

Lundquists, El Camino College Issue \$1.5 Million Challenge

By Brian Simon

When it comes to education, Melanie Lundquist pulls no punches. The other half of the well-known South Bay philanthropic couple (her husband Richard is President of the El Segundo-based Continental Development Corporation and Chair of the El Segundo Educational Foundation) that in 2007 pledged \$50 million to Partnership for Los Angeles Schools, Lundquist is calling on both corporate and individual help to raise \$1 million for El Camino College plus another \$500,000 to be spread amongst the other community colleges in the state.

El Camino's \$1.5 million goal is one component of an ambitious and historic program devised by the Bernard Osher Foundation, which made a \$25 million gift to the California Community College system last year to fund scholarships throughout the state. The Osher Foundation, named after the billionaire philanthropist who was a founding director of World Savings, issued a challenge that if the 110 state community colleges could raise a cumulative \$50 million by June 2011, it would provide an additional \$25 million in matching funds to up the grand total of scholarship monies to a crisp \$100 million.

To launch the ambitious effort, the Lundquists, El Camino College President Thomas M. Fallo, and Los Angeles Mayor Antonio Villaraigosa will host a reception today from 5:30 to 7:30 p.m. at The Atrium at Continental Park. To spread the word and get people in the door, over 2,000 invitations went out to elected officials, El Camino College current supporters, business owners and corporate leaders from all over the South Bay. "I don't want to leave one red penny on the table," said Melanie Lundquist. "It will be a disgrace and a shame if we do not meet this challenge."

This year, El Camino College received \$20,000 from the Osher Foundation's initial donation and used the funds to hand out 20 scholarships (\$1,000 per) to deserving students. Under the new matching program, the school will theoretically be able to hand out 97 scholarships per year in perpetuity. "The monies raised statewide under this program will remain an asset of each individual college, but will be pooled together in an investment fund with interest earnings from the endowment funding the \$1,000 scholarships without ever touching the principal," explained El Camino College Foundation Executive Director Katie Gleason.

The money will certainly come in handy for attendees of the Torrance-based campus that serves eight South Bay cities including

El Segundo, Manhattan Beach, Hawthorne, Inglewood, Lawndale, Manhattan Beach, Redondo Beach and Torrance. More than half of El Camino College's students are on some form of financial aid. "Scholarships often mean the difference between attending full-time or not," said Gleason. "Many have to juggle a job or family responsibilities."

On that note, the Osher Foundation reached out to the most financially needy students with its original \$25 million gift. Future donors will be able to provide input on which students to target, according to Gleason. "At levels of 10 to 13 thousand, they can have their own name scholarship," she said. "So for example, they could identify a student in science or arts and this would become part of that scholarship program."

California's ongoing financial woes have taken a major toll on education, and things could get worse before they get better. "As state campuses continue to have problems, more students are being left out in the cold," said Lundquist, who herself took advantage of the community college system after she graduated from high school. "So many of us have used this system--it affords us to get our first two years of good education in at a much lower price. I went there because I couldn't afford a four-year college before going to grad school. I got a really good education. Classes were small, it was personalized, and the professors couldn't have been more helpful."

California community colleges continue to be a saving grace for the more than 2.7 million students they serve each year, providing affordable and accessible educational opportunities while also supplying the majority of the state's workforce training. Yet despite

paying lower tuitions, community college students still must contend with rising costs for items such as textbooks, supplies, housing, transportation, childcare, and health care. It is hoped the endowments will ease that burden. "This initiative is an extraordinary opportunity for California, particularly where we're at," said Lundquist. "Although Richard and I have no children of our own, we feel every young person in the world is our responsibility. It's everyone's responsibility to provide children with these opportunities so they can reach their potential. This is the land of opportunity, but the only way to meet that opportunity is through education."

Lundquist added that she is determined to see El Camino College reach its goal in spite of today's recessionary climate. "I told them we're not going to use that 'e' word (economy) because there are great opportunities even in difficult times," she said. "We have to find a silver lining and do the most we can. Whatever someone can give, even if it's just \$10, they should feel so good about what they've done because it's a collective effort and it's not easy. I believe we have a responsibility to make sure that each generation after us is equal to or greater in stature than we are. And we haven't been doing that. We've broken so many things—education, the environment, health care. This is a chance to redeem ourselves."

For information about how you can support this challenge, contact Katie Gleason at the El Camino College Foundation at 310-660-6040 or kgleason@elcamino.edu



Food



HERB & LEMON ROAST CHICKEN

Even if you're only feeding four, it is a good idea to roast two chickens at once. It takes the same amount of time and then you have leftovers to use for sandwiches, soup or salad or Quick Cassoulet.

