

## Torrance High on Grad List

A large number of Torrance residents are among El Camino College's graduating class this spring. Candidates from Torrance include:

Ronald Adams, Robert Allison, John Anderson, Thomas Andreadi, Arleen Andrews, Lynn Archibald, Albert Atterbury, Gloria Atterbury, Patrick Bullman, John Dalton, Vivian Barnett, Pamela Beck, James Bege, John Billings, Diane Bingham, John Blodgett, James Boehm, Cheryl Blom, Angela Bolek, Richard Bommarito, Ralph D. Bostling, George Bascom, Margaret Bower, Phyllis D. Bryant, Karla Brennan, Frank J. Briganti, Ronald Brigham, Dale Brown, Darrell Brown, Thomas Bruce, Claude Buell, Billy Buffenbarger, Frederick Buxton.

Patricia Campiel, Alfredo Cellery, Dennis Chincock, Kay Christensen, Mary Christianson, Frederick Ciolek, Charles Clark, Larry Collins, Ralph Cook, Lee Gordon, Janice Corser, Ulla Costa, Marvin Coward, Paul Crandall, Jert Creekmore, Mike Czarske.

Cecelia Darling, Elaine Daszkoski, Kenneth Davis, Linda Davis, Mary Davis, Wanda Davis, Celina Ann Dean, John Drosario, and Maurice Dohner.

Jo Echols, Carole Edwins, Frances Elmen, Renee Falk, Robin Flemmons, James Flynn, Patricia Fowler, Richard Fowler, David Foote, Dianne Foote, Clifford Fox, Sandra Fredericks.

Robert Gagliano, Karen Gervasi, Theda Goodrum, Howard Grubbs, Thomas Hahney, Dennis Hansen, Michael Hartley, John Hill, John Hinson, Frank Horak, Gary Howard, George Hubbard, Caroline Juntton, Jean Ivanoff, Harold Johnson, Phillip Johnston, Gary Katsuki, Kathleen Keays, Dennis Kern, Katherine Koch, Donald Kopp, and Rochelle Krause.

Edward Lamotte, Landerleville, Barry Levy, William Loomis, Jeannine Maher, Dean May Charles McFadden, Margaret Morrison, Geraldine McCalman, John McFall, Albert McRedmond, Dennis Mendes, Michael Metzner, Thomas Miller, Shirley Monroe, Robert Moore, Edmond Morgan, Steven Morris, Gary Nagy, Margaret Nelson, Sharon Noulak, Kathleen Nolte, Tom Nordstrom, Barbara Noone, Ronald Olson, Alex Osuna, and Mack Owen.

Mary Palmer, Vernon Perry, Gary Peters, Sandra Peterson, Ronald Purcell, Gary Quinn, Bonnie Reisman, Gustav Rehwisch, Kenneth Ross, John Rovner, Richard Rosenthal, Kenneth Sato, Larry M. Silvester, Guy Simmons, Michael Simmons, Raul Smith, John Schiaki, Clyde Steed, Dorothy Steinkamp, Dennis Stone, and Jane Strohm.

Jean Terry, James Tone, Kenneth Trammoe, Arthur Trowbridge, Thomas Turner, Rae Nizer, Ernest Vasa, Donald Ventres, Ernest Vernon, Richard Wagner, Robert Wallace, Richard Warner, Richard Watanabe, Robert Wheeler, Gordon Wiebe, Ronald Wolf, Jesse Willette, Nita Wolf, William Wong, Gary M. Wright, Earl Yauase, Aileen Yokoyama, and Joyce Zima.



FOR SUNDAY SUPPER, fresh Corn Soup is almost a complete meal in itself. Fresh corn is available the year around.

## Fresh Corn Soup Is Supper Feature

As might be expected, modern science has stepped into the cornfield. Since World War II, corn has tasted even better than it did 25 years ago.

We are getting the improved varieties grown from hybrid seed on stalks which bear a greater number of ears over a longer season. Varieties have been found which produce happily and abundantly in most parts of the country, making it possible for us to enjoy fresh sweet corn from these regions all year around.

Farmers now "run"—not "walk"—the corn from the heat of the field to the chill of the cooling rooms. It is now known that field heat can turn the sugar into starch, so market-bound ears are rapidly chilled in ice cold running water and then heaped with snow-ice to keep the corn cold in transit.

Corn which has been kept at low temperature reaches the barbecue grill or kitchen kettle in its most appetizing state.

Refrigerate corn promptly once it reaches your kitchen.

- 1 cup heavy cream
  - 1 tsp. salt
  - 1/2 teaspoon ground white pepper
  - Chopped chives or watercress
- Saute onions in butter or margarine two minutes. Add corn, potatoes and chicken stock. Cover and simmer 15 minutes or until vegetables are tender. Put through a food mill or push through a sieve. Stir in heavy cream, salt and ground white pepper. Serve hot, garnished with chopped chives or watercress. Yield: 6 cups.



## Try Baking Celery For A Change

As a rule, celery is sliced and served in a salad or in stick form. But it takes on a new flavor when it's baked in a sauce of cream of celery soup.

- ALMOND BAKED CELERY**
- 1 bunch celery, thinly sliced
  - 1/2 cup chopped, blanched, toasted almonds
  - 1/2 cup grated sharp American cheese
  - 1 tsp. salt
  - Dash pepper
  - 1/2 tsp. paprika
  - 2 10 1/2-oz. cans cream of celery soup
  - 1/2 cup buttered crumbs
- Place celery in buttered 9-inch square pan; cover with chopped nuts, then grated cheese. Combine seasonings and soup; pour over all. Top with crumbs. Bake at 375 degrees for 40 to 45 minutes. Yield: 6 servings.

- Squash Combination**
- Combine 1/2-inch slices of summer squash with tomato quarters, some chopped green onion and cook, covered, in small amount of water until barely tender. Toss with butter and add salt and pepper to taste. Serve immediately with sprinkling of dill weed.



CORN ON THE COB, served with chive butter, provides flavor variation to this picnic supper. Round out the menu with grilled meat patties, stuffed eggs and a tray of crisp relishes.

## CHOPPED CHIVES ADD FLAVOR VARIATION

You can be adventurous with vegetables and still not mask individual flavors. By using just the right seasoning, you can point them up, such as topping corn on the cob with delicate onion flavored chopped chives in melted butter.

- CHIVE BUTTER**
- 1 stick butter
  - 2 tsp. lemon juice
  - 1 tsp. salt
  - 2 tbs. Armanino frozen or freeze-dried chopped chives

Melt butter and add lemon juice. Stir in salt and chopped chives. Serve over steaming hot corn on the cob. (Makes enough butter for four servings).

- OLD FASHIONED MEAT PATTIES**
- 1 pound ground round
  - 2 tbs. chopped onion
  - 1 tsp. salt
  - 1/2 tsp. pepper
  - 1 tsp. Worcestershire sauce
  - 1 tbs. Morehouse prepared mustard

Mix together the ground round, onion, salt, pepper, Worcestershire sauce and mustard. Form into 4 patties about 1/2 inch thick. Grill over hot coals or indoors to desired doneness. (Makes 4 servings).

## Long Beach Holds 16th Graduation

California State College at Long Beach conferred more than 2,500 degrees, including 337 master's degrees, at its 16th annual commencement June 12.

Torrance students granted degrees were:

Darrell D. Adams, Phillip R. Anderson, Beatrice A. Barrio, Arthur J. Balson, Audrey L. Berg, Robert J. Bissell, George L. Bowman, Patricia I. Bryden, Richard E. Brooks, Fred Bunch, George W. Butterfield, Harold Carlock, Earl K. Clark, John T. Check, P. E. Christiansen.

Emerson W. Dauncey, Gus M. Devore, Betty P. Donegan, Walter Downs, Charles E. Dripps, Joy E. Fisher, James R. Fisher, Joyce M. Flocken, Gary E. George, Caroline J. Getz, Emma L. Giglio, Ronald F. Gagnon, Charles R. Glennan, Maria E. Golembowski, William T. Gotshall.

Robert W. Haines, Andrew M. Harris, James M. Hill, Eugene G. Horwitz, Gary Howard, Grace M. Isenagie, Michael E. Johnson, Janice M. Judd, Gerald W. Laverne, Carolyn F. Larson, Robert A. Lugo, Rosalie G. Mahr, Robert F. Mainey, Thomas O. Megow, Billy J. Miller, Mary J. McCallie, David E. McNeill, Gaynell A. McGee, Joseph C. Miller, Felton L. McGraw, Maureen H. Moore, Michael T. Monahan.

Rocky L. Nelson, Jeffrey K. Natta, Charles R. Oates, Carol Y. Olson, Carla W. Osterlind, Jay L. Oswald, Claribel L. Palmer, Jan L. Plank, Dalene L. Piper, Ann C. Reid, Barbara Riesenhuber, Michael E. Robinson, Joshua D. Rouse, John J. Salmon, Hannah L. Saville, Fredric Schwesinger, David N. Seibert, Gary J. Sexton, Michael A. Stark, Rex D. Swanson, Elizabeth A. Schmidt, David W. Smith, Diane M. Sturdy.

Eleanor L. Taber, Patricia A. Tierney, Dolores A. Throop, Callen H. Tucker, David Taylor, Rodney H. Upton, Joan R. Watral, James J. Walters, Sharon S. Watkins, Michael D. Weaver, Phillip H. Wilson, Poy Yee, and Nobuko Yoshida.

## Church Will Fete Fathers This Sunday

Fathers will be honored at Central Evangelical United Brethren Church Sunday at the 11 a.m. service. The Rev. Walter M. Stanton will conduct the service. Following tradition, the senior and junior fathers attending the service will be presented neckties.

Fathers and sons were honored with a banquet June 8 by the ladies of the church. Presenting the program were Glenn Briney, Zwinglio Frausto, Carl Pisel, and Capt. Thomas Barron.

**FRESNO GRADUATES**  
Karen Louise Griffin and Roy Takashi Yanase were graduated from Fresno State College with bachelor of science degrees at Commencement exercises held June 9.

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