



VALUES IN FINE FOODS!

1319 SARTORI AVENUE TORRANCE

FLAVOR-FAMED MEATS

PORK LOINS EASTERN GRAIN-FED lb. **25^c**

GRAIN-FED "BRANDED" STEER BEEF
ROASTS

CENTER CUT CHUCK lb. **17^c**

FANCY SPRING BABY MILK
LAMB SHOULDERS lb. **15^c**

FRESH
GROUND BEEF
lb. **12^c**

CUDAHY'S PURITAN FANCY EASTERN
HAMS
10-12 lbs. Average lb. **25^c**

PLATE RIB
BOILING BEEF
lb. **9^c**

GRAIN-FED "BRANDED" STEER BEEF
STEAKS ROUND OR SWISS lb. **23^c**

CUDAHY'S PURITAN FANCY EASTERN
SLICED BACON 1/4-lb. pkg. **17 1/2^c**

SWIFT'S FANCY EASTERN SUGAR-CURED
BACON BY THE PIECE lb. **29^c**

SNOW WHITE BULK
SHORTENING 3 lbs. **29^c**

DEL MONTE
APRICOTS
No. 2 1/2 can **15^c**

"THE WORLD'S LARGEST-SELLING BRAND"
EIGHT O'CLOCK COFFEE lb. **19^c**

SANTA CRUZ WHOLE
APRICOTS 3 No. 1 cans **25^c**

DDLE'S
PINEAPPLE GEMS 14-oz. can **10^c**

DELOADO'S
PURE HONEY 20-oz. jar **18^c**

RAJAH SALAD
DRESSING pint jar **19^c**

SALAD
BEN HUR MUSTARD 4-oz. jar **8^c**

POLK'S FLORIDA
GRAPEFRUIT JUICE No. 2 can **10^c**

SHORTENING
FORMAY 3-lb. can **47^c**

HAMILTON'S
SAUERKRAUT
No. 2 1/2 can **10^c**

GOLD MEDAL
FLOUR 24 1/2-lbs. \$1.05 10-lb. sack **47^c**

JAN-U-WINE
CHOP SUEY 16-oz. can **17^c**

"BETTER BEST"
SODAS OR GRAHAMS 2 lbs., 23c 1-lb. pkg. **12^c**

ASSORTED
SOUPS CAMPBELL'S Chicken, 10c 3 10 1/2-oz. cans **25^c**

CANE & MAPLE
KERN'S SYRUP 12-oz. bottle **10^c**

HOLLY
SAL SODA 2 1/2-lb. pkg. **5^c**

"CLEANSE A MILLION THINGS"
OAKITE CLEANER 10 1/2-oz. pkg. **12 1/2^c**

CUT-RITE
WAX PAPER 125-ft. roll **15^c**

Encore Macaroni, Elbow Macaroni or
SPAGHETTI
8-oz. pkg. **5^c**

DEL MONTE CREAM STYLE
SWEET CORN COUNTRY GENTLEMAN No. 2 can **10^c**

DEL MONTE
RED SALMON No. 1 can **18^c**

DEL MONTE
ASPARAGUS TIPS picnic can **12 1/2^c**

DEL MONTE
PEACHES SLICED OR HALVES No. 2 1/2 can **14^c**

DEL MONTE
SPINACH GARDEN No. 2 1/2 can **12 1/2^c**

BREAKFAST
HERSHEY'S COCOA 1-lb. can **10^c**

DEL MONTE
TOMATOES SOLID PACK No. 2 1/2 can **12 1/2^c**

MINUTE
TAPIoca pkg. **10^c**

CAMPFIRE
MARSHMALLOWS 1-lb. pkg. **15^c**

OHIO BLUE-TIP OR DIAMOND
MATCHES 3 boxes **10^c**

STANDARD OR PIMENTO
PABST-ETT CHEESE 6 1/2-oz. pkg. **15^c**

IVORY, GREEN OR ORCHID
ZEE TISSUE TOILET 3 rolls **10^c**

KAFFEE HAG OR
SANKA COFFEE 1-lb. can **34^c**

CLEANSER
SUNBRITE 3 cans **13^c**

BAKING POWDER
CALUMET 1-lb. can **18^c**

Fresh Fruits & Vegetables

FUERTE MEDIUM SIZE
AVOCADOS 2 FOR **15^c**

ROME BEAUTY
APPLES 4 lbs. **25^c**

UTAH TYPE
CELERY 2 stalks **15^c**

SWEET
TANGERINES lb. **5^c**

MEXICAN
TOMATOES 2 lbs. **25^c**

Broiling Is Easy Says This Expert

With the advent of the new method of cooking meat, broiling has become a simple task, says Inez S. Willson, home economist. The lower temperatures being advocated nowadays are largely responsible for this simplification. The broiling oven is thoroughly pre-heated. Then the meat is placed far enough from the source of heat that only one turning is necessary. By the time one side is nicely browned the steak or chop is half done, and is seasoned, turned, and allowed to brown and finish cooking on the second side.

The cuts suitable for broiling are the tender steaks and chops. Porterhouse or T-bone, club and sirloin are the steaks; rib, loin or shoulder chops and slices cut from the leg are the lamb cuts suitable for broiling. Ground meat from even the least tender cuts may be broiled, since in the grinding, the long fibers are cut, and the meat made tender.

