

Historic Photos
Now on Display

"Vanishing Architectural Monuments in the Los Angeles Area," a collection of photographs and blueprints, will be on view at the University of Southern California's Quinn Gallery Jan. 18 to Feb. 5. The gallery, 823 Exposition Blvd., is open from noon to 5 p.m. Monday through Friday.

IRON FROM NICKEL MINES
Through new and expanded facilities, more than 75,000 gross tons of high grade iron ore are now recovered annually at International Nickel's mining operations in the Sudbury District of Ontario. This mining area is also the free world's major source of nickel and a source of copper, silver, gold, cobalt, platinum, palladium, rhodium, Ruthenium, iridium, selenium, tellurium, and sulphur.

'SERIOUS GENERATION'

Education Becomes Major Status Symbol for Youth

Untouched by the experience of the Great Depression and schooled by an affluent society, today's young people must not be expected to conform to the work-hard-and-

get-ahead pattern which motivated the generation that is now running things.

This conclusion, together with some recommendations for the future training of managers, comes from Dr. Douglas Basil, professor of Business and Industrial Management in the University of Southern California's School of Business Administration.

"Constituting the basic reservoir for employes and management alike, the emerging 20-29-year age group lives in a far different world than its forebears and is a totally different breed," says Dr. Basil.

WHILE CLASSIFYING the young group as a "serious generation," the USC business educator believes its members are more interested in security than in opportunity.

"They are marked, too, by a major status shift," says Dr. Basil. "Riches, the once-greatest status of American life, has been modified by the advent of education as a greater symbol of status. The scientists, the researchers have become the idols, replacing the Vanderbilts and the Carnegies."

The status-factor change probably accounts for at least some of the change in the attitudes of today's young people towards work, Dr. Basil contends.

HE FINDS today's prospective employee—

- Is less personally ambitious than was the case a generation ago.
- Does not believe he "owes" his company anything and is generally much less loyal, "is... If I don't like it here, I can find a job somewhere else..."
- Strongly resists the idea

of working long hours for low pay as employee or trainee in return for the promise of advancement and opportunity which may come "tomorrow."

"Today's young people search for security and in doing so accept the paternalistic patterns of the centralized government. These young people see no need to postpone any activity. They will marry earlier; have larger families. But they can still own a house, furniture and a car because of the double income most of them will have by both of them working much of the time," says USC's Basil.

WHAT CAN be done to motivate this younger generation to assume the responsibilities which eventually will be theirs?

- First of all, says USC business educator, the present hard-knocks generation must give up its idea that the youngsters are going to conform to its own mores, customs and beliefs.
- Next, develop on-the-job training programs having as their goals the skills of imagination, foresight and breadth of knowledge. Dr. Basil foresees the strong possibility that the trainee of the future for many businesses will have at least a master's degree and then go through a two-year postgraduate program with the likes of Honeywell or IBM. "He may never be trained to 'operate' a business, for fear his thought processes might be 'contaminated' by the old way of doing things."
- Finally, the USC professor contends, there must be a far greater understanding of all the human factors involved, if tomorrow's employes and managers are to be motivated to give their best to the organization.

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Use Beer As Ingredient in Cooking

Cooking with beer lends a flavor all its own and one enjoyed by many. Try these recipes suggested here as an introduction to a new flavor in eating.

SWEET POTATOES

6 sweet potatoes
1 1/2 cups brown sugar
1/2 cup beer
2 tsp. grated orange rind
1/2 tsp. salt
1/2 tsp. ground ginger

Cook sweet potatoes in boiling water until tender but still firm. Cool, peel and cut in quarters. Arrange in shallow baking dish.

Combine the brown sugar, beer, orange rind, salt and ginger in saucepan. Cook over low heat until sugar melts and is syrupy, stirring frequently. Pour over potatoes.

Bake at 400 degrees for 20 minutes or until browned. Turn potatoes once while baking.

