



WALTERIA NEWS NOTES

## Trips, Guests, Showers, Death Of Long-time Resident Top News

JAN. 31, 1955

special mother is collecting money for the March of Dimes Mr. Sobert Weigher and Carloyn Welsh. Special guests will persons to give generously to help meet the quota.

Friends were shocked last week when Mrs. J. Vaverka, and 224nd St., succumbed suddenly, Mrs. Vaverka had work.

Friends were shocked last week when Mrs. J. Vaverka, and in the Walteria post office is survived by a daughter, Mary Jo, and husband.

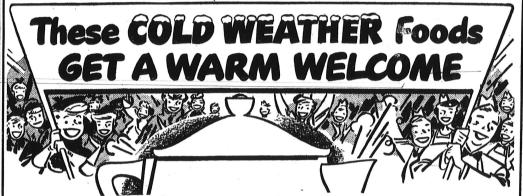
The Senior Girl Sout Tropheld its first boygirl social of the stress was the spent a month visiting her part at the Nickel's Poulbilly Ranch on Newton St. The girls and their guests with Mr. and Mrs. Dale Fell-money for the more of Mrs. Co-hosting with Mr. and Mrs. Dale Fell-money for the many lovely generously to help meet the quota.

Strike grandfather, and the place cards in the George Stark home. The company were Robert Owens Stark's grandfather, after the ladies sojourned to the Marge with her parents. Mr a Marge Margh Supker Stark and the Herosa allow decorated with roschuds, bed ties, and storks. Gay stream the ladies sojourned to the Marge with her parents. Mr a darge with her parents. Mr as darge with her parents. Mr a

TORRANCE HERALD

Fire Insurance und []

PH. FA. 8-3567



RECIPE OF THE WEEK By Mary Lee Taylor

Swiss Steak

1/5 lbs. reund steak cor shoulder reask, lin. chick 3 Tablespoons fleur 1/5 respoons salt 1/6 receptual paper 2 has foreous 1/6 repetual paper 2 has foreous 1/6 repe

I Tablespoons bot fat 
Cut steek into pieces for serving. Mix 3 
Tablespoons flour, the salt and pepper. 
Pound flour mixture into both sides of 
pieces of meat with edge of small plate 
or saucer. Brown meat slowly on both 
sides in hot fat in a skiller. Put onions 
on top of browned meat. Add boiling 
water. Cover tightly and cook over very 
low heat about 1½ hours, or until meat 
is very tender. Remove meat to wat be 
platter and the platter and 
you provided the platter of 
you provided the platter of 
you provided the 
young bloom 
to water put ¼ cup flour into 
a small bowl. Add miki gradually and 
tir until smooth stir miki mixture into 
liquid in skillet. Cook and stir over 
low heat until hickened, but do on boil. 
If necessary, add more liquid to make 
gravy the way you like it. Serve bot 
with the meat. Makes 4 servings.

KORONA — CUT

**GREEN BEANS** NO. 303 CAN

KING OF HAWAII PINEAPPLE JUICE 46-0Z. CAN

# QUALITY MEATS

LEAN **SPARE RIBS** 39

WHOLE BODY FRYING CHICKENS 39%

ARMOUR'S **ROLL SAUSAGE** 

**29**5 **BOILING BEEF** 

FRESH PRODUCE

**FANCY FUERTE AVOCADOS** 

FANCY — WASHINGTON WINESAP APPLES 3 lbs. 27

**DOWNEY FLAKE** FROZEN

STAR ORCHARD SLICED **PEACHES** 

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for 25°

**WORLD OVER** 

**PORK & BEANS** 



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