

Will Improve Alley to Permit 5 New Homes

The city of Torrance is determined to remove any barrier to building homes here under the new liberalized F.H.A. plan. This was evident from the alacrity with which the council acted on a request by W. A. Landon of Palmis Station, Los Angeles, last night.

Landon wrote that he was planning to build five houses on lots near the Pacific Electric shops but the F.H.A. was demanding that the alley in the rear of the site be graded and improved before loans for the homes are approved. The council ordered this work done at once.

LOSES FOG LIGHTS

Mrs. C. S. Baston of Redondo Beach reported to police here the theft of two fog lights from her car while it was parked in the rear of the Torrance theatre last Thursday night.

"Gold in Them Thar Prunes"—SAN FRANCISCO (U.P.)—California prune growers have received more than \$1,000,000 on their 1937 prune crop.

ASSOCIATED GROCERS SPECIALS!

For Friday and Saturday, February 23, 24

Crisco 1-lb. can 19c
3 lb. can 52c

Gold Medal "Kitchen Tested" FLOUR 5 lb. sk. 25c
10 lb. sk. 46c

DASH Med. Granulated Soap 25c

CHALLENGE BUTTER 35c
lb. 35c

Oxydol 1g. 21c

CAMAY SOAP 2 bars 11c

Ivory Flakes sm. 10c
Large 21c

FOLGER'S COFFEE 27 1/2c
1-lb. 27 1/2c
2 lbs. 53c

SUNSWET Medium Prunes 2 lb. pkg. 13c

GOLDEN SWAN MILK 3 tall cans 19c

Clorox qts. 17c
Pints 10c

BLACK SWAN SALMON PINK No. 1 Can 13c

PURE Pork Sausage lb. 25c

BLACK SWAN No. 2 1/2 can Tomatoes 2 for 17c

BLACK SWAN No. 2 1/2 can PEARS 16c

GOLDEN SWAN Tomato Juice No. 2 Can 3 for 25c

WELCH'S Qt. 43c Grape Juice pt. 23c

LARSEN'S No. 303 can VEG-ALL 12c

SCOTT Towel Holders 18c

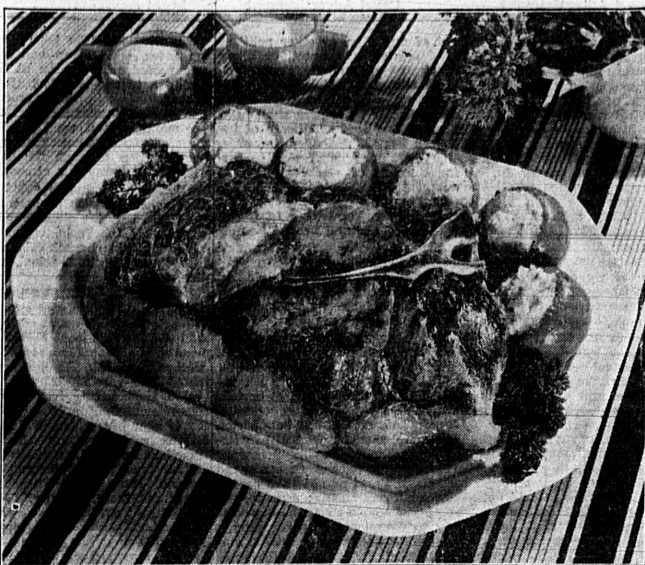
Scott Towels 2 rolls 17c

Ivory Soap med. 6c
Large 8 1/2c

Your Associated Grocers
DOAN'S MARKET
2223 Torrance Blvd.
Phone 486

RICHARD COLBURN
1801 Cabrillo Phone 110
GEO. H. COLBURN
645 Sartori Phone 622

BROILED STEAK... ALWAYS A FAVORITE



A porterhouse steak, perfectly broiled and served with stuffed tomatoes, makes a dinner combination all will enjoy.

