



A&P
ESTABLISHED 1859
FOOD STORES

Sale

CHRISTMAS



FOODS

May This Be Your Happiest Christmas Ever.
—Your A & P Store Manager

Young, PILGRIM BRAND Fresh-Killed TURKEYS

DRY-PICKED YOUNG TOMS lb. **23^c** These plump, fancy turkeys are all young, fresh-killed birds... The very pick of the country's finest flocks. You'll find every one superb... The meat firm, tender and unusually delicious! Order yours today!

GRAIN-FED YOUNG TOMS lb. **25^c**

FANCY FATTED FRESH-DRESSED GRAIN-FED DUCKLINGS 4-6-lbs. avge. lb. 27^c	CUDAHY'S REX PURE LARD 1-lb. carton 15^c
FANCY FRESH-DRESSED COLORED HENS 4-5-lbs. avge. lb. 27^c	CUDAHY'S PURITAN OR SUNNYFIELD FANCY EASTERN SLICED BACON 7/8-lb. pkg. 17^c
EASTERN GRAIN-FED PORK LEG OR LOIN ROAST lb. 23^c	CUDAHY'S WHITE RIBBON SHORTENING 1-lb. carton 14^c
BULK MINCE MEAT 2 lbs. 25^c	CUDAHY'S PURITAN PURE PORK LINK SAUSAGE 1/2-lb. pkg. 17^c
100% PURE-OUR OWN MAKE PORK SAUSAGE lb. 29^c	FRESH EXTRA LARGE EASTERN OYSTERS doz. 25^c

FANCY FRESH DRESSED, MILK-FED, COLORED SPRING ROASTING CHICKENS

4-5-lbs. AVERAGE lb. **27^c**

COUNTRY GENTLEMAN

DEL MONTE CORN

No. 2 can **10^c**

DEL MONTE ASPARAGUS TIPS 2 picnic cans 25^c
DOLE'S PINEAPPLE GEMS 14-oz. can 9^c
NAMCO FANCY CRABMEAT No. 1/2 can 23^c
"THE DELICIOUS FLAVORS" JELL-O DESSERT 2 pkgs. 9^c
CAKE FLOUR SWANSDOWN 44-oz. pkg. 22^c
RAJAH SALAD DRESSING pint jar 15^c
HEINZ FIG OR PLUM PUDDING 15-oz. can 28^c
EMERALD WALNUTS NEW CROP lb. 15^c
HEINZ MINCE MEAT 1-lb. can 19^c
LIBBY'S TOMATO JUICE 2 No. 2 cans 15^c
C.H.B. SWEET MIXED OR SWEET PICKLES 25-oz. jar 25^c
"THE QUICK DIGESTIBLE SHORTENING" CRISCO 3-lb. can 52c
SULTANA PEANUT BUTTER 2-lb. jar 28^c
"THE ORIGINAL BEER" PILSENGOLD CASE OF 24 12-oz. cans \$1.89

SILVERBROOK FIRST QUALITY Butter quarters lb. 36c	DEL MONTE Tomatoes solid pack 2 1/2 doz. 12 1/2c
SUNLIGHT LARGE U.S. EXTRAS Fresh Eggs doz. 37c	DEL MONTE DROMEDARY 10-oz. SEEDED OR Pitted Dates 7 1/2-oz. pkg. 10c
FINE GRANULATED Sugar 10-lb. paper bag, 10-lbs. 48c	MAXWELL HOUSE Coffee regular or drip 1-lb. can 25c
The World's Largest Selling Brand Eight O'Clock coffee lb. 19c	BAKING POWDER Calumet 1-lb. can 18c
IONA FAMILY Flour 20 1/2-lb. 65c, 10-lb. sack 30c	HEINZ Ketchup tomato 14-oz. bottle 15c
DEL MONTE Peaches sliced or halves No. 2 can 10c	SEQUOIA EXTRA LARGE Ripe Olives 6-oz. can 13c
DEL MONTE Pears Bartlett No. 2 cans 25c	CAMPFIRE Marshmallows 1-lb. pkg. 15c

ASSORTED

HEINZ SOUPS

2 Med. cans **25^c**

(Except Chicken, Consomme & Clam Chowder)

