

# TURKEYS

## GEESE - DUCKS

## CHICKENS

## RABBITS



THE FINEST IN YEARS!! That's what our customers say when they see our Turkeys... big, fat birds that were selected from the best flocks, birds that pass every inspection for tenderness, freshness and all around quality. Every Turkey we sell is an A-1 select bird! Prices, of course are reasonable.

We also have a complete line of Ducks, Geese and Roasting Chickens at market prices.

**GRUBB'S MARKET**  
CHOICE MEATS  
PHONE 779-TORRANCE  
IN SAFEWAY STORE 1929 CARSON ST.

### or a Chicken

Select a roasting chicken about five pounds. Look for one well covered with flesh and fat with a flexible breast bone and velvety skin.

#### To Prepare for Roasting

The chicken may be dressed like the turkey, by slitting the skin down the back of the neck, disjuncting the neck and removing it. The chicken is stuffed front and rear and trussed just like the turkey.

#### To Roast It

Place breast side up on rack in open roasting pan and roast in moderate oven, 325° F., until chicken is tender, basting occasionally. Do not add water. Allow 25 minutes per pound, using undrawn weight to figure time. Increase temperature to 450° F. during last half hour if further browning should be desired.

### or a Pork Roast

Select a shoulder of pork weighing five to seven pounds. Have the bone removed to make a pocket for stuffing. Have the rind gashed in squares.

#### To Roast It

Wipe meat, sprinkle inside with salt, fill lightly with savory stuffing. Sew opening or tie with string. Place fat side up on a rack in open roasting pan. Roast in moderate oven, 300° F., allowing one hour per pound. Long roasting at low temperature insures a minimum of shrinkage, the meat will be tender and juicy, and the pan drippings will be brown but not burnt for gravy.

#### To Carve It

Carving a stuffed shoulder of pork is a simple matter if you have a very sharp knife. Place meat fat side up on platter, hold steady with carving fork, cut down in half-inch slices.

### ... for Relishes

**Oyster Cocktail Sauce**  
½ cup chili sauce  
1 tablespoon grated horseradish  
1 teaspoon lemon juice  
¼ teaspoon salt  
¼ teaspoon pepper  
Dash of Worcestershire  
Combine ingredients, chill before serving.

**Oyster Bisque**  
3 cups milk  
1 slice onion  
2 stalks celery, diced  
1 sprig parsley  
1 bay leaf  
½ pt. oysters  
¼ cup soda cracker crumbs  
3 tablespoons butter  
2 teaspoons salt  
Paprika

Scald milk with onion, celery, parsley and bay leaf for 15 minutes, and strain. Heat oysters in their own liquor over low heat for two or three minutes. Chop fine, add to milk. Add cracker crumbs, butter and salt. Serve at once, garnish with paprika.

**Tomato Cocktails**  
1 can tomato juice  
1 slice onion, minced  
1 stalk celery, minced  
¼ teaspoon horseradish  
Salt and pepper  
Dash of Worcestershire  
A little sugar and lemon juice  
Combine ingredients into quart preserving jar. Chill and shake thoroughly before serving.

**Cranberry Juice Cocktail**  
4 cups cranberries  
4 cups water  
½ cup sugar  
Pick over and wash cranberries, cook in water about five minutes or until the skins pop open. Strain, add sugar, mix well, boil two minutes. Chill before serving. Cranberry juice may be mixed with orange or pineapple juice or with ginger ale.

**Cranberry Jelly**  
4 cups cranberries  
2 cups boiling water  
2 cups sugar  
Pick over and wash cranberries, drain. Add water, boil 20 minutes, rub thru sieve. Cook three minutes, add sugar, mix well and cook two minutes. Pour into jelly glasses or small molds and chill.

### Military Rites Held For Bert Skansen

With the Harbor City American Legion post conducting the last rites, funeral service for the late Bert J. Skansen, World War veteran, were held Friday morning at the A. M. Gamby chapel. The military obsequies were concluded with interment at the national cemetery in 'Sawtelle. Mr. Skansen, 41 years old, passed away in his sleep sometime last Wednesday night or Thursday morning. He is survived by his mother, Mrs. Lena Skansen, and two brothers, Norman and Clyde.

Your rent money will buy a home.

## FIRST OF ALL... YOU NEED A TURKEY

### Select a young hen turkey

eight to 12 pounds, or a young tom turkey from 12 to 16 pounds or heavier. Allow one to two pounds per person, depending upon amount of left-over turkey desired. Young turkeys are this year's crop. The skin is soft, fine-grained and velvety, with a layer of fat forming beneath it. Where the fat has not yet formed, the skin is transparent and the flesh may have a bluish cast. Another characteristic of young turkeys is a flexible breast bone. The young hen turkey is

more rounded in contour than the young tom. The tom has a deeper breast bone.