Your rent money will buy a home.

Lawrence Cobb
Chosen as 1937
Shrine Potentate



New chieftain of Al Malaikah Temple is prominent attorney and former assemblyman, for years active in Masonic circles.

Lucile Smith set a turkey-picking record at a cooperative association plant in Alinsworth, Neb., by picking 44 in one day.

Foreign Lands Know Their Ground Beef--Here Are Two Fine Recipes

Resumes Job as Advisor to Legislators

Harold W. Kennedy, deputy county counsel is on hand to advise the Los Angeles county delegation thruout the 1937 session of the state legislature. This is the third regular session that Kennedy has been delegated to attend in the interests of the county.

Approximately 80 bills have been drafted by the county

While American foods are probably the best in the world, there is still much to be learned from our foreign neighbors, and especially is this true in meat cookery, for foreign cooks have not had always the excellent quality meats that Americans have been able to boast, and therefore it has been necessary for them to devise a variety of ways of using the less-tender meats, particularly after they have been made tender by grinding.

Any cut of meat may be used for ground meat, but it is more economical to use the less-tender cuts, such as neck, shank, or chuck of beef. In grinding, the long meat fibers are cut, and as a result, ground meat may be prepared in practically any way that would become tender meat. It may be made into a loaf and roasted; it may be shaped as a steak and broiled, or it may be cooked in sauce of one kind or another, as many of our foreign neighbors do. Let us try a few foreign dishes made with ground meat. These are suggested:

(Stuffed Cabbage (Norwegian))
1 medium-sized head cabbage
1 1/2 pounds ground beef
1/2 pound ground fresh pork
1 onion, grated
1 cup dry bread or cracker crumbs
2 eggs, beaten
Salt and pepper

Cut the top from a head of cabbage. With a sharp knife, scoop out the center of the head. Have beef and pork ground together. Combine with bread or cracker crumbs. Season with salt and pepper and grated onion, and moisten with beaten eggs. Fill the hollow cabbage head with the meat mixture. Put top in place and tie securely with white string. Wrap with cheesecloth or a towel, and tie ends together. Cover with boiling water and allow to simmer until the meat is done, about one hour. To serve, remove cabbage head from cloth, and take off the string. Cut into slices and serve with white sauce as the gravy.

Italian Meat Balls
2 pounds ground beef
2 slices bread, soaked
2 medium-sized onions
1/2 cup grated cheese
2 eggs, beaten
Salt and pepper
2 tablespoons lard
1 can tomato puree
1 clove garlic
1/4 cup celery
1/2 cup mushrooms, if desired
Combine ground beef and soaked bread. Season with salt and pepper. Moisturize with beaten eggs, and shape into balls. Brown these in hot lard. Make a sauce of tomato puree with an equal quantity of water, and seasoned with a little garlic, celery, and mushrooms, if desired. Put browned meat balls into tomato sauce, and let cook until done. Serve both meat balls and sauce on a plate of cooked macaroni. Sprinkle all with grated cheese.