C & H MENU Brown Sugar 1-lb. pkg. 6c	American, Brick, Pimento, Velveta Kraft Cheese 1/2-lb. pkg. 15c
HERSHEY'S BAKING Chocolate 1/2-lb. cake 7c	MARTINELLI'S APPLE Cider 1/2 gal. 35c gal. 55c
SMOKING TOBACCO, XMAS PACK Prince Albert 1-lb. can 75c	FLAKO Pie Crust pkg. 12c
SOFT SHELL Almonds lb. 29c	6X CONFECTIONER'S Sugar powdered 1-lb. pkg. 6 1/2c
BURNETT'S PURE Vanilla extract 2-oz. bottle 19c	DEL MONTE EARLY Garden Peas No. 2 can 12 1/2c
CHURCH'S Grape Juice pint 13c	CAMPBELL'S Tomato Soup 10 1/2-oz. can 6 1/2c
CROSS & BLACKWELL'S ORANGE Marmalade 1-lb. jar 19c	MISSION Pumpkin 3 No. 2 1/2 cans 25c

YUKON CLUB

GINGER ALE LIME RICKEY SPARKLING WATER

Large Bottle **7 1/2^c**

(PLUS DEPOSIT)

PRICES EFFECTIVE MONDAY, TUESDAY, WEDNESDAY AND THURSDAY, DEC. 21-22-23-24
WE RESERVE THE RIGHT TO LIMIT QUANTITIES
OPEN UNTIL 9:00 P. M. THURSDAY DEC. 24th CLOSED CHRISTMAS DAY

A&P FOOD STORES

THE WORLD'S LEADING FOOD MERCHANTS
1319 SARTORI AVENUE TORRANCE

Pumpkin Pie? .. of Course! Pick Your Christmas Feast to Fit Your Purse

This Matter of CARVING

Pumpkin Meringue Pie
The pumpkin custard is spread with orange marmalade and topped with meringue.

1 1/2 cups hot canned pumpkin
1 tall can evaporated milk
3/4 to 1 cup light brown sugar
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon ginger
Dash of cloves and nutmeg
2 tablespoons butter
1/2 teaspoon lemon extract
4 egg yolks
1 egg white
Orange marmalade

Add milk, sugar, salt, spices and butter to hot pumpkin, mix until smooth. Pour over egg yolks lightly beaten with lemon extract. Strain on to stiffly beaten egg white. Pour into unbaked pie shell, bake 40 minutes in very hot oven, 450° F., reduce heat to 325° F. to finish baking. Baking time varies with diameter and depth of pie pan. Remove from oven when set and inserted knife comes out clean. Just before serving, spread cool pie with orange marmalade, top with meringue and bake in very hot oven, 450° F. for five minutes. Serve at once.

Cranberry Pie (Two-Crust)

3 cups cranberries
1/2 cup water
2 cups sugar
Pastry

Simmer cranberries and water in covered saucepan until tender, add sugar. Cool and fill pastry-lined tin. Add top crust. Bake in very hot oven, 450° F., for 10 minutes. Reduce heat to moderate, 375° F., and bake 45 minutes.

Meringue

3 egg whites
1/4 teaspoon salt
1/4 teaspoon orange extract
6 tablespoons sugar

Egg whites should be at room temperature before beating. Add salt and flavoring to egg whites, beat to stiff foam, add sugar one tablespoon at a time, beating after each addition until sugar is thoroughly dissolved.

Cranberry Pie (Open Face)

2 cups water
2 cups sugar
1 quart cranberries
Grated rind one orange
1/4 teaspoon salt
1 tablespoon cornstarch
1 tablespoon cold water
Pastry

Boil sugar and water for 10 minutes. Add cranberries and orange rind, cover and simmer five minutes. Uncover, cook un-

.. or Perhaps You Want Mince Pie

If you haven't already made your mincemeat, buy it in jar or package. You may decide to have a steamed plum pudding. Like mincemeat, homemade plum puddings should be prepared in advance to "ripen" but

good ones may be bought ready to heat and serve.
We like cranberry pie for Christmas dinner, and here are two different recipes for it:

FOR LUSCIOUS STUFFINGS

	PECAN STUFFING	
	For 5-lb. roasting Chicken or half Turkey*	For 10 to 13 lb. Turkey
Butter or margarine, cup.....	1/2	1
Onions, chopped.....	1/2	1
Celery and leaves, chopped, cup.....	1/2	1
Parsley, minced, tablespoons.....	1	2
Thyme, teaspoons.....	1	2
Marjoram or Sage, teaspoons.....	1/2	1
Black pepper, teaspoon.....	1/4	1/2
Salt, teaspoon.....	1/4	1/2
Celery seed, teaspoon.....	1/4	1/2
Nutmeg, teaspoon.....	1/4	1/2
Soft stale bread crumbs, quarts.....	1 1/2 to 2	3 to 4
Pecan meats, cup.....	1/2	1

Melt butter in large skillet or Dutch oven, add onion, celery and seasonings, cook two or three minutes. Add bread crumbs and pecans, mix well.

*Crew of turkey may be stuffed with Pecan Stuffing, and the lower end with Savory Stuffing, using half the recipe for Savory Stuffing according to size of turkey.