PORTERHOUSE STEAK IS BACK ON FAMILY MENU

The time was when porterhouse steaks were a luxury, but not so now. Housewives everywhere welcome the news that this popular meat can be put on the family menu regularly without undue strain on the food budget. According to Inez S. Wilson, home economist, there is plenty of high quality beef coming onto the market now which means that porterhouse steaks of excellent quality are available at very reasonable prices.

After all, there is nothing quite so delicious as a properly broiled porterhouse steak, and certainly the excellent quality steaks available now deserve to be broiled properly. There is, it seems, considerable variation of opinion as to the requirements of a perfectly broiled steak, but all agree that it should be tender and juicy, evenly cooked, and nicely browned.

For best results in broiling, choose a steak which has a generous covering of fat over the outside and one which is marbled with flecks of fat throughout the lean. Have it cut at least one inch thick, as then the inside may be tender and juicy and rare if desired while the outside is nicely browned.

Broiling the Steak
Actual broiling of the steak is a very simple and easy procedure. Thoroughly pre-heat the broiling oven with the regulator set at "high." Place the steak on the rack in broiling oven far enough from the flame or heating element that by the time one side is nicely browned it will be about half done. With the oven regulator turned to "high," the top of the steak should be about three inches from the source of heat. If the distance must be less, reduce the temperature accordingly so that the steak will not cook too quickly.

When one side is nicely browned, season the steak with salt and pepper, turn, and finish cooking on the second side. A steak cut one inch thick requires twelve to fifteen minutes for broiling.

And then the paint comes next. Come in and get our "Interior Decorator." It tells you just what to do and how to select your colors. It's yours for the asking.

And this is the time to plant the Garden. You have the time. Invest your labor in something to eat.

WORRELL
The Hardware Man
1517 CABRILLO AVE.
Phone 167-M

cooking; a steak one and a half inches thick requires twenty to twenty-five minutes for cooking, depending upon the degree of doneness desired.

As You Prefer It
Steaks are served rare, medium, or well-done according to personal preference. Some prefer steaks cooked until gray throughout, but most connoisseurs of good cookery insist that steaks are at their best when the center has a pinkish shade which becomes delicately shaded to gray at the outer edges. Evenness in cooking is insured when a moderate temperature as suggested is used.

Serve a broiled steak immediately after cooking is completed, if you would enjoy its goodness to the full extent. Keep your family waiting on the steak, but never a good steak waiting on the family. If you have a sizzling steak platter, use it; if not, heat the platter so that the loss of heat will be at a minimum. A good steak deserves to be served sizzling hot and while still "puffy" with its own juices.

It is dangerous to sell a SUBSTITUTE for 66¢ just to make three or four cents more. Customers are your best assets; lose them and you lose your business. 66¢ is worth three or four times as much as a SUBSTITUTE.

CHINESE CAKE-EATER COUNTS HIS CANDLES!



MAYBE little Ming-Chung's thoughts are on far-away China and dragon-parades or whatever Oriental fairy-godmothers bring good little Chinese boys on the day they're six years old. Maybe—but we doubt it! He looks much too well-pleased with this American-made birthday cake specially invented for the occasion by Betty Crocker, famous home economist. Here's the recipe. Try it, for it is just unusual enough to give your family a real taste-thrill.

Chinese Almond Cake
1 1/2 cup shortening
1 1/2 cups brown sugar
2 eggs
2 cups all-purpose flour
1 1/2 tsp. baking powder
1/2 cup milk
1/2 cup currants
1/2 cup raisins
1/2 cup candied lemon peel
Method: 1. Cream shortening and add sugar gradually, continuing creaming until well blended.
2. Add well beaten eggs.
3. Sift flour once before measuring.

4. Sift flour and baking powder together, and add alternately with the milk.
5. Add currants, raisins and lemon peel which have been sprinkled with a little of the flour.
6. Line a 9x11 inch pan with well greased heavy paper, and pour cake batter into pan. (Sprinkle blanched almonds over top of cake batter.)
7. Bake
Time—Bake 50 minutes.
Temperature—350° F., moderate oven.
Size of Pan—8x11 inch loaf pan.

