

# Preparing Fine Meal More Than Cooking; It's an Art

To Diamond Daramparis, new chef at Caesars Restaurant, 4111 Pacific Coast Hwy., preparing a fine meal is not cooking . . . it is an art. Daramparis brings his creative touch to Caesars' kitchen and dining rooms, and promises new gastronomic pleasures amidst the handsome appointments of Caesars Roman-Greek decor.

Appropriately, Daramparis himself is of Italian-Greek background and his first interest in food and its preparation was inspired by the centuries of traditionally fine cookery of these two countries. Combining this with his extensive knowledge of French haute cuisine, Chef Daramparis has planned a menu for Caesars with Continental dishes, both new and familiar, that should be the delight of discriminating diners in the area.

TALKING WITH Chef Daramparis is a delightful experience in itself. His enthusiasm for fine food and elegant service is an inspiration to the entire staff at Caesars, who are pleased to "interpret" any dish on the menu — and equally pleased to serve it. Chef Daramparis himself offers his advice to diners who wish to consult with him in selecting dinner.

Caesars cuisine, as directed and prepared by Daramparis, promises to allay the widespread notion that restaurants in Southern California are merely lush spots with indifferent, ordinary food.

HARDLY ORDINARY are the dishes flambe and under glass which appear on the Caesars menu. While Chef Daramparis points out that these dishes are spectacular in their presentation, the modes of service have their particular gastronomic purposes.

"Flaming food arrives at the table at its peak of cooking

## HC to Begin RN Program Fall of '63

Los Angeles Harbor College has been approved by the California State Board of Nursing Education and Nurse Registration to offer a program for students interested in becoming registered nurses starting September 1963, Miss Roberta Lindberg, chairman of the Harbor College nursing division announced today.

The program will be two years in length, covering four semesters and two summer sessions. Students will be enrolled on a full-time basis in the college with a program major in nursing. The program will include academic courses, nursing courses, and supervised clinical experience in several local hospitals and clinics that have been approved by the state board.

UPON SUCCESSFUL completion of the entire two years of study, the student will receive an associate in arts degree, and will be eligible to apply for the state board examination to obtain the registered nurse certificate.

Application for the program must be made through the college admissions office prior to June 1, and pre-entrance requirements completed before the applicant will be considered for selection to the program.

Selection of students will be based on evidence that shows the applicant has above average academic ability and other characteristics necessary to be a successful nurse.

The course is open to both men and women, married or single, who are physically and emotionally healthy with no evidence of real or potential handicaps or disabilities.

TO BE ELIGIBLE, applicants must show evidence of United States citizenship, have acquired a high school diploma or evidence of equivalent education, have completed a one-year high school chemistry course or equivalent course in college, have completed one year of high school algebra or equivalent course in college, and pass eligibility test in English 1.

The most modern facilities for training will be available to the students in the new Harbor College Science Building to be opened in the fall, the recently completed Harbor General Hospital, Kaiser Hospital and the San Pedro Community Hospital.

perfection, and really hot. Foods served under a glass bell, not only are impressive to see, but arrive at the table with flavors and aroma perfectly preserved for diners' enjoyment," says Chef Daramparis.

It is to this, the enjoyment of fine food and impeccable

service that Daramparis is dedicated. Included in the dishes served under glass is Boneless Breast of Capon with Mushrooms and Sauce Imperial, the chef's own creation. Flaming dishes include Roast Duckling aux Cerises Noir flambe and Brochettes of Prime Tenderloin with Wild Rice, served flaming and accompanied by Sauce Bercy.

WHATEVER the dish, it is sure to have the special Da-

ramparis touch. The beef Stroganoff, a favored item in many restaurants, is served at Caesars with rice pilaf, a la turque, tomato, and exotic seasonings making a distinctive and delightful difference in this well-known dish.

Italian dishes on the menu include Veal Scaloppini Romana and Cotelletti Imbolite Palatina. Each day a different pasta is served.

Desserts at Caesars may be ices, pastries or flaming, but

sure to become most popular are the classic Crepes Suzette and Cherries Jubilee. Both are served with the ceremony of flaming performed at the table, a fitting finale for a celebration or a quiet dinner.

There never was such a magnificent display of gastronomic grandeur as during the days of the Roman Empire. Diamond Daramparis carries on the tradition — and many others of his profession — in the grand manner at Caesars.

## Harbor Slates Instrument Short Course

The twelfth annual Instrument Short Course, co-sponsored by the California Meter Assn. and Los Angeles Harbor College, will be held April 9 and April 10 at Harbor College.

The two-day meeting is designed to help both engineers and instrument technicians keep abreast of the rapidly changing technology in the

field of instrumentation. The program offers lecture sessions covering both the fundamental principles of measurement and control and the newest and most advanced techniques.

"It Goes In Here, Comes Out There and Everything is Automatic," will be given at the college cafeteria following din-

ner April 9. A Swedish smorgasbord is planned for a price of \$2.50.

Registration will begin at 9 a.m. on April 9 in the foyer of the Administration Building. Classes will be held from 10:30 a.m. until 10 p.m., April 9, and from 9 a.m. until 6 p.m., April 10. The registration fee is \$2.50.

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**Asparagus Spears** BIALTO-CUT ALL GREEN 300 CAN **2:49**

**Canned Tomatoes** FANCY FINE CALIFORNIA 8 1/2 CAN **2:39**

**Peanut Butter** LUNA BRAND CREAMY OR CRUNCHY 16 OZ. JAR—INCLUDES 4¢ OFF **49¢**

**Lipton Tea Bags** BLACK "TRIPLE" TEA 48 COUNT PACKAGE **59¢**

**MACARONI & CHEESE** Morton's Frozen 8-Oz. Pkg. **2:29**

**MINUTE MAID FROZEN 6 OZ. CAN 7:10**

**2:49**

**2:39**

**49¢**

**59¢**

**49¢**

**39¢**

**29¢**

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