	SAVORY STUFFING		
	8 to 10 lbs.	10 to 13 lbs.	13 to 16 lbs.
Butter or margarine, cup.....	1/2	3/4	1
Onions, chopped.....	1/2	3/4	1
Sage, tablespoon.....	1/2	1	1 1/2
Thyme, tablespoon.....	1/2	1	1 1/2
Salt, teaspoon.....	1	2	3
Black pepper, teaspoon.....	1/2	1	1 1/2
Chopped parsley and celery leaves, tablespoons.....	2	4	6
Soft stale bread crumbs, quarts.....	2 to 3	3 to 4	4 to 5

Christmas Meat and Vegetable Specials

QUALITY Super MARKETS

TWO STORES: 1325 Sartori Ave. (Downtown) and 2171 Torrance Blvd.
Prices Effective Tuesday and Wednesday at Both Stores

Headquarters for Holiday Poultry
Choice, Young, Fresh-Dressed

Tom Turkey 23^c lb.

15 to 24 Pounds

CHOICE YOUNG HEN TURKEYS , 8 to 13 lbs. lb. 26c	FAT (On Order) GEESE 1b. 28c	FAT (On Order) DUCKS 1b. 27c
FAT (On Order) ROASTERS 1b. 33c	SOFT BONE ROASTERS 1b. 33c	LIBBY'S Mincemeat 2 lbs. 25c
OUR OWN MAKE PURE Pork Sausage lb. 28c	EXTRA SELECT EASTERN OYSTERS doz. 25c	Little Pig SAUSAGES lb. 30c
Legs of Whole or Half PIG PORK lb. 25c		

These Christmas Menus Will Serve Six

A TURKEY DINNER (to cost about \$8)		
HEARTS OF CELERY	OYSTERS	CRANBERRY SAUCE
ROAST TURKEY WITH PECAN AND SAVORY STUFFING	GIBLET GRAVY	
CANDIED SWEET POTATOES	BRUSSELS SPROUTS	
GRAPEFRUIT AND AVOCADO SALAD	FROZEN PUDDING	
COFFEE	FRUITS	CIDER
A CHICKEN DINNER (to cost about \$4.25)		
GRAPEFRUIT		
CELERY	OLIVES	
ROAST CHICKEN WITH SAVORY STUFFING	GIBLET GRAVY	
MASHED POTATOES	BOILED ONIONS	
GREEN BEANS		
CRANBERRY JELLY ON ORANGE SLICES	PUMPKIN MERINGUE OR MINCE PIE	CIDER
COFFEE		
A ROAST PORK DINNER (to cost about \$3.50)		
CIDER COCKTAILS		
ROAST PORK WITH SAVORY STUFFING	BROWN GRAVY	
CELERY	APPLE SAUCE	
PIQUANT SPINACH		
MASHED SWEET POTATOES AND YELLOW TURNIPS	COFFEE	
CRANBERRY PIE	NUTS	
APPLES		

Whole Cranberry Sauce

1 pound cranberries
2 cups water
1 1/2 cups sugar

Pick over and wash cranberries, drain. Mix water and sugar in saucepan, bring to boil. Add cranberries and allow them to cook until they stop popping.

Whole Cranberry Sauce

1 pound cranberries
2 cups water
2 cups sugar

Pick over and wash cranberries, drain. Mix water and sugar in saucepan, boil for five minutes. Add cranberries, boil hard without stirring for five minutes. Allow to cool in saucepan without stirring.

stiff, add hot syrup gradually. Combine meringue with fruit, fold in whipped cream. Turn into refrigerator tray and freeze at coldest temperature, stirring after first half hour of freezing.

To Our Many Friends & Patrons

The Torrance Feed & Poultry Market wishes you all a Merry Christmas and a Prosperous New Year.

We Have a Complete Line of Poultry

- Turkeys
- Geese
- Ducks
- Rabbits
- Fancy Young Roasting Hens

AT SPECIAL REDUCED PRICES

LEAVE YOUR ORDERS EARLY

Torrance Feed & Poultry Mkt.

T. S. LOVELADY, Proprietor
1963 Carson St. Phone 407

Christmas Meat and Vegetable Specials

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Legs of Whole or Half PIG PORK lb. 25c		

Fresh Vegetables

SWEET, TENDER PEAS 2 lbs. 15c
EXTRA LARGE NAVEL ORANGES doz. 25c
UTAH OR LOCAL CELERY HEARTS bu. 5c
VALLEY GROWN LETTUCE ea. 5c
LARGE ARIZONA GRAPEFRUIT 10 for 25c
XMAS NUTS of All Kinds At Special Prices