



YUMMY CASSEROLE . . . Mrs. Clifford Peterson, today's guest cook, takes a casserole from the oven made of left-over turkey as her two daughters, Janice and Christine, look on in anticipation. Mrs. Peterson has contributed two left-over recipes along with a delightful change in menu with ham and macaroni.

Tasty Left-Over Recipes Shared by Mrs. Peterson

What to do with all that left-over turkey from Thanksgiving and a delightful change in menu is offered today by Mrs. Clifford Peterson, 22720 Crosshill Ave., today's guest cook in the Favorite Recipe column.

With a husband and five children to make happy, Mrs. Peterson has used her ingenuity in whipping up delicious recipes for left-overs and when the family comes through with that "I'm tired of turkey", Mrs. Peterson offers them a tasty change in her ham and macaroni dish.

The Petersons have lived in California for 15 years and in Torrance for eight years. Mr. Peterson was reared in Utah

and Idaho while Mrs. Peterson comes from Illinois.

The five children are David 12, Richard 7, Janice 4½, Christine 3½, and Karen 2.

The family is active in the Redondo Ward of the Mormon church. Mr. Peterson is an attorney here in Torrance.

The recipes, which received the nod from her family and are being shared with Herald readers today, follow:

Turkey Noodle Casserole

- 1½ c chopped turkey (chicken or pork)
- 1 3-oz. can mushrooms
- ½ c chopped onion
- 1 cup celery (sliced diagonally)
- 1 small can Chinese Noodles
- 1 can mushroom soup
- ¼ cup milk or light cream

Mix lightly and top with ¼ c sliced almonds. Turn into greased casserole. Bake 30 minutes in 350 degrees oven.

Turkey 'n Rice

- 2 cups chopped turkey or chicken
- 1 can cream of chicken soup condensed
- ¼ cup milk
- ¼ cup pimientos (chopped)

Combine ingredients and heat slowly. Serve over fluffy hot rice and top with grated cheese.

Ham and Macaroni Bake

- 8 oz. elbow macaroni (cooked)
- 1 can celery soup (cream, condensed)
- ½ c milk
- ¼ tsp. pepper
- 1 8-oz. pkg. grated cheddar cheese
- ½ c chopped cooked ham

Combine soup, milk and pepper. Add ham, cheese and macaroni. Turn into greased casserole and bake 30 minutes.

AAUW and Toastmistress Combined Meeting Nov. 28

Women study section of the American Association of University Women and the Redondo Beach Twilight Toastmistresses will participate in a combined meeting on Nov. 28, 7:30 p.m. at the home of Mrs. Raymond Kelly, 211 S. Dianthus, Manhattan Beach.

Mrs. Rollin Ring, president of the Toastmistresses, will conduct and evaluate a model business meeting, after which Mrs. James Ferryman will give the invocation and pledge, followed by the lexicology given by Mrs. Walter Dunham, secretary.

Table topics will be conducted by Mrs. Raymond Pierce, treasurer of the Founder's Council, who will ask several

of those present to speak temporarily.

Mrs. Louise Milloux, first vice-president, will then introduce the five AAUW members who will give five minute speeches for evaluation by the Toastmistresses. Speaking will be Mrs. Ruben Jimenez on "Individual Liberties and Social Conformities"; Mrs. James Clemens on "Helping Retarded Children"; and Mrs. Kelly on "Need for Homemakers in the South Bay Area." It will be the task of Mmes. Forrest Garrett, George Bradford and Carl Wood to constructively criticize the speeches given.

This is one of a series of meetings planned for the status of women study section to enable them to become more ef-

Arlington

All those in attendance at the "Dad's Night" November meeting of the Arlington P.T.A., were informed on the success of the annual carnival. Mrs. Philip Aurit, chairman of the carnival, made her report. A skating party to be held at the end of the month was announced.

After the business meeting, presided over by Mrs. Richard Gerald, an interesting program was presented by Mrs. F. Chaille. Mrs. L. Shidler, of the Torrance Library, spoke on

books for children, and Mrs. E. Shields, school psychologist, told of the services this department furnishes the Torrance schools.

The flag salute was led by Cub Pack 733c, Mrs. P. Powers, leader. Inspirational was given by the Arlington Mothersingers under the direction of Mrs. J. Leonard. Mrs. J. H. Blue, Magazine and Emblems Chairman, took subscriptions for the Parent-Teacher Magazine.

Houseguests

Mr. and Mrs. Jack Miller, 1724 Date Ave., had as their houseguests for ten days old friends, Mr. and Mrs. Rudolph Hess of Toledo, Ohio. On Monday the Millers accompanied their guests to San Diego where Mr. and Mrs. Hess will spend some time visiting with friends before returning to Ohio.