Announcing the Opening of AL'S GARAGE
Located at HARVEL'S
GENERAL AUTO REPAIRING
Specializing in Ford V-8's
Phone 168 1530 Cravens

Lent Begins Wednesday, March 2

Lent, traditional fast period of 40 days observed by the Roman Catholic and many other churches in commemoration of the fast of Christ, begins next Wednesday, March 2.

That is Ash Wednesday and Lent will continue until Easter Sunday, April 17. Sundays are not counted in the "40 days" calculation.

The word "Lent" is derived from Anglo Saxon and Middle English words "Lenten" and "lencten," the spring, from "lang," long; so called from the lengthening of the days in springtime.

High School Trains Drivers
BERKELEY, Cal. (U.P.)—The high school here has added an auto driving course to its curriculum.

Annul Marriage of Local Couple

Mrs. Ludwig Bruhanski was granted an annulment of marriage from her husband last Friday. The couple lived together eight months. Bruhanski is a crane operator at the Columbia Steel plant. Mrs. Bruhanski was also granted the use of her maiden name. She is now living in Long Beach.

PRIVATE DAY NURSERY

Lenora H. Ralston, having best of references, respectfully calls your attention to her Day Nursery, 1333 El Prado, where children are cared for in safety and refinement. Daily except Sat. Sat. nights till 12 and over week-ends.

RECORD CROP ORANGE

TRUCKLOADS OF TREE-RIPED ORANGES

SPECIAL PRICES EFFECTIVE IN ALL SAFEWAY STORES

There's a record crop of oranges this year. Due to ideal weather conditions, this year's yield of the golden fruit is one of the largest and finest that Southern California has had in years. That Safeway customers may share in the benefits of this bumper crop, we have completed huge purchases of oranges. These purchases have been made at prices that assure the grower a profit, yet enable us to offer the fruit at attractive prices in Safeway stores.

Remember: oranges are a valuable aid in warding off winter colds. Be sure that your family gets plenty. Buy them by the box... serve them every day.

THERE ARE MANY WAYS TO USE ORANGES

ORANGE VELVET CREAM SHERBET
RICH AND CREAMY

1 cup sugar
2 tbsps. lemon juice
1 tsp. grated orange rind

1 cup orange juice
2 tbsps. lemon juice
1/2 tsp. salt
1/2 cup whipping cream

Combine sugar and water together to thread stage. (250 degrees F.). Gradually beat syrup into stiffly beaten whites; continue beating 3 minutes longer. Add strained orange rind, strained orange juice, lemon juice and salt. Pour into refrigerator tray and chill. Fold in whipped cream and freeze by setting control on "freeze" for 3 hours with fork at 15 minute intervals after mixture becomes mushy.

When frozen to desired consistency, set control at point slightly lower than that of "serve." With finely chopped nuts or coconut if preferred. Serves 8.

IMPERIAL ORANGE PIE
WITH ORANGE TOPPING

1 cup orange juice
2 tbsps. lemon juice
1 cup sugar
1/2 tsp. salt
3 tbsps. butter
3 eggs

2 cups orange sections
2 to 4 tbsps. powdered sugar
Sweetened whipped cream
Baked pastry shell

Combine strained orange and lemon juice in top of double boiler; stir in sugar, cornstarch and salt mixed together; cook over hot water until thick and transparent, 10 to 15 minutes, stirring occasionally. Add butter and beaten eggs; cook 2 minutes longer and cool. Completely cover bottom of baked pastry shell with drained orange sections, free from membrane, placing them at right angles to sides of pan, but save some for garnish. Sprinkle with powdered sugar; pour orange mixture over fruit; chill. Garnish with whipped cream and orange sections. Makes one 9-inch pie. Serves six to eight.

ROBIN WOOD MARGARINE
Tested and approved by the Home-Makers' Bureau. Buy a pound today.