#### How to Prepare the Turkey for Roasting

Have the turkey drawn at market. Have butcher slit skin down the back of neck from shoulder to head, disjoint the neck at the shoulders and remove it. The neck is cooked with the giblets to give a rich stock for gravy.

Single turkey, remove pin feathers, wash thoroughly and wipe dry. Sprinkle inside with salt, fill front cavity well with stuffing, then fill inside from the rear. Stuffing packed too tightly will burst the skin in cooking. Truss with skewers or string to hold bird in shape folding wings back on skin of

neck and tying legs and tail together. Brush with melted fat.

#### How to Roast It

Place trussed turkey, breast side up, on rack in open roasting pan. Do not add water. Roast in moderate oven, 300° F., until turkey is tender, basting occasionally with melted butter and pan drippings. Allow 20 minutes per pound for eight to 12-pound birds, and 15 minutes per pound for 12 to 16-pound birds. Use undrawn weight to figure time. Salt and pepper skin during last 30 minutes cooking.

#### How to Make Giblet Gravy

Wash giblets and neck, cover with boiling water, season generously with salt, pepper, onion, celery, bay leaf, etc. Simmer gently, remove liver after 15 minutes and continue simmering two hours. When turkey or chicken is done, remove to hot platter, pour off fat from roasting pan, blend in an equal

amount of flour, add strained giblet broth gradually and cook until gravy thickens, stirring constantly. Add chopped giblets additional salt if necessary, heat thoroughly and serve at once.

### Let Us Roast Your XMAS TURKEY

50c and 75c

Christmas Needs  
• MINCE PIES  
• PUMPKIN PIES  
• ROLLS

We Deliver

**Whitney's Bakery**  
1323 SARTORI  
Phone 572

## headquarters for CHRISTMAS FOODS

There's one phase of your Christmas shopping that can be accomplished with ease, and yet with extreme economy. By visiting your neighborhood Safeway store, you can obtain every item on your Christmas food shopping list at a low price, and be assured of fine quality merchandise and efficient service. Let your Safeway grocer help you with your Christmas food needs. He will save you time for other holiday tasks... and money for other holiday expenses.

**Ultra Fine Chocolates**  
Real fruit flavors  
... costly ingredients  
money back guaranteed!

Here's an excellent suggestion for Christmas gifts.

2-lb. box **59c**

### Christmas Candies

Your neighborhood Safeway has a wide assortment of quality Christmas Candies. Buy your requirements for the holidays here. All these fancy sweets are made in our own spotless candy kitchens.

Feature low price on fancy hard candy.

**Satin Mix Candy** 2 lbs. **19c**  
**Broken Mix Candy** lb. **10c**  
**Chocolate Peppermints** lb. **21c**  
**Chocolate Drops** 2 lbs. **19c**

Assorted soft centers, covered with chocolate.

### MILK

RICH, PURE  
EVAPORATED MILK

**3 TALL CANS 19c**

## TURKEYS

There is no substitute for absolute satisfaction in your Christmas turkey. That is exactly what you are guaranteed when you buy your turkey at your neighborhood Safeway market. Prices quoted in this advertisement are for PRIME GRADE (the best) GOVERNMENT GRADED TURKEYS. Let your Safeway market man select a fancy tom or hen for your Christmas dinner. Be sure of a tender, juicy, fine-flavored turkey on Christmas day.

**PRIME YOUNG TOMS** 23c Per Pound  
**PRIME YOUNG HENS** 25c Per Pound

**COLORED HENS** lb. **25c**  
**ROASTERS OR FRYERS COLORED** lb. **27c**  
**PORK ROAST** lb. **25c**  
**MINCE MEAT** 2 lbs. **25c**  
**SAUSAGE PURE PORK** lb. **30c**  
**OYSTERS LARGE SELECT** Doz. **25c**

Also available at Safeway on order: DUCKS, GEESE AND CAPONS. PRICED LOW!

### CRACKERS

CRISP, FRESH  
FLAKY SALTED SODAS

**1-Pound Package 14c**

Elmhurst Olives Med. size, green label, 9-oz. can. **14c**  
Elmhurst Olives Light size, red label, No. 1 can. **15c**  
Elmhurst Olives Extra size, blue label, No. 1 can. **16c**  
Dromedary Dates Golden or pitted, Per. pkg. **12c**  
Sun Maid Raisins 15-oz. pkg. **17c**  
Candied Chiron 2 3-oz. pkgs. **15c**  
Cherries Maraschino 5-oz. bottle, 11c **15c**  
NuMade Mayonnaise Pint jar, 20c; quart jar. **38c**  
Saled Dressing NuMade, Pint 10c; quart. **31c**  
Fancy Tuna Chicken of the Sea, No. 1/2 can. **15c**  
Mission Tuna Light meat, No. 1/2 can. **12c**  
Nanco Crab Meat Also Chutney, No. 1/2 can. **25c**  
Swans Down Cake Flour 23c  
Kellogg Corn Flakes 3-oz. Cereal bowl free with three packages. **21c**  
Pale Face Ginger Ale 2 12-oz. bottles (10c; 12-oz. size, 11c) (BOTTLES EXTRA) **10c**