Enjoying cocktails before attending the production at the Eagles hall in Redondo were Messrs. and Mmes. Don Carlson, Harold Brunner, Jack Hertel, Bob Martin of Torrance, and Mr. and Mrs. William Kile of La Canada.

Phoenix Trip
Mr. and Mrs. Art Ascolesi and twin sons, Larry and Jerry, 2625 Arlington, will return today from Phoenix, Ariz., where they spent the Thanksgiving holiday and weekend with friends.

Entertain At Cocktails

Getting in the mood for the Junior Woman's club play "Beyond the Footlights," guests arrived for cocktails at the home of Mr. and Mrs. Eric Borner, 25218 Delos Dr., Saturday evening wearing costumes of the turn of the century era.

Family Dinner
Dr. and Mrs. M. A. Bauman entertained at a family dinner at their home, 3916 Palos Verdes Dr. N. on Thanksgiving Day. Their guests were Dr. Bauman's parents, Mr. and Mrs. H. D. Bauman of Leucadia and his sister-in-law, Mrs. Wallace Bauman, her daughter, Mrs. Patricia Beuchane and three children of Orange.

Weekend Trip

Leaving Saturday morning on a weekend trip were Mmes. Gilbert Derouin, Jack Ricci, Hazel Ward and Viola Shaw. The foursome went to Hemet where they visited Mrs. Shaw's daughter. From there they went to Escondido where they spent the night returning to Torrance Sunday evening.

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3 GIANT SALE DAYS
MON., TUES., WED., NOV. 28, 29, 30

E. O. M.
END OF THE MONTH

DURKEE'S OLEO
2 29¢
1-lb. Cans
PRICE INCLUDES 3¢ OFF LABEL



AND WE GIVE
BLUE CHIP STAMPS, TOO!

KRAFT'S • Processed Pasteurized • 2-lb. Loaf **69¢**

FOOD GIANT • Price Includes 10¢ off Label • QUART JAR **MAYONNAISE 39¢**

EASY ON THE BUDGET!

FOOD GIANT • Makes Washday Easy • Makes Clothes Bright • Half Gallon

LIQUID BLEACH 29¢
CHEF BOY-AR-DEE • 15½-oz. Can • A Real Family Favorite Any Day of the Week!

SPAGHETTI and Meat Balls 25¢
GOLDEN CREME • Pints 25¢ • Give Your Salads An Extra Lift • Quarts

COTTAGE CHEESE 47¢
AMERICA'S FAVORITE DRINK

HILLS BROS. COFFEE 69¢
1-POUND ALL GRINDS Price Incl. "5¢ Off" Label

ALL PURE **CANNED MILK 25¢**
Tall Cans

TUNA or JUICY PACK FISH • 6½-oz. Can **KAL KAN CAT FOOD 10¢**
M.P.S. CHUNK STYLE DOG FOOD 2 1-lb. Cans **37¢**

KAL KAN HORSE MEAT 51¢
1-lb. Cans

LIVER AND BACON GO TOGETHER • GENUINE STEER

BEEF LIVER 49¢
Sliced or Piece

FARMER JOHN'S • FINEST • START THE MORNING RIGHT!
SLICED BACON 49¢
1-lb. Pkg.

FOOD GIANT'S • TOP QUALITY • GROUND FRESH HOURLY

GROUND BEEF 39¢
GROUND CHUCK 59¢
GROUND ROUND 69¢

GORTON'S QUICK FROZEN **FRIED FISH CAKES 4 8-oz. Pkgs. \$1**

CERTI-FRESH QUICK-FROZEN • SKINLESS **PERCH FILLETS 39¢**
1-lb. Pkg.

CHICKEN OF THE SEA • Includes 2¢ Off • Light Meat

CHUNK TUNA No. 1/2 Can 29¢

GORDO'S FROZEN MEXICAN FOOD SALE

ALL BEEF ENCHILADAS CHEESE ENCHILADAS ENCHILADA PLATE **3 Reg. Size Pkgs. \$1**

BEEF ENCHILADA DINNER BEEF TACO DINNER BEEF TACOS **Reg. Size Pkgs. 49¢**

Refried Beans Reg. Pkg. 25¢

TUNA CHICKEN OF THE SEA Solid Pack, White Meat No. 1/2 Can **39¢**

BLINTZES MILADY FROZEN Strawberry Cheese Cherry Blueberry 8-oz. Pkg. **49¢**

CHIFFON FACIAL NAPKINS White or Colored 400-ct. Box **29¢**

DOWNYFLAKE Frozen WAFFLES 8-ct. 2 Pkgs. **33¢**

LIMIT RIGHTS RESERVED

FOOD GIANT

JUMBO SIZE • Juicy
TANGERINES 19¢ lb.