Servings: 8 servings
Total Time: 2 hours
Ease of Preparation: Moderate
Health: Low Calorie, Low Carb, Low Sat Fat, Low Sodium, Heart Healthy, Diabetes Appropriate

- Ingredients:**
Herb & Lemon Roast Chicken
2 lemons
2 cups packed parsley leaves
1/4-cup fresh thyme leaves
1/4-cup fresh rosemary leaves
3 cloves garlic, peeled
1 1/2 tablespoons extra-virgin olive oil
2 teaspoons salt
Freshly ground pepper to taste
2 whole chickens (3 1/2 - 4 pounds each)
1 14-ounce can reduced-sodium chicken broth, divided
1/2 cup dry white wine
2 tablespoons water mixed with 1-tablespoon cornstarch

- Steps:**
1: Position oven rack in lower third of oven; preheat to 350°F. Coat a large roasting pan with cooking spray.
2: To prepare chickens: Zest lemons, then cut in half. Combine lemon zest, parsley, thyme, rosemary, garlic, oil, salt and pepper in a food processor or blender; process until finely chopped. Reserve 1/4 cup of the mixture, covered, in the refrigerator for the gravy.

3: Place chicken hearts, necks and gizzards in the prepared pan (reserve livers for another use). Remove excess fat from chickens. Dry insides with a paper towel. With your fingers, loosen skin over breasts and thighs to make pockets, being careful not to tear the skin.

4: Spread 1/4-cup herb mixture in the pan; place the chickens on top, at least 1 inch apart. Rub 1-tablespoon herb mixture into each cavity; spread remaining mixture under skin. Place 2 lemon halves in each cavity. Tuck wings behind the back and tie legs together.

5: Roast the chickens for 20 minutes. Drizzle with 1/4-cup broth and roast for 40 minutes more, basting with pan drippings every 20 minutes. Tent the chickens with aluminum foil and continue roasting for 30 minutes, or until an instant-read thermometer inserted into the thickest part of the thigh, away from the bone, registers 180°F and the cavity juices run clear.

6: To prepare gravy: Transfer the chickens to a platter; tent with foil. Pour pan juices into a bowl, leaving giblets in the pan. Chill juices in the freezer for 10 minutes. Meanwhile, add wine and remaining broth to the pan; bring to a boil over medium

heat, scraping up any browned bits. Add any juices accumulated on the platter.

7: Skim fat from the chilled juices. Add juices to the pan; return to a boil, then strain into a saucepan. Bring to a simmer. Whisk

in cornstarch mixture. Simmer, stirring, until slightly thickened, about 1 minute. Stir in reserved herb mixture. Season with pepper.

8: Carve the chickens, discarding skin. Serve with the gravy.

Mandy's Family Restaurant
The Best Food In El Segundo

"We now accept Chevron Vouchers" **BREAKFAST LUNCH DINNER** **6 AM - 9 PM OPEN 7 DAYS**

<p style="text-align: center;">Breakfast Special 2 Hot Cakes, 2 Bacons, 2 Eggs, 2 Link Sausages \$2.99</p>	<p style="text-align: center;">Breakfast Special Chorizo Scramble with Rice and Beans and Tortillas \$5.99</p>
<p style="text-align: center;">Lunch Special Club Sandwich with Cole Slaw and a Coke \$5.99</p>	<p style="text-align: center;">Lunch Special Bacon Cheeseburger with Fries and a Coke \$5.99</p>
<p style="text-align: center;">Dinner Special Meat Loaf Dinner Soup or Salad and Potato \$5.99</p>	<p style="text-align: center;">Dinner Special Chicken Fried Steak Soup or Salad and Potato \$5.99</p>

241 Main Street • El Segundo, CA 90245
For food to go call 310-322-7272

SAVE YOUR RETIREMENT

This week's special topic
"ARE ANNUITIES RIGHT FOR YOU?"

Discover how to:

- Recover from market losses
- Protect your future retirement
- How to recover 401k/IRA losses

Pre-registration required. Limited to the first 20 people. CALL NOW to reserve your seat.
Toll Free 1-800-283-4346 24-Hours

Agents/Lawyers/Brokers not permitted to attend.
CA Insurance License #0F22483

FREE DINNER FINANCIAL WORKSHOP
For Retirees & Pre-Retirees

Tuesday, July 28th
or
Wednesday, July 29th

5:30 P.M. (Registration 5:15 P.M.)

1800 Rosecrans Avenue
Manhattan Beach, CA 90266

This program is being offered by Much Financial Services, Inc.
serving the South Bay since 2004.