

## Last ECC Session Under Way

"School Days" continue this week for more than 900 students at El Camino College enrolled in post session courses. More than 200 classes with a registration of 4,787 closed the first summer session program last Wednesday and the registration of 882 students was completed during a one-hour registration period Friday. Monday morning additions to class rolls brought the figure above the 900 mark.

Registration office statistics indicate that this year's post session figure is approximately 200 above that of 1964. The 4787 enrollment of the first session is an increase of 804 over that of a year ago. Both full- and part-time students planning enrollment for the fall semester have been encouraged by the registration office to complete all necessary testing and counseling prerequisites. Part-time students may secure reservations to register until 9 p.m. every evening, Mondays through Fridays, and full-time students may apply daily until 4:30 p.m. Leo M. Christian, dean of admissions and records, says. An enrollment of 14,200 is expected for the fall semester, which will open on Sept. 13.

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**VISIT WORLD'S FAIR . . .** Zelda E. Brewer, 2615 W. 226th St., is pictured with her two children and her niece as they relax during a tour of the New York World's Fair. The children are, from left, daughter Kandi, niece Josie, and Josh.

## Sister City Team to Bowl Against Redondo Saturday

Two bowling championship teams from Ensenada, Baja California, will be matched against Redondo Beach counterparts Saturday at the South Bay Bowling Center, Sister City Chairman Stan Vaughn announced today. Vaughn said the matches will be between two five-man teams and will take place at 1:30 p.m. at the South Bay Bowling Center. The competition is open to the public at no charge. Arrangements are made for

Expected to attend the matches in Redondo Beach are Ensenada Mayor, Adolfo Ramirez Mendez, and the Mexican Cities Sister City Chairman Nico Saad, as well as Redondo Beach Mayor William F. Czuleger, Vaughn, and other local officials.

Fabrics of cotton and wool do not pull apart at the seams.

## MARY WISH Menu Planners AND SHOPPING SUGGESTIONS



**GUESTS DO THEIR OWN** cooking when this easy-do Beef and Mushroom Fondue is the main part of the patio supper. Three unusual dipping sauces are added attraction.

## GUESTS MAKE OWN SUPPER

Surprise! Supper guests do their own cooking when the hostess plans her menu around this out-of-the-ordinary Beef and Mushroom Fondue.

The porch or patio buffet table is the ideal setting for this easy but elegant dish which calls for use of a fondue pan, an electric saucepan or a skillet with high sides. Guests cook their own strips of beef and fresh mushroom halves to their own individual liking, and three unusual dipping sauces accompany the fondue.

### BEEF AND MUSHROOM FONDUE

- 2 parts salad oil
  - 1 part butter
  - 2 tbs. fresh lemon juice
  - 1 lb. round steak or sirloin tip, cut into 1-in. thin strips
  - 1/2 lb. fresh mushrooms, halved or quartered
- Dipping Sauces (recipes follow)

Cooking is done right at the table by guests. Use a fondue pan, electric saucepan or skillet with high sides.

Heat enough oil and butter to half fill fondue pan or other cooker. Add lemon juice. Heat to just below smoking point and keep oil bubbling during cooking.

Have beef strips and mushrooms at room temperature and place on serving tray on table.

Set out small bowls of Orange-Ginger Sauce, avocado-Dill Sauce and Blue Cheese Cocktail Sauce.

Each guest spears a piece of beef or mushroom on a long fondue fork or bamboo skewer, then holds it in the hot oil until cooked

to desired doneness, about 30 to 60 seconds. He then dips it in a sauce on his plate, eating at once.

Add more oil to pan as needed and skim surface of oil occasionally.

### ORANGE-GINGER SAUCE

- 1/2 cup mayonnaise
- 1/2 cup dairy sour cream
- 1 tsp. grated orange peel
- 2 tbs. fresh orange juice
- 1 tbs. finely chopped, crystallized ginger
- 2 tbs. finely chopped water chestnuts or cashew nuts
- 1 clove garlic, crushed or finely minced
- 1 tsp. soy sauce

Combine all ingredients and mix well. Refrigerate one hour or longer to blend flavors. Makes 1 1/2 cups.

### AVOCADO DILL SAUCE

- 1 ripe avocado, mashed
- 1/2 tsp. lemon peel
- 2 tsp. fresh lemon juice
- 1 cup dairy sour cream
- 1 tsp. seasoned salt
- 1/4 tsp. dried dill weed, or more to taste

Combine avocado with lemon peel and juice. Blend in remaining ingredients. Chill. Makes 1 1/2 cups.

### BLUE CHEESE COCKTAIL SAUCE

- 2 tbs. crumbled blue cheese
- 2 tbs. fresh orange juice
- 2 tbs. grated orange peel
- 1 cup catsup
- 1/4 tsp. Worcestershire sauce
- 1/4 tsp. grated horseradish

Mash blue cheese with orange juice. Add remaining ingredients and blend thoroughly. Allow to stand at least one hour before serving. Yield: 1 1/2 cups.

## Marinate Fish For Barbecue

Sometimes we are prone to think of barbecue only in terms of steaks, hamburgers or hotdogs. But fish is also delicious hot from the barbecue. Here is a marinade good for swordfish or any firm fleshed fish, the proportions for about two pounds of fish.

### CALIFORNIA MARINADE

- 1/2 cup garlic wine vinegar
  - 1/4 cup olive oil
  - 1/4 bottle capers (including liquid)
  - 1 tbs. salt
  - 1/4 tsp. each garlic salt, pepper
  - 1/4 tsp. monosodium glutamate
  - 2 tsp. dry mustard
  - 2 dashes Tabasco Sauce
- Pinch each: Ginger, thyme, marjoram

Combine ingredients. Marinate fish for about an hour, turning frequently. Drain, saving sauce. Broil fish, basting occasionally with the sauce, until done. (And for out-of-this-world cocktail appetizers, marinate cooked and peeled prawns or shrimp in this sauce for three or four hours, stirring occasionally. Drain off liquid; serve prawns on toothpicks.)

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