Armed Forces



FLOYD A. FRENCH JR.
Floyd A French Jr., son of Mr. and Mrs. Floyd A.
French Sr. of 25420 Oak St., Lomita, receives silver
bars marking his promotion to captain in the U. S.
Air Force at Tan Son Nhut AB, Vietnam. Col. Alfred
J. Hanlon Jr. (left) and Col. Bussell D. Lockhart pin
on the bars. Captain French's wife, Pat, is the daughter of Mr. and Mrs. Elwood R. Neprud of 25903 Cypress St., Lomita.



DECORATED . . . Lt. Col. Robert W. Dees (right), who lives here at 5014 Via El Sereno, was awarded his third Air Force Commendation Medal during a retirement ceremony at Headquarters, Space Systems Division, at the Los Angeles Air Force Station last week. Here the rettring officer receives his retirement certificate from Col. David V. Miller, vice commander of the division.

Army Pvt. Thomas L. Bechat, whose wife, Carol, lives at 4722 Macafee Road completed the Infantry School's three-week airborne course at Ft. Benning, Ga., March 24.
His training, which included five jumps from a C-130 airplane flying 170 miles an hour at an altitude of 1,250 feet, qualified him as a parachutist.
His parents, Mr. and Mrs.
His parents, Mr. and Mrs.
Herman L. Bochat, live in Hawthorne.

Army Pvt. Thomas A. Mussachia of 514 Agate, Redondo Beach, was assigned to the 39th Engineer Battalion in Vietnam, March 14.
A construction specialist in the battalion's Headquarters Company located near Tuy

Private Lonnie R. Williams,
24, son of Mrs. Ruth M. Matlock, 205 E. 227th, was honor or
graduate of an eight-week
textile repair course that ended March 14 at the Army
Quartermaster School. Ft.
Red Vol. 14



PAUL W. DIEHL PAUL W. DIEHL.
Airman Paul W. Diehl has
been assigned to Keesler
AFB, Miss., for training as
a communications specialist. The airman, son of
Roscoe E, Diehl of 3542 W.
169th St., is a 1965 graduate of North High School.



ROY E. ILLSLEY Airman Roy E. Illsley, son of Mr. and Mrs. Roy E. of Mr. and Mrs. R. Oy E. Illsley Jr. of 21802 Orrick St., has been assigned to Sheppard AFB, Tex. The airman, who attended Carson High School, will be trained as an aircraft maintenance specialist. tenance specialist.

Deadline Nears For Vet Claims

Veterans who plan to file fice, bringing him a copy of for their property tax exemp-tions were reminded today if he owns real property, his

that the deadline for making deed or other proof of owner-off.

application is only two weeks off.

County Assessor Philip E. Watson said that because the new deadline, April 15, falls on Saturday, applications will be accepted through Monday, April 17.

Claims may be filed in person at any of the assessor's regional offices in room 225 at the Hall of Administration up to 5 p.m. Monday afternoon. If veterans mail the returns, they must be postmarked on or before April 17 or the claim will not be accepted.

A veteran filing for the first time must appear in person at any assessor's of- Watson said.

Old Fashioned Delicatessen You'll relish each bite of these huge, julicy Coney Island hot dogs. They're bigger and better than regular franks and bring you a subtly seasoned flavor you won't find in any other meat. Serve them steaming hot over our flavorful home-made baked beens for a hearty lunch. Mimmm!

Coney Island Hot Dogs 98c reg.

"Baked all day" flavor. With franks. Reg. 49c lb.

Balced Reams 39e lb.

Serve in sandwiches or salads, Regularly \$2.19 lb.

Boiled Ham \$1.98 lb.

FOR A WHITER WASH

LIBBY'S PINEAPPLE JUICE

. The dessert treat the whole family likes. Delicious! Gelatin 12 3 or 1

us, juicy pickles to add flavor interest. 22 oz Sweet Pickles 45° nicken La Scala, Baef Stroganoff, Turkey Primavera Dinners

White, Yellow or Dark Fudge. 19 ounce packag thef Cake Mixes 29°

GOLDEN RIPE





FIRST OF THE SEASON

NERIPENED ANTALOUPE 0

TENDER SOCCOLI LARGE EARS

CALIFORNIA GROWN - WHOLE BODY

2-21/2 lb. fresh average

Extra large, succulent chickens with plenty of tender meat. California g KING SIZE FRYERS

California grown chickens—Fresh chicken to cook with a dash of sauterne. Deliciousl FRYER BREASTS or WHOLE LEGS 59%

U.S.D.A. "CHOICE" BEEF CHUCK



U.S.D.A. "CHOICE" BEEF RB

U.S.D.A. "Choice" Beef-Center cut. Pot roast with mild onions and a flavorful bay leaf. SEVEN BONE ROAST or STEAK U.S.D.A. "Choice" Beef. The perfect meet to serve with our severkraut and plump dumplings 29is SHORT RIBS OF BEEF cubes are excellent for savory Springtime stews with lots of fresh vegetables. BONELESS STEW BEEF OF 79is

"Choice" Beef-Large end. Juicy, tender meat, aged naturally for more flavor. STANDING RIB ROAST 79i U.S.D.A. "Choice" Beef-Whole or point cut. Delicious roasted with a can of onlon soup

BONELESS BEEF BRISKET 89i. Eastern Grain Fed - Bone in, Fry 'til golden brown and serve with spicy apply sauce **PORK STEAKS**

EASTERN GRAIN FED PORK SHOULDER



FARMER JOHN

Eastern Grain-Fed Pork-Bone in. Here's a lean 'n luscious roast for company meals

PORK BUTT ROAST John-Tasty friers. Serve them sizzling hot for a scrumptions brunch. 8 oz. package. Skinless PORK LINK SAUSAGE 4...51

Turek & Meck-Also plain year cutlets, (Year drumsticks, 12 ounce package, 69c) BREADED VEAL CUTLETS

Gourmet Sea Foods

Frozen—The best frozen fish you ever thew!
North. Hailbut Steaks 79c lb. Fresh - Delicate, gentle flavor. Broil or fry. Fillet of White Fish 69c lb.

Flounder Almondine 69c
Frozon—Great for either lunch or dinner. 14 oz.
Gorton's Fishsticks 69c

DEL AMO SHOPPING CENTER CORNER OF HAWTHORNE & SEPULVEDA

MAGIC CHEF

