

FRESH LOCAL RANCH

EGGS

For EASTER Sunday!

LARGE 26c doz. - 2 doz. 51c
MEDIUM 23c doz. - 2 doz. 45c

50-50 SCRATCH 100 lbs. \$2.75
Complete STOCK POULTRY and PET SUPPLIES

Torrance Feed & Supply Store

1963 CARSON T. S. Lovelady, Prop. PHONE 407

Real Breakfast
in Favor Again

Real breakfasts are in favor again, or have they ever been out? At least they should never be out, because actually they pay high dividends in terms of the day's activity.

Breakfast meats are extremely popular these days for they are taste tempters of highest rank. A platter of crispy golden-brown bacon slices are worth getting up a moment or two earlier to enjoy. And the odor of cooking bacon makes a good alarm clock which even sleepy-headed youngsters can seldom resist. There is just one point to remember in cooking bacon. Cook it slowly. Place a single layer in a cool frying pan and cook slowly. Even then, bacon is cooked in a minute, even before the coffee is made.

Suggests Canadian Bacon Canadian style bacon, which is really cured pork loin, sliced thin and cooked in the frying

pan is a breakfast meat which cannot be overlooked. Ham, cut in thin slices and broiled or pan broiled, and served with scrambled eggs or omelet make a breakfast which starts the day with one hundred percent efficiency.

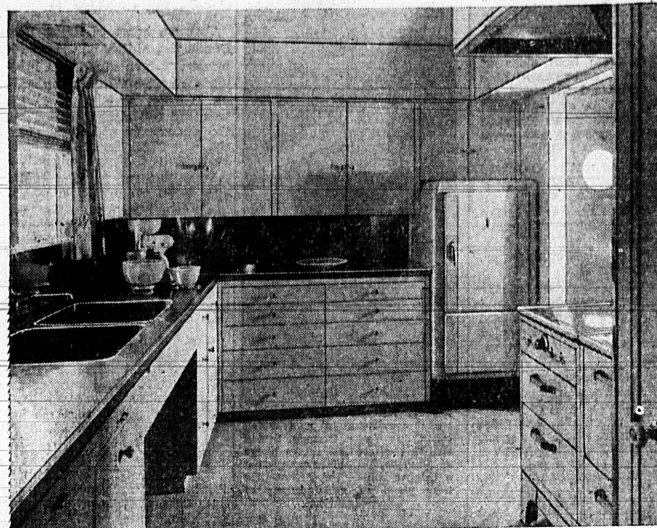
Sausage links or sausage cakes, nicely browned and full of their own good flavor, are always a breakfast favorite. These, too, should be cooked slowly, particularly the sausage links, so that they will not burst with their own goodness.

Dried beef, either frizzled in a cream sauce, and served on toast or baking powder biscuits, makes an excellent breakfast meat. If desired, dried hard-cooked eggs may be added to creamed dried beef for just another way of combining these two breakfast favorites.

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AIR DUCTS EASILY INSTALLED OVER KITCHEN CABINETS



A simple and effective method of enclosing the space between the top of the newly installed kitchen cabinets and kitchen ceiling is to build a short wall or "drop apron" extending down from the ceiling to the top of the cabinets. Made of metal lath and plaster such a "drop apron" is durable though light and can be easily suspended from the ceiling. It is best to build before the cabinets are installed, the cabinets thus becoming an integral part of the wall and eliminating a dust-catching crevice.

The space closed by such a "drop apron" often is splendidly utilized for ventilation ducts to remove smoke and objectionable odors arising from the range or cooking unit. Such odors can be collected by a hood over the range, or through a grill placed in the bottom surface of the duct at the point where the duct passes over the range. A small electric fan will provide sufficient suction to pull the air through the duct and expel it from the room. Objectionable fan noise will be eliminated because the metal lath and plaster duct will provide considerable resistance to sound.

Old Musket of Indians Found SALEM, Ore. (U.P.)—A single shot breech loader rifle believed to have been manufactured before the Civil War was found by CCC boys at the Mill City camp.

TOUCH-UP VEGETABLE SUGGESTIONS

Many of our most common summer vegetables, like carrots, peas, corn and tomatoes may be made up into attractive combination dishes. Do not depend entirely upon salt and pepper to flavor. Use both, but a little sugar will come in handy also—not enough to sweeten but merely enough to accentuate the flavor of the vegetables.

