

Special FOOD Coverage

STOP! CHECK! SAVE!

Special FOOD Coverage

Modern Radio Service

Using Modern Methods and Modern Equipment

Since 1925 C. "Alex" Alexander has rendered satisfactory Radio Service in this district.

MODERN APPLIANCES

RCA-VICTOR HEADQUARTERS 1279 SARTORI PHONE 889

FOOD SERVICE

Flavor-Famed Meats

FANCY 1926 SPRING BABY MILK LAMB LEGS "FINEST QUALITY" 25c

Sunnyfield or Cudahy's Puritan SLICED BACON 1/2-lb. Pkg. 19c

Fresh GROUND BEEF lb. 12 1/2c

Center Cut Shoulder or 7-Bone Chuck ROASTS "BEST CUTS" lb. 16c

Plate Rib BOILING BEEF lb. 7c

Grain-Fed "Branded" Steer Beef PRIME RIB ROASTS - 1st 5 Ribs "Best Cuts" lb. 22c

Wilson's Eastern Sugar-Cured BACON By the Piece lb. 32c

EASTERN GRAIN-FED PORK LOIN ROAST lb. 25c

SPECIAL! CONCORD GRAPES lb. 5c

SILVERBROOK OR CHALLENGE BUTTER Quality lb. 39c

BROOKFIELD - Large U.S. Extra FRESH EGGS doz. 33c

STRINGLESS CUT BEANS No. 1 9c

EIGHT O'CLOCK COFFEE 12-oz. Jar 17c

DEL MONTE PLUMS DE LUXE No. 2 1 1/2c

ANN PAGE PORK BEANS 3 1/2-cans 25c

SKIBBY P-NUT BUTTER 12-oz. pkg. 12c

FRANCO-AMERICAN SPAGHETTI 2 1-lb. cans 15c

C.H.B. Sweet Pickles 3 1/2-oz. jars 25c

RAJAH SALAD DRESSING 4-oz. jar 25c

GEBHARDT'S BEANS SPICED 2 No. 1 cans 15c

CALIFORNIA TOMATOES 3 No. 2 1/2 cans 25c

TENDER SWEET PEAS No. 2 can 10c

NATIONAL BISCUIT COMPANY'S RITZ CRACKERS 1-lb. pkg. 21c

ASSORTED FLAVORS DORIS JAMS 12-oz. jar 25c

WESTCHESTER BROTH CHICKEN 12-oz. can 10c

BUCKET SYRUP "Maple at 17 1/2c Best" 12-oz. bottle 19c

SUNVIEW-FASTY FIG BARS lb. 10c

TREASURE BRAND SARDINES 1-lb. can 6c

Yukon Club Lime Sockeye Sparkling Water GINGER ALE 2 12-oz. bottles 9c

PRICES EFFECTIVE THURS., FRI. & SAT., SEPTEMBER 10, 11 & 12 (We Reserve the Right to Limit Quantities)

A&P FOOD STORES 1319 SARTORI AVENUE, TORRANCE

CAKE BAKING CONTEST OPEN TO ALL, CASH PRIZES GIVEN

Cakes Returned To Those Who Bake Them. Three Cash Prizes Offered at Novel Contest Saturday Morning

Cake bakers, here's your big opportunity! You can win recognition for your art and ability as a culinary expert.

The Cake Baking Contest is one of the highlights of the Silver Anniversary Festival this week-end, and prizes are offered as follows: \$10.00 for the most attractive cake; \$5.00 for the best tasting cake; and \$2.50 for the second best tasting cake.

There are no strings to the offer. You just bring your cake to the Torrance Civic Auditorium at 9:30 a. m. on Saturday, September 12.

PORK CHOPS WITH BROWNED RICE

4 pork chops 2 tablespoons butter 2 cups uncooked rice 2 cups canned tomatoes 1/2 teaspoon pepper 1 1/2 cups water 1/2 cup green pepper, finely chopped 1/2 cup onion, finely chopped 3 teaspoons salt

Method: Brown the pork chops in fat. Remove from pan and season with 1 teaspoon salt. Wash rice, and brown in fat, stirring constantly. Add tomatoes, water, green pepper, onion, and seasoning. Lay chops over the top. Cover and cook on a simmer burner or low flame for 45 minutes or until rice is done.

