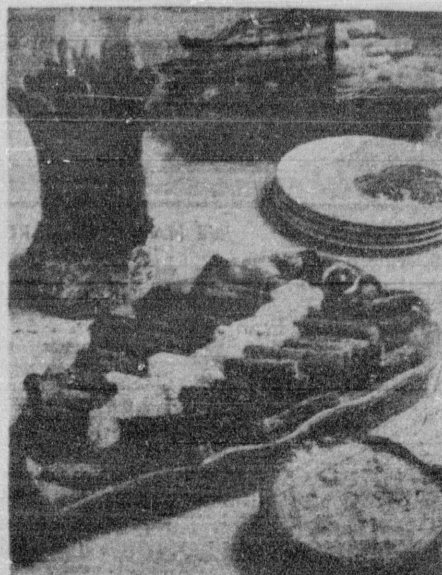
2 lbs. fresh asparagus
1 tsp. salt
1/2 inch boiling water
6 slices whole wheat toast
1/2 cup butter
1 tbs. fresh lemon juice
1/4 tsp. ground nutmeg
1/4 tsp. white pepper
3 large hard-cooked eggs

Wash asparagus thoroughly; break off tough ends and wash again. Place in saucepan with salt and 1/2 inch boiling water.

Bring to boiling point and cook, uncovered, 5 minutes. Cover and continue cooking until asparagus is crisp-tender, 10 minutes.

Arrange toast on warm platter and place asparagus over it. In meantime, soften butter and mix with lemon juice, nutmeg and pepper. Peel eggs. Separate yolks from whites.

Put yolks through sieve and blend with sauce. Spoon over asparagus. Sprinkle with finely-chopped egg whites.



SAUSAGE LINKS SPICE SPAGHETTI

Spaghetti is one of those foods with infinite variety. A variation certain to please is this one using slices of sausage.

Slice 1 1/2 pounds smoked sausage links diagonally into 1/2-inch pieces. Cook sausage, 1/2 cup minced onion, 1 green pepper cut into strips and 1/4 pound mushrooms together until lightly browned. Pour off drippings. Add 12 stuffed olives, sliced, 3/4 teaspoon garlic salt, 1 eight-ounce can tomato sauce and 1 can (1 pound 12 ounces) tomatoes.

Simmer at least 2 hours. Cook 8 ounces spaghetti according to package directions. Drain thoroughly. Serve sauce over spaghetti with grated Parmesan cheese. 6 servings.

FRESH ASPARAGUS is the assurance of spring. Serve it often during its brief stay in the markets. Learn to enjoy it cooked to crisp-tender stage. Here it is dressed with butter-egg sauce for special dining.



MEATY GARNISH

Bacon curls make good food garnishes because they are easily prepared and taste so good. To prepare them, pan-fry as usual. Before bacon is thoroughly cooked, roll each slice around the tines of a fork and stand it on end to crisp. Drain on absorbent paper before serving.

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tuna

6 Dr. Ross CAT FOODS

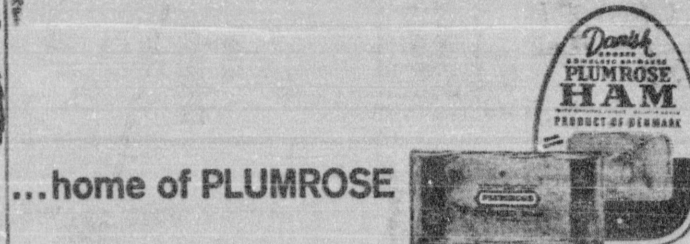
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- Enter today, and as often as you wish. All entries must include your name and address and be postmarked by midnight May 20, 1965.
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- The decision of the judges will be final.
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