PIPELINE BILL IS INTRODUCED
California oil independents have long maintained that oil pipelines in this state should be made common carriers, as in other oil states, with their services available to all, and rates regulated by the state along with railroads, tank lines, and other public utilities.

The fight against oil monopoly pipelines is being renewed at the present session of the legislature it was learned today, and a bill has already been introduced at Sacramento designed to make all oil pipelines common carriers and place their regulation under authority of the State Railroad Commission.

Dripping Ideal For Flavoring

Saving the meat drippings is a habit with thrifty housewives, and a wise one, too, for meat drippings can be used to add the distinctive flavor to otherwise bland and uninteresting foods. Most vegetables are improved by the addition of meat drippings as seasoning. And what would gravy be without that delicious meat flavor?

The meat drippings usually consist of fat, moisture, and flavoring, altho this depends to a great extent on the kind of meat from which they come. Ham and bacon drippings, because of their characteristic flavor, frequently are used for flavoring vegetables, and hot breads, such as muffins and corn bread. It is said that meats cooked by braising, such as a pot roast or Swiss steak, make the best gravies and sauces, as each time moisture is added and cooked away, the drippings become that much browner and the gravy that much more delicious. A roast, cooked as it should be, at a low temperature, will produce drippings of a light color, but the brown color and caramel flavor which everyone likes in gravy may be obtained by allowing flour to brown in the drippings before any liquid is added.

Do Unexpected Guests Find You With An Empty Cupboard?
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Immediate Delivery of Orders of 25c or More

Whitney's Bakery
1323 SARTORI

LUER'S TAMALE DEMONSTRATION
Saturday, January 23

Drop in to Grubb's Market Saturday and receive a free sample of Luer's Hot Tamales... served to you piping hot and in all their goodness by a trained demonstrator. If you like tamales you'll relish Luer's. Made of only the purest and freshest materials. Luer's Tamales are truly a delight to your palate.

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SPECIALS FOR FRIDAY and SATURDAY, JAN. 22-23

KRISPIE
CRACKERS 1-lb. Pkg. **16^c**

PEET'S Granulated
SOAP Large **28^c**

Chase & Sanborn
COFFEE, lb. **25^c**

GOLDEN SWAN
String Beans Asparagus-Pack No. 2 Can **16^c**

GOLDEN SWAN
Tomato Juice No. 2 Can **3 FOR 25^c**

Super Suds
Large Pkg. **9^c**
Giant Pkg. **17^c**

PEDIGREE
DOG FOOD 5^c

BLACK SWAN
TUNA 1/2 lb. **15^c**

FOR ENERGY EAT
Fresh Oysters Now In Season

EL RIO
Asparagus No. 1 Tall Can **15^c**

SUPREMA
S.P. Cherries No. 2 Can **2 FOR 29^c**

AT LAST! MILK IN TINS WITHOUT THAT CANNED AND COOKED TASTE!
Golden Swan MILK, 3 for 19c

ARIZ-SWEET
Grape Fruit Juice No. 2 Can **10^c**

KRE-MEL
DESSERT Assorted Flavors **3 FOR 10^c**

PALMOLIVE
SOAP 3 FOR **17^c**

CRYSTAL WHITE
SOAP 3 FOR **10^c**

THRIFTEE
Salad Dressing pt. 17c qt. 28c

JOHNSON'S
GLO-COAT No-Rub Floor Finish pt. 55c; qt. 98c

WALDORF
Toilet Tissue 2 ROLLS FOR **9^c**

SUNSWET
PRUNES No. 2 Medium **17^c**

SCOTT
TISSUE 3 ROLLS FOR **20^c**

Your Associated Grocers

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1801 Cabrillo Ave., Torrance, Phone 110

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GEO. H. COLBURN
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PRICES EFFECTIVE THURSDAY, FRIDAY & SATURDAY, JANUARY 21, 22 & 23, 1937
WE RESERVE THE RIGHT TO LIMIT QUANTITIES

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