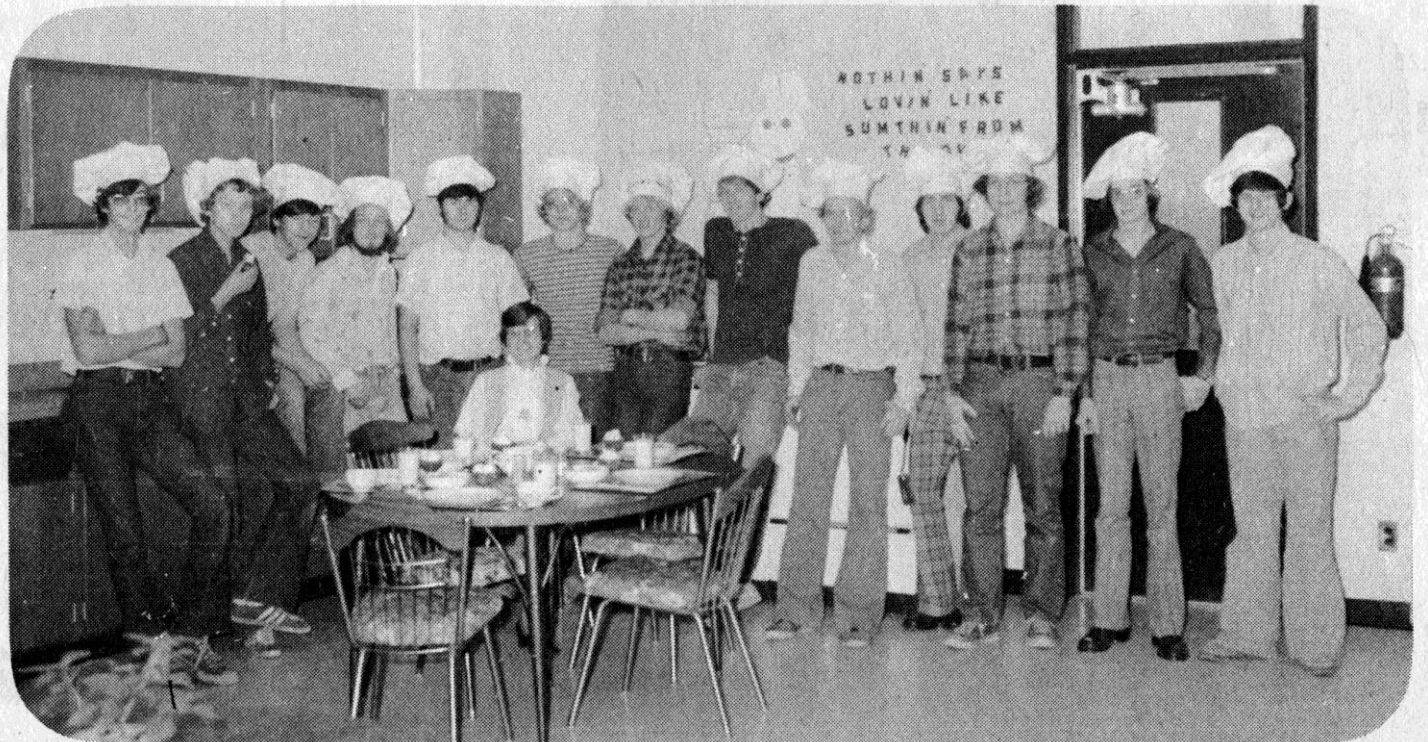


Diamond Drill

Out of the Past

November 6, 1974

A group of Forest Park High School senior boys are studying to be aspiring chefs. The 13 boys seem to be at least temporarily engrossed in learning more about kitchen skills, nutrition, menu planning and wise shopping while taking a cooking class under supervision of home economics teacher Phyllis Smith. The class has become so popular that Mrs. Smith has a waiting list for the second semester. In current teenage vernacular food is translated as "rail" and to date the boys have tested their skills on quick bread, sangies, soups, salads and casseroles. The group attracted outside attention to their culinary skills by inviting guests to enjoy the fruits of several days of planning and preparation. The Italian themed menu featured lasagna by Ken West, round loaf bread by Steve Furmanski, pudding desert by John Robarge and a salad. The "rail" was so good that Forest Park teacher Art Marinello was drawn from an unknown distance by his Italian homing instincts to help clean up any leftovers.



Future Chefs And Instructor

Aspiring Chefs all? Probably not, but this group of Forest Park seniors is at least temporarily engrossed in learning more about kitchen skills under the supervision of instructor Phyllis Smith, seated. The 'boys'

cooking class' is one of the most popular on the senior class level, and there is a waiting list for the second semester, Mrs. Smith noted. More on this unusual class in a related article.