**Cranberry Sauce** Ocean Spray, Stokely's Dromedary, 17-oz. can **15c**  
**Tropical Mince Meat** 35-ounce size jar **27c**  
**None Such Mince Meat** 9-oz. pkg. **12c**  
**Shredded Wheat** National Blecht Crisp, delicious **11c**  
**1 X L Almonds** Fancy grade soft shell **35c**  
**Georgia Pecans** Soft shell nuts in cellophane **29c**  
**Diamond Walnuts** Soft shell nuts Fancy banded **25c**  
**Long Type Walnuts** Choice quality **18c**  
**Jell-O** Your choice of fruit flavors or Jell-O chocolate pudding **3** pkgs. for **14c**  
**Marshmallows** Deliculous in salads **15c**  
**Libby Peaches** Choice of sliced or halves, No. 2 1/2 size can **15c**  
**Sliced Pineapple** Libby or Del Monte No. 2 1/2 can **18c**

**Libby Pumpkin** or Del Monte Fancy golden **10c**  
**Mission Inn Pumpkin** Solid Pack **17c**  
**Stokely's Tomatoes** Early Garden Variety **13c**  
**Del Monte Peas** Country Gentleman **15c**  
**Stokely's Corn** Excellent for Turkey dressing **25c**  
**Guif Kist Oysters** Mellow mild blend ground at purchase **12c**  
**Airway Coffee** Edgewood **19c**  
**Dependable Coffee** See it ground know it's fresh **25c**  
**Nob Hill Coffee** **22c**  
**Bell's Poultry Seasoning** **10c**  
**Orisco** Vegetable Shortening **21c**  
**Formay** Blended shortening **20c**

### CALIFORNIA BEER AND WINE

**BROWN DERBY BEER** 12-oz. cans **25c**  
Pilsner type **BROWN DERBY BEER** 11-oz. bottles **25c**  
Pilsner type **PADRE BRAND BEER** 11-oz. bottle **5c**  
Locally brewed

**BOLERO WINE**  
MUSCATEL, PORT, SHERRY  
bottle **25c** quart **49c**  
**CALISTOGA WINE**  
MUSCATEL, PORT, SHERRY  
bottle **23c** quart **39c**

NOTE: Bottles extra on bottled beer. Above items available only in stores licensed to sell beer and wine.

Prices effective through Thurs. Dec. 24, in Safeway-operated departments in stores within 35 miles of Los Angeles.

**Safeway**

Special Christmas Buys

## ASSOCIATED S GROCERS

INDIVIDUALLY OWNED STORES

Wish You a Gloriously Merry Christmas!

**Pumpkin** No. 2 1/2 Can **10c**

**Quality Poultry for Xmas**  
TURKEYS GEESE CHICKENS RABBITS  
Select Yours Now!

**Jello** ALL FLAVORS **5c**

**PEET'S LARGE** **27c**

**Crystal White SOAP** **3 FOR 10c**

**PALMOLIVE SOAP** **2 FOR 11c**

**Gulf Kist OYSTERS** **2 for 25c**

**TALL MILK** **3 FOR 20c**

**Christmas MIXED Candies, Nuts**  
Chocolate Covered Cherries  
Gift Packages

**OCEAN SPRAY Cranberry Sauce** **16c**

**for SALADS**  
Black & White  
Shoestring Carrots No. 2 Can  
Shoestring Beets No. 2 Can  
**2 FOR 25c**

**Black Swan PEARS** No. 2 1/2 **16c**  
**PEACHES** No. 2 1/2 **15c**  
**FRUIT COCKTAIL** No. 1 **2 For 25c**  
**APRICOTS** No. 2 1/2 **15c**

**MORTON HOUSE Date Pudding** **10c**

**NONE SUCH MINCEMEAT** **12c**

**SNOFLAKE CRACKERS** **16c**

**Del Maize Nibbllets CORN** **15c**

**Xmas CANDY** **10c**

**SUNMAID Seedless RAISINS** **8c**

**Pillsbury's PANCAKE FLOUR** Small 10c, Large 18c.

**GEO. H. COLBURN**  
645 Sartori Ave., Torrance Phone 622

**RICHARD COLBURN**  
1801 Cabrillo Ave., Torrance Phone 110

**DOAN'S MARKET**  
2223 Torrance Blvd., Torrance Phone 486

We Stay Open Until Eight O'clock Christmas Eve