ASPARAGUS SUPREME

2 tablespoons butter 2 tablespoons flour 1/2 cup milk 1 tablespoon finely chopped onion 1 1/2 cups grated American cheese 2 eggs 1 1/2 cups cooked asparagus Salt and pepper

Method: Make a sauce with the butter, flour and milk. When thickened and smooth, remove from fire. Add chopped onion and cheese, and stir until cheese is melted. Add beaten egg yolks and blend well. Carefully add the asparagus cut in small pieces. Season to taste. Fold in the beaten egg whites. Pour into oiled casserole. Set in a pan of water and bake until firm at 375 degrees.

Oven Method Now Used To Can Fruit

Accurate Temperature Control Makes Method Easy and Successful

Remember the open kettles, steamers and water baths of last year's canning season? Remember how you dreaded the task of preparing fruits in a hot, stuffy kitchen?

But almost as if by magic this has changed over night! The modern automatic electric range has a miracle to offer - its heat-controlled, moisture-controlled electric oven in which fruit may be "put up" easily, successfully and safely.

Seems almost uncanny, doesn't it - canning in your electric oven. But the jars of fruit can be neatly lined up on the rack in the oven and there they process "all at once" without requiring any attention.

Accurate Heat Control

Oven canning, to be successful and sure, must be done under accurate temperature control. The temperature must be low and steadily controlled in order to insure the proper heat penetration and to preserve as much of the flavor, shape and color of the fruit as possible.

The first part of this new method is the most difficult - if any part could be called difficult. We haven't as yet discovered a way to say "presto" and find the fruit in the jars, all ready for processing!

Pack into sterilized quart or pint jars and cover with a sugar syrup of the desired consistency, adding just enough to come within one inch of the top of the jars.

Arrange on Oven Rack The easiest part is now to come. With practically no trouble you can process nine quarts or twelve pints of fruit at one time.

Meat "Birds" Don High Hat For Company

Meat "birds" are almost as numerous in kind as are the natural species. First, there were veal "birds," thin rectangular slices of veal wrapped around a bread dressing; then along came beef "birds," with thin slices of beef round wrapped around partially cooked vegetables; but the latest version are the meat "birds" which are meat through and through.

These all-meat "birds" are made especially for company dinners when you want something very nice and yet easily prepared and served. The centers of the birds are made from a mixture of ground beef and cured ham. These are shaped into rolls and a piece of flattened pork tenderloin wrapped around them and then wrapped with bacon.

turned-up edges, and place on the rack in the oven. Then you set the temperature control of the electric oven to the right temperature, turn the oven switch to bake and you're through until the canning time is up.

Then, remove the jars from the oven and screw or clamp the covers tight to seal. Place the jars on cake racks or oven racks to cool. Then label and store in a cool place. Didn't we tell you this method was easy!

Set the oven at 300 degrees for all the above-mentioned except the berries which require a 250 degree oven. Peaches and plums will be processed in 1 1/2 hours, apricots in 1 1/2 hours, and berries in 1 1/2 hours.

Heat Dodger BELLEVILLE, Kan. (U.P.) - Charles Klazuba has found a way to do his farm work and escape the heat. He has been doing tractor plowing at night.

4-H Champion ROSEBURG, Ore. (U.P.) - John Alexander, 83, claims the distinction of being the oldest 4-H Club leader in the United States.

