

IDEAL RANCH MARKET 2067 Torrance Blvd. Torrance, California

FOR YOUR NEW YEAR'S DINNER!

SWIFT'S
TURKEYS 25 ^{1/2} _{lb}

Whole Pork Legs 26 ^{1/2} _{lb}

HAMS Eastern Skinned Tender **27** ^{1/2} _{lb}

PIECE BACON 23 ^{1/2} _{lb}

Frying Size RABBITS 29 _{lb}

Round Bone Chuck ROAST 19 _{lb} U.S. GOVT GRADED GOOD!

STEAK P. HOUSE T. BONE CLUB and RIB **21** _{lb}

Roasting CHICKENS 23 ^{1/2} _{lb}

BACON SQUARES 15 ^{1/2} _{lb} Eastern Smoked

START THE NEW YEAR RIGHT!

SHOP HERE FOR BIGGER BARGAINS

**CLOSED NEW YEAR'S DAY
HAPPY NEW YEAR TO ALL!!**

VAL VITA — Reg. can
TOMATO SAUCE 3

ARMOUR'S — medium bar
TOILET SOAP 3

MACARONI and CHEESE
KRAFT DINNER 9

BUNGALOW
CORN 9 No. 2 can

TABLE QUEEN
PEAS 10 No. 2 can

Apricot Sweet Potatoes
Broadcast by: *Mary Lee Taylor, Jan. 3*

2 1/2 tablespoons melted butter
1/4 cup light brown sugar, lightly packed
1 1/2 tablespoons apricot jam, well drained

2 1/4 cups drained, washed sweet potatoes (No. 2) 4 cans
1/4 cup Fat Milk
1 1/2 spoon salt
1/4 teaspoon nutmeg

Turn on oven and set at moderately slow (350° F.). Drain a ring mold holding about 5 cups. Put melted butter to bottom of greased mold. Sprinkle brown sugar over melted butter. Put apricot halves, cut-side down, on top of brown sugar. Lay hand while preparing the following: Mix together thoroughly mashed sweet potatoes, beaten egg, milk, salt and nutmeg. Put potato mixture in prepared mold. Bake about 45 minutes, or until firm. Remove from oven. Cut into slices with knife and let stand about 5 minutes before turning out. Fill center with Candied Fruit (See Recipe), Serves 6.

WOODLAWN
BUTTER 37 3rd Quality

VENUS PINTO
BEANS 16 2 lbs.

DINNER BELL
OLEOMARGARINE 15 1 lb. pkg.

BANNER
MILK 23 3 cans

TABLE QUEEN
STRING BEANS 11 No. 2 can

KEANO
SARDINES 5

WHITE CLOUD
SHORTENING 15 1 lb.

GLASSIC
NAPKINS 7 80 count

Cracked Peas

No. 2 can peas
1 1/2 tablespoons butter or other shortening
1/2 cup Fat Milk

1/2 cup apricot jam
1/4 cup liquid off pan or water

1/2 cup Fat Milk

Drain and dry liquid from peas. Melt butter in skillet. Heat in from 1/2 and pepper. Stir in liquid of peas. Boil 2 minutes, stirring constantly. Put in milk. Add drained peas and heat thoroughly. Turn the heat off. Serve as garnish for Apricot Sweet Potatoes.

For Those Recipes You'll Need:

Small Cans
IRRADIATED 25c 6 for 25c
Large Cans
PET MILK 25c 3 for 25c
No. 2 1/2 can
APRICOTS 12c can
Sweet Potatoes can 18c
BROWN SUGAR pkg. 7c

SASSY
DOG FOOD 5 No. can

VITABAKE
CRACKERS 9 1 lb.

GLOBE A-1
FLOUR 25 5 lbs.

PETER PAN
SALMON 17 No. 1 can

HYPRO
BLEACH 19 1/2 GAL.

TOILET TISSUE
WALDORF 4 Roll

ECONOMY — 1-lb.
COFFEE 15

WINE and BEER

CLOVER CLUB
BEER 5c 11-oz.
GRACE BROS.
BEER 16c Quart
AOME
BEER 22c Quart

PRIMA VISTA
WINE 12c 11-oz.
CONTI ROYALE
WINE 45c Quart
EL VAQUERO
WINE \$1.22 Gal.

VAL VITA
No. 2 1/2 can
Apricots 12

IDEAL'S DELICATESSEN DEPARTMENT THE LARGEST DELICATESSEN IN TOWN!

WIENERS CONEYS BOLOGNA LIVERWURST SALAMI 19 ^{1/2} _{lb}

IDEAL RANCH MARKET VEGETABLE DEPT.

BEST SWEET JUICY
Valencia ORANGES 3 DOZ. 10

CABBAGE 1c FRESH SOLID HEAD lb.

APPLES 3c CRISP BEST EATING WINESAP lb.

PEARS 9c SWEET JUICY RIFE WINTER NELIS 2 lbs.

GRAPEFRUIT 2c NEW CROP SWEET JUICY "ARIZONA" each

PARSNIPS 3c FRESH YOUNG lb.

CAULIFLOWER 5c FRESH SNOW BALL head

WHITE ROSE NEW
Fancy POTATOES 10 LBS. 15