Baked Corn and Tomatoes

2 cups cooked corn
2 cups tomatoes
1 teaspoon salt
1 teaspoon sugar
1 cup fresh bread crumbs
3 tablespoons butter

Mix seasonings with corn and tomatoes and pour all into a greased baking dish. Spread the crumbs over the top, dot them with the butter and bake in a moderate oven for one-half hour.

Carrots and Peas
2 cups cubed carrots
1 cup cooked peas
3 tablespoons butter
3 tablespoons flour
1/2 teaspoon salt
1/2 teaspoon pepper
2 tablespoons sugar
1 1/2 cups milk

Boil the carrots until tender. Combine with the cooked peas, reheat and serve with melted butter or make a sauce of the

Chicken Timbales

2 tablespoons butter
1/2 cup stale bread crumbs
1/2 cup milk
1 cup chopped cooked chicken
1/2 tablespoon chopped parsley
2 eggs

Salt and pepper
Melt butter, add bread crumbs, and milk, and cook in double boiler five minutes, stirring constantly. Add chicken, parsley, and eggs slightly beaten. Season with salt and pepper. Turn into buttered individual molds, having molds two-thirds full, set in pan of hot water, cover with buttered paper, and bake twenty minutes. Serve with cream sauce.

Carrots and Cheese

Mince twelve medium-sized carrots. Steam until tender. Put into a baking dish. Sprinkle liberally with cheese and a little salt and pepper. Beat three eggs and stir into a pint of milk that has been put on the stove to heat. Let the mixture thicken; then pour over the carrots and cheese. Add more cheese for a top dressing. Put the baking dish in a pan of water and place in the oven to brown.

flour, butter, milk and seasonings, add the cooked carrots and peas, reheat and serve hot.

22 Bullet Tears
Thru House Here

Some youngster with a .22 rifle might have caused serious injury to occupants of William Husbands' home at 1811 1/2 Andree last week if anyone had been in the front room. A bullet was found to have penetrated the wall and a davenport.

Police urge parents to restrict the use of firearms by their children, pointing out that possession of guns is a serious offense.

Health Officer Quarantined

DALLAS, Tex. (U.P.)—Dr. R. L. Dailey, quarantine officer, tacked a "Quarantine" sign over his door and went to bed with a case of chicken pox.

ASSOCIATED GROCERS

SPECIALS!

For Friday and Saturday, APRIL 15 - 16

FOLGER'S Coffee 1-lb. 27 1/2c
2 lbs. 52c

Black Swan Sour No 2 can
Pitted Cherries 15c

Black Swan (Slices) No. 2 1/2 can
Pineapple 18c

Black Swan No. 2 1/2 can
Tomatoes 2 for 17c

Super Suds 1g. 8c
Giant 16c

Challenge BUTTER
lb. 32c

Peet's Gran. Soap 1g. 24c

Palmolive Soap 2 bars 11c

Johnson's Glo-Coat pt. 59c

Johnson's 1-lb. can
Paste Wax 59c

Van Camp's Pork & Beans
No. 1 cans 2 for 13c

For Easter!
Hormel's "TENDER SWEET"
HAM
Whole or Half
lb. 29c

Ocean Spray Cranberry Sauce
No. 1 can 2 for 25c

Kool-Aid Beverage All flavors pkg. 4c

French's 6 oz. jar
Mustard 8c

9 oz. jar 12c

Crystal White Soap 10 sm. bars 30c

Black Swan (Whole) No. 2 1/2 can
Apricots 14c

Golden Swan MILK
3 cans 18c

Golden Swan Peas No. 2 can 16c

Golden Swan (Light Meat) Tuna 1/2's 17c

Golden Swan No. 1 can
Fruit Cocktail 14c

Holly Cleanser 3 cans 10c

Namco No. 1/2 can
Crab Meat 29c

Ritz Crackers 1-lb. 21c

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

RICHARD COLBURN
1801 Cabrillo Phone 110

GEO. H. COLBURN
645 Sartori Phone 622

A&P EASTER FOOD PARADE

ARMOUR'S STAR FIXED FLAVOR OR CUDAHY'S PURITAN TENDER SKINNED HAM

WHOLE OR SHANK HALF 26 1/2c

ARMOUR'S TENDERIZED JUBILEE HAM 1-lb. 33c
HEAT & SERVE "Nothing so Delicious" WILSON'S TENDER-MADE HAM 1-lb. 34c
THE HAM YOU CUT WITH A FORK

