



SAFETY AWARD . . . Hi-Shear Corporation Safety Committee Representatives receive safety "Honor Award" for the company's 15 and a half months — 1,440,000 man-hours — without a lost-time injury. Present (left to right) are Robert Barber, general

safety committee; Ken Maurer, chairman of Safety committee; George Shipley, employee's safety committee; Larry Arthur, foreman's safety committee; and Paul Becker Jr., State Compensation Insurance Fund supervising safety representative.

Nearly 1.5 Million Safe Working Hours Brings Honors to Hi-Shear

Fifteen and a half months without a lost-time injury—1,440,000 man-hours . . . for this achievement, Hi-Shear Corporation of Torrance was presented the "Honor Award," the top award presented through the State Compensation Insurance Fund program. The presentation of the certificate to George S. Wing, president of the company, was made by Paul Becker, Jr., area supervising safety representative for the insurance carrier.

"To my knowledge this is the first Honor Award presented to one of our policyholders in this area," Becker said, referring to the southern half of Los Angeles County.

State Compensation Insurance Fund, the largest underwriter of workmen's compensation in the State, is a self-supporting agency of the State of California. The insurance company's statewide awards program, which is in its sixth year, was established to promote industrial safety.

IN ORDER to qualify for the award, the policyholder must have completed at least a year without a lost-time injury. They must have accumulated a minimum of 750,000 man-hours and have a complete functioning safety program.

The "Honor Award" to Hi-Shear represented almost twice the required hours. And to achieve this record, Hi-Shear's 16-man standing safety committee headed by Ken Maurer, its chairman, constantly reviews safety conditions, notes any potential hazards, and maintains an efficient employee indoctrination program.

The fruit of their efforts was harvested a second time

this year, Hi-Shear was also Safety Council presented the Hardware and Hand Tool Record Award in the Business and Industry Safety Contest for 1965. The award, in addition to the National Safety Council award, was for an accumulated 1,075,200 man-hours with no lost time due to disabling injuries.

Your Second Front Page

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TELEFAIR WELCOMED . . . Pacific Telephone's traveling exhibit of telephone equipment from yesterday, today, and tomorrow is welcomed to the Rolling Hills Plaza Shopping Center during its stay there recently by representatives of Torrance and Lomita. From left are Torrance Councilman H. Ted Olson; Chamber of Commerce President Bruce Jones; Susan Foster, Miss Torrance; Lomita Councilman Clyde Bernhart; Torrance Police Chief Walter Koenig; and Jim Leggett, Torrance manager for Pacific Telephone.

Approve Classes In Sex

A pilot program in sex education which has been rated as "very successful" by school officials, students, and parents will be continued at West High School for another year.

The Board of Education unanimously approved continuation of the program last night.

The pilot program was initiated in early May and offered to sophomore students on a voluntary basis. Parents were asked to participate in the program and evaluate its success.

DR. ALBERT Posner and Dr. Louis Kaplan, assistant superintendents, said in a report to the board the four-week class was attended by 32 students. It was taught by the school nurse and a physical education instructor.

"Evaluations by parents indicated that all of them were in favor of continuing the program," the report stated. "Students evaluations were overwhelmingly positive."

Next year, the class will be continued as a four-week unit in the health and driver education class. Participation will be on a voluntary basis.

TENATIVE plans call for expansion of the class into a full semester course in the 1967-68 school year if it meets with continued success. At that time, it would be offered as an elective course.

Mrs. Kenneth E. Watts suggested some thought be given to making the class a required course. "It might be more valuable to keep it a four-week required course," she told other members of the board.

Teacher On Leave

Announcement has been made by the Los Angeles Board of Education of a leave of absence grant authorized for Mrs. Marian Hatch, Girls' Vice Principal of Carnegie Junior High School. The leave is for the purpose of studying the needs of youth in the Los Angeles area.

Mrs. Hatch will begin her study at the end of the summer and will work until February with various community agencies and educational institutions.



GREET CONGRESSMEN . . . Representatives of Southland military recruiting stations greeted Congressman L. Mendel Rivers (center), chairman of the Armed Services Committee of the House of Representatives, during Armed Forces ceremonies here. With the Congressman are, from left, Marine Lt. Col. Bruce Magruder Jr., Air Force Lt. Col. James L. Hurn, Navy Cmdr. L. V. Howe, and Army Lt. Col. Jerry Pribe. Information about military obligations may be obtained from the Marine Corps Recruiting office at 2165 Torrance Blvd., 328-2330.