SALAD DRESSING

1/2 cup olive oil
3 tbs. wine vinegar
1/4 cup beer
1/4 tsp. salt
1/4 tsp. freshly ground black pepper
Dash garlic powder

Beat or shake all ingredients together. This is delicious with potato salad, coleslaw or meat salads.

SAUSAGE BLANKETS

Cook as many small pork sausages as you'll require in beer for 10 minutes. Drain and cool. Prepare pastry or biscuit dough and roll very thin. Cut in squares.

Spread with prepared mustard and chopped onion. Wrap the sausages in it. Brush with egg yolk.

Bake at 425 degrees for 15 minutes or until browned. Serve hot.

SUCCULENT CELERY offers hundreds of uses, raw and cooked and this recipe for Braised Celery with Cheese makes a delicious luncheon or supper dish with Bacon.

Versatile Vegetable Has Flavor, Texture

Every weekly market basket should "tote" home celery.

This versatile vegetable should be a constant part of refrigerator staples, for with texture and flavor it has hundreds of uses, raw or cooked.

More than half of the celery eaten in the United States annually comes from



One delicious celery dish is Braised Celery with Cheese.

BRAISED CELERY WITH CHEESE

5 cups celery, cut into 1-inch pieces
1 small onion, sliced
1/2 inch boiling water in saucepan
1/2 tsp. salt
2 tsp. cornstarch
1/4 cup milk
1 tsp. salt
1/4 tsp. ground black pepper
1 cup grated sharp Cheddar cheese or 1/2 cup grated Parmesan cheese

Place celery and onion in saucepan with boiling water and salt. Cover and cook until celery is crisp-tender, 15 to 20 minutes. Drain, if necessary.

Blend cornstarch with milk and add to the celery. Add salt and ground black pepper. Cook until slightly thickened.

Sprinkle with cheese and toss lightly to melt cheese. Serve hot as a vegetable.

This is delicious as a luncheon or supper dish with crisp bacon. Makes 4 to 5 servings.

HOT SANDWICH IS EASY TO PREPARE

If you've had a Monte Cristo sandwich, you'll know how good Frenched Chicken Sandwiches will be when you look at the recipe that follows.

Heat one 4-ounce package of precooked frozen Kold Kist creamed chicken. Place one slice of ham or cheese between 2 bread slices (using 4 slices bread).

Combine two slightly beaten eggs with 1/4 cup milk in shallow dish. Dip sandwiches in egg-milk mixture and brown on both sides in hot buttered skillet.

Cut each sandwich into two and serve with hot creamed chicken spooned over them. Makes 4 servings.

Keep Cheese Refrigerated, Not Frozen

Many homemakers with home freezers ask if cheese can be kept successfully by freezing, so we did some research and find that the specialists of the Dairy Council of California have this to say:

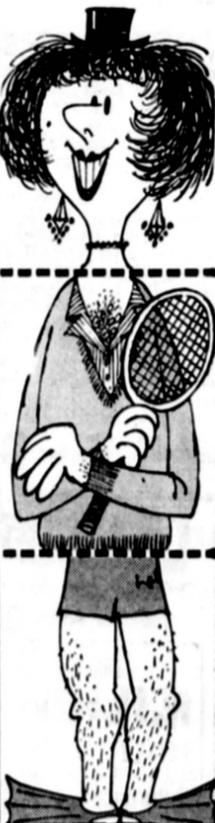
Freezing spoils the smooth texture of cheddar and such others as Swiss, cream cheese and Italian cheese. Freezing and thawing make cheese crumbly and causes fats to separate.

The best place to keep cheese is in the refrigerator in airtight container or wrapper. Ideal keeping temperature is 35 to 40 degrees. Many housewives buy cheese in slices. If the slices come packaged in a plastic film wrapper, leave the wrapper on to keep the cheese from drying out in the refrigerator.

Highly flavored and mild cheese should be wrapped separately in order to prevent transference of flavors.

Most cheese keeps well under refrigeration for a month. Notable exceptions are cottage cheese and cream cheese. These should be used shortly after purchase.

Don't throw away that moldy cheese! Simply trim off the mold and use the remainder.



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