ARMOUR'S STAR FIXED FLAVOR SLICED BACON 1-lb. 15c
ARMOUR'S STAR PURE PORK LINK SAUSAGE 1-lb. 15c
SWIFT'S PREMIUM FANCY EASTERN SLICED BACON 1-lb. 17c
FANCY FRESH-DRESSED YOUNG HENS 1-lb. 25c
EASTERN GRAIN-FED PORK LOIN ROAST 1-lb. 23c
GENUINE 1938 SPRING BABY MILK LAMB LEGS
SHOULDER 1-lb. 17c
CHOPS 1-lb. 27c
CHOPS 1-lb. 39c

DEL MONTE SOLID PACK TOMATOES 2 No. 2 15c
2 No. 2 25c
No. 2 10c

DEL MONTE Early Garden Asparagus 1-lb. 20c
DEL MONTE—Cream Style Sweet Corn 1-lb. 11c
DEL MONTE Spinach 1-lb. 13c
DEL MONTE Tom. Sauce 3 8-oz. cans 11c
DEL MONTE Seedling Raisins 2 10-oz. pkgs. 11c
DEL MONTE—Seedling Raisins 15-oz. pkg. 7c
DEL MONTE—Alaska Red Salmon 1-lb. 23c
DEL MONTE—Selected Tuna Fish 1-lb. 14c
FOOD BEVERAGE Cocomalt 1-lb. can 37c
CATALINA Apple Butter 8-oz. jar 12c
KING KELLY ORANGE Marmalade 1-lb. jar 14c
Kitchen Towels 2 rolls 15c
Price .143 Tax .001
Swift's Dag Food Pard 3 1-lb. cans 25c
FOR COOKING & FRYING Wesson Oil 1 qt. 20c
CIGARETTES Wings pkg. 10c

CALIFORNIA TOMATOES 2 No. 2 15c
3-oz. pkg. 6c
13-oz. 7c

QUAKER OATS large pkg. 18c
OR 1-lb. 12c

MACARONI SPAGHETTI 1-lb. 12c
2 No. 2 25c
3 10-oz. cans 20c

PLUMS DE LUXE 2 No. 2 25c
3 10-oz. cans 20c

SOUP TOMATO

AMERICA'S FAVORITE COFFEE EIGHT O'CLOCK SPAGHETTI 1-lb. 15c
ANN PAGE PREPARED SPAGHETTI 1-lb. 7c
DE LUXE EXTRA QUALITY LARGE FRESH EGGS doz. 27c
TOMATO JUICE No. 2 can 7c
46-oz. 17c
FLOUR 24-lb. sack 84c
10-lb. sack 38c
LIFEBUOY Price .058 Tax .002 cake 6c

12-ounce package 15c

39c SIZE FREE JOHNSON'S WAX GLO-COAT, pt. 59c
LIQUID WAX, pt. 59c
FLOOR WAX, lb. 59c
Price .573 Tax .017

Super-Creamed SHORTENING CRISCO 3-lb. 51c 1-lb. 19c
can 6 lbs. \$1.00

FOR ENAMEL & PORCELAIN BAB-O can 10c
Price .097 Tax .003

GRANULATED SCOTCH SOAP Pr. .233 large 24c
Tax .007 pkg.

IVORY WHITE—GREEN—ORCHID ZEE TISSUE Price .039 Tax .001 roll 4c

GRANULATED PEET'S SOAP Price .233 large 24c
Tax .007 pkg.

HOLLY—"FREE FROM GRIT" CLEANSER Price .029 Tax .001 can 3c

IONA FAMILY FLOUR 24-lb. sack 59c

Meat and Vegetable Prices are Effective Through Sat., Apr. 16.

A&P FOOD STORES Grocery Prices Are Effective Through Wednesday, April 20.

WE RESERVE THE RIGHT TO LIMIT QUANTITIES 1319 SARTORI AVE., TORRANCE



These Torrance Stores
Feature Cudahy's Puritan Ham for Easter!

GRUBB'S MARKET 1929 CARSON STREET
QUALITY MEAT MARKETS 2171 TORRANCE BLVD. • 1325 SARTORI