APRICOT BREAD

1 1/2 cups dried apricots (about half pound) 1 cup water 2 1/2 cups flour 3 tablespoons baking powder 1/2 teaspoon soda 2 tablespoons melted fat 1/2 teaspoon salt 1/2 cup sugar 1/2 cup chopped nuts 1 egg 1 cup sour milk or buttermilk

Method: Wash apricots. Place in saucepan with 1 cup water and boil until apricots are soft (about 10 minutes). Drain, if there is any liquid left. Cool and chop apricots. Sift flour, baking powder, soda, salt, and sugar together. Add well beaten egg, milk, and nuts to flour mixture. Add melted fat and mix well. Fold in chopped apricots. Pour into oiled loaf pan lined with waxed paper. Bake 1 to 1 1/2 hours at 350 degrees.

PINEAPPLE POBKETTES

12 slices pineapple 1 lb. ground raw ham 3 cups mashed sweet potatoes Dash of pepper 12 slices thin bacon 1 egg 1/2 teaspoon salt Toothpicks

Method: Mix ham with beaten egg. Season sweet potatoes. Make a round patty of ham for each serving. Place on slice of pineapple. Put a potato slice on top of ham patty, then another pineapple slice. Wrap 2 slices of bacon around patty and fasten with toothpicks. Place in shallow baking dish and bake for 1 1/2 hours at 350 degrees.

CALIFORNIA CHICKEN

1 lb. ground lamb 1/2 lb. ground pork 1 teaspoon salt 1/2 cup crushed pineapple drained 1/2 tablespoon chopped green pepper

Method: Combine all ingredients and shape like a chicken leg around a wooden skewer. Roll in bread crumbs. Corn flakes may be used in place of bread crumbs. Let stand 30 minutes in refrigerator. Brown in hot fat, then reduce the temperature. Cover closely and let cook slowly for 45 minutes. Before serving, place olives on the ends of the skewers.

STUFFED EGGS AU GRATIN

8 hard cooked eggs 1/2 teaspoon Worcestershire sauce 1/2 cup butter 1/2 teaspoon prepared mustard 3 green onions 4 sprigs of parsley 4 slices cold boiled ham 1 1/2 cups white sauce 1/2 cup grated cheese

Method: Cut eggs lengthwise and slip out yolks, mash and blend with Worcestershire sauce, butter and mustard. Put the onions, parsley, and ham through food chopper and combine with the egg yolk mixture. Stuff egg-whites with this mixture, heaping them generously. Arrange in a shallow oiled baking dish and pour the sauce over the eggs. Sprinkle grated cheese over the top and bake at 375 degrees for 20 minutes or until heated through.

BAN PUBLIC DRINKING

Drinking liquors on the public streets proved unprofitable for Tom Nash, arrested Sept. 2, for violation of Ordinance No. 281 which covers this phase of local activity. Nash was given a sentence of 30 days, suspended for two years on condition that he stay out of Torrance.

Weather By Phone

STOCKHOLM (U. P.) - The Stockholm telephone service has added weather forecasts to its special services. Like the time service the weather forecast is given by a phonograph record.

NEW AMBULANCE

Stone & Myers, funeral directors, took delivery Tuesday on a new ambulance, replacing one destroyed by fire several weeks ago.

STOP



LOOK



READ

Take our tip - don't gamble on tires! A blow-out may throw your car out of control - may mean a serious, costly accident. Play safe. See us about a set of Goodrich Silvertowns. Then you'll have the protection of the Life-Saver Golden Ply, a layer of special rubber and full-floating cords scientifically treated to resist the heat generated inside the tire by today's high speeds.



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P. A. Flakes 83c Petro-lagar 89c Ipana Tooth Paste 39c

Drene Shampoo 49c Castoria 28c Vick's Vapo-Rub White 24c

Baume Bengue 50c Baby Talk J & J 19c Armand Face Powder 44c

Ingram's Shaving Cream 29c Kleesex 500's 31c L. B. Hair Oil Large 67c

Film Prints All Sizes 3c Bayer's Aspirin Doz. 12c Squibb's Milk Magnesia Large 29c

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Make Grubb's Your Market

Make it a point to visit GRUBB'S MARKET while attending the events of the Silver Anniversary Festival. All we ask is just one chance to prove that GRUBB'S meats are superior in every way.

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