Per Pound . . . 13c

AIRWAY COFFEE Aristocrat of Thrifty coffees 1-lb. can 15c

EDWARDS COFFEE Regular or Drip grind 1-lb. can 23c

EDWARDS COFFEE Regular grind Vacuum packed 2-lb. can 45c

NOB HILL COFFEE See it ground in Kitchen Craft 1-lb. can 19c

CANNED MILK Max-I-Mum Brand. A modern cooking necessity 1-lb. can 6c

MAX-I-MUM MILK High quality condensed milk 1-lb. can 3c

MALTED MILK Thompson's Chocolate 1-lb. can 35c

STOKELY TOMATO JUICE 2 10-oz. cans 9c

LIBBY TOMATO JUICE No. 2 7c

Kitchen Craft FLOUR, No. 5 bag 19c

Kitchen Craft FLOUR, No. 10 bag 37c

Kitchen Craft FLOUR, 24 1/2-lb. bag 79c

Swans Down Flour For cakes, 24 1/2-lb. bag 23c

Pancake Flour Pillsbury, 40-oz. box 17c

Kellogg's All Bran 19c

H-Oats Quick cooking, 20-oz. box 12c

Wheat Hearts Sperry, 14-oz. box 12c

Pillsbury Farina 10c

Dog Food 3 cans 14c

Dog Food 3 cans 17c

Dog Food 3 cans 17c

Dog Food 3 cans 17c

EXTRA LARGE ORANGES 2 dozen 35c

Big, juicy and sweet. Easy to peel—perfect size for fruit bowl. Box 18c

LARGE ORANGES 2 dozen 27c

Sweet, juicy, seedless novel oranges. Fine for school lunches. Box 14c

MEDIUM ORANGES 2 dozen 21c

Brims of sweet juice. Save more by purchasing a whole box. Box 11c

Additional Produce Values

AVOCADOS each 10c

Large size Calavo fuertes. Fine for salads.

GRAPEFRUIT 4 for 10c

Extra large. From Imperial Valley.

LETTUCE GOOD SIZE 2 for 9c

Fine quality, firm. Crisp and fresh.

ROBIN WOOD MARGARINE 13c

HARVEST BLOSSOM FLOUR 71c

LIBBY TOMATO JUICE 2 10-oz. cans 9c

STOKELY TOMATO JUICE No. 2 7c

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EAT MEAT MORE OFTEN...

PRICES ARE DOWN AT YOUR SAFEWAY

There's a surplus of top quality grain-fed cattle ready for market. We've purchased a big supply of the kinds of meat you like best. Come in and select your favorite cuts at these attractive prices.

SWIFT'S HAMS	PREMIUM BRAND Shank Cuts, 1-lb. 17c Butt Cuts, 1-lb. 22c	Whole or Full Half per pound 27c
BACON	SWIFT'S PREMIUM J-lb. cello pkg.	MORRELL'S MINNESOTA J-lb. cello pkg. 15c
BEEF ROAST	Fancy center cut seven bone roast of Safeway Guaranteed Beef. Note—low price.	per pound 17c
X-L-N-T TAMALES	X-L-N-T Brand Large size tamales.	3 for 19c
ROUND STEAKS or Swiss steaks. Fancy center cuts. (Inside cuts, 1-lb. 25c.)		27c
BEEF ROASTS Choice of round bone or blade rib roasts of Guaranteed beef.		20c
RUMP ROAST Fancy beef roast. Cut from fancy Western-fed beef. Value.		25c
LAMB BREAST Stew or braise this fine flav. bred, economical meat.		10c
LAMB CHOPS Delicious lamb chops, cut from fancy, guaranteed lamb. Center cut rib or pin lb. bone.		25c
COLORED FOWL Very fancy hens to stew or to fricassee. 4 to 5 lbs. average.		27c
LINK SAUSAGE Loose links of pure pork sausage. Perfect for breakfast.		32c
PURE LARD 1-lb. cartons of pure lard. Excellent for frying or baking.		11c

SAFEGWAY STORES