Cafeteria Manager Keeps Pace as El Camino Grows

"When student population grows from 2,000 in 1951 to 15,000 in 1966, a food service program cannot remain static."

Such is the philosophy of Miss Wilda Nylen, coordinator of food services at El Camino College.

Miss Nylen has a cafeteria that seats 400, a patio which accommodates 150 students, and a soda fountain which seats another 100. The hub of this complex is a kitchen utilizing the basic mixers, slicers and small appliances, plus a gas-fired double oven stove, one two-tiered baking oven with three doors to each tier, three gas ranges, a deep fat fryer, a jacket steam kettle, and two two-burner gas stoves.

ALL SERVICES are handled by a staff of 26. Miss Nylen serves as coordinator; Mrs. Ruth Hanchett is her assistant. One head cook and two assistant cooks have hours divided into morning and evening shifts, with the head cook working through the mid-day to overlap the main preparation periods.

During the regular school year, hours of cafeteria service are from 10:30 a.m. to 2 p.m. and again from 4 to 7 p.m. Presently Miss Nylen runs two lines, each offering two entrees, seven salads, two vegetables, five desserts, beverages, and breads.

The soda fountain area is open from 7:30 a.m. to 7 p.m., and features hamburgers, steak sandwiches, hot dogs, chili, soup, bakery goods and beverages. A short order breakfast also is available with an average of 100 sales between 7:30 and 9:30 a.m.

FOR HER entrees, Miss Nylen will plan one meat dish and one casserole dish daily. This means the basic roast beef, chicken, ham or turkey preparations. Casseroles will consist of such dishes as creamed chipped beef, macaroni, spaghetti, or cheese fondues.

Surrounding the entrees will be salads that fit the produce seasons. When available, as most are in California, fresh vegetables and fruit salads are served and supplemented with cheese and some canned products such as beans or tuna.

A secondary commitment beyond this basic service is the weekly "extras." The El Camino staff serves from three to four extras a week. Experience has shown that food services for such affairs as awards banquets, dinners for visiting dignitaries, large college-sponsored meetings, and workshops are more efficiently handled if coordinated through the cafeteria staff. It is not uncommon for Miss Nylen's staff to serve

four hundred student government leaders from all over California, as well as after-practice soft drinks and cake to the 50 members of the recreation association basketball team, within a week.

"WE FEEL that we gain several advantages in servicing all needs through one office," Miss Nylen explained. "To begin with, we avoid all the running around that takes place when a small organization must host a group. For example, if the Women's Athletic Association were to host a meeting, where would the young lady in charge of refreshments get her supplies? I guess everywhere. With our system, however, her faculty adviser merely schedules the event on our master calendar, we service the function and the group pays us an "at-cost" fee. The effect on our profit and loss statement is negligible. If the organization disbands, there are no loose "refreshment moneys" to account for."

The problem most important to college food service directors is that of keeping up with a rapidly expanding student population and still maintain a functional cafeteria.

As she explained, Miss Nylen does "keep-up" but she makes no pretensions about getting ahead. "We've had to change and change a lot, but thank goodness the industry has changed with us," she said.

MOST OF her help has come from prepared products. Today her staff will use dehydrated potatoes and onions, foods that were prepared by hand just three years ago in the El Camino kitchen. Of course, this isn't true in all instances. Potato salad, for example, is still prepared by hand at the rate of 100 pounds of potatoes a week.

"Actually, prepared foods have improved so much in the past five years that this makes them more usable," Miss Nylen explained. One of the most improved products has been industrial cake mixes. "I must admit we had a reputation for our bakery goods and we were very careful not to let go. Demand has pushed us toward the mixes but so far we have still kept our 'home cooked' title," she said.

Some entrees have changed. She is now cooking frozen swiss steak and fish. Along with these portion-controlled items, she also includes the hamburgers used at the soda fountain. The El Camino staff had "padded their own" until two years ago.

THIS YEAR, however, with a population jump of more than 1,000 students, Miss Nylen doubts if she could have kept pace were it not for the patio vending machines. "We were hesitant at first, but the vending machines, though not lessening the number that eats in the cafeteria, have allowed us to serve more people on the campus," she said.

At this time El Camino has 22 machines vending a variety of hot and cold sandwiches, soups, stews, beverages, and ice cream.

Ann Landers Says

Johnny or Chuck - - Okay; Lizette, No



Dear Ann Landers: Our son Johnny is not quite 13 years old. He likes a girl who lives down the block. They have been going together since the kindergarten.

A few weeks ago Jackie asked me if he could invite Lizette to sleep at our house. I was surprised at this request and told him so. He replied, "Why is it such a funny thing to ask? I have invited Johnny and Bill and Chuck over to sleep, and now I'd like to invite Lizette. We could watch TV and play records and talk a lot."

I mentioned our exchange to Jackie's father and he didn't know what to make of it. He suggested that I speak to a friend who is a child psychologist.

I asked this friend about Jackie's request and he explained that some children don't recognize the difference between boys and girls until puberty and that Jackie may be a little slow. He said we should not be concerned.

What are your views? — BAFFLED PARENTS

Dear Parents: Jackie is either a little slow — or a little fast. Regardless of which it is, a 13-year-old boy should not be entertaining a girl at a slumber party. Tell him to call Johnny or Billy or Chuck.

Dear Ann Landers: My 18-

year-old daughter is pregnant. She insists that the father of her unborn child is in the Army and unable to marry her. A few weeks ago she said the father was in the Navy and already married. Before that she said the father was a prominent man in the community whose name she could not reveal. Frankly, I don't know WHO the father is.

I am a widow and I have four younger children. I want this girl to go to a home for unwed mothers and give up her child for adoption. My daughter says she cannot bear to give up her own flesh and blood and that the baby will give her a reason to go on living.

Ann, I am struggling to raise my own family without a husband and there are days when I don't think I will make it. I work at a dry cleaning plant and take in fancy ironing on week ends. My daughter has no sense of responsibility and if I agree on her plan, I will have to raise her child. Furthermore, I feel that it would be better for the baby to be adopted by a married couple who can give him a stable home.

I want your advice. — UP-HILL FIGHT

Dear Uphill: You are right and I urge you not to let this girl beat you into a corner.

Your daughter's "love"

for her unborn child is a sick kind of thing — a mixture of self-pity and self-destruction.

The unwed mother who has a genuine love for her child wants him to have a good life in a socially acceptable environment — and this means BOTH parents. Tell your daughter "no" . . . and make it stick.

Dean Ann Landers: A lovely tree on our property overhangs our neighbor's property. They built a brick platform for their picnic table and it cost quite a lot of money.

The birds that light in our tree make quite a mess on their picnic table and the neighbors want us to cut down the tree. We love that tree and we don't want to cut it down. What should be done? — PEORIA

Dear Peoria: Obviously that picnic table is strictly for the birds. Your neighbors should have thought of the hazards before they invested in the blamed thing. They should move their table.

No teen-ager is as confident as he appears. Get clued in on Ann Landers' booklet "Dating Do's and Don'ts," enclosing with your request 35¢ in coin and a long, self-addressed, stamped envelope. Ann Landers will be glad to help you with your problems. Send them to her in care of this newspaper enclosing a stamped, self-addressed envelope. C 1966, Publishers Newspaper Syndicate

COUNT MARCO

Whee! She's Still Sexy at 82

I met a woman recently who was 82 years old and wore falsies. Said she proudly and with feeling, "I've a few more years left in this wonderful life and I'm going to hang on to my femininity until the day I die."

Now, there's what I call a real woman, one after my own heart. No matter how many of you unhappy creatures mumble and shriek I don't like women, it's only because you know in your own heart and mirror that you don't qualify as women.

You call men slob and me a woman hater only in self-defense and because of your own guilty consciences.

As I've said before, I don't hate women, but I do despise unfeminine, sloppy-looking creatures who claim they're women but look like weary old cows.

Every day when I see American buses and trolleys being loaded with women passengers going to market I am reminded of a trip I once took to Chicago and visited the stockyards. There I saw the same sort of scene: cattle being loaded into the cars.

However, the cattle most often were well groomed, because they had to bring a price at market. If anyone was foolish enough to bid on some of you I've seen, I'm sure you couldn't bring 10 cents a pound on the hog.

You owe it to the world of femininity to look, act and feel feminine every moment of your life. If you don't look feminine, you can't act it.

Just as in a theater production, when costumes or gowns are designed for the leading ladies, a great deal of thought

and research goes into establishing characterization by the clothes the actress wears.

If she's a charwoman, she wears sloppy, worn clothes and has unkempt hair. If she's feminine and worldly she wears exciting clothes; if she's scatterbrained, she's overdressed.

And not too surprisingly, the clothes in the first few seconds establish without any doubt in the mind of the audience exactly what the characterization is.

It holds true, therefore, that the public (which is an audience of a sort) establishes your characterization by what you wear and how you look.

I think every one of you over 18 should have on your door a full-length mirror; and if just before going out the door you see yourself and feel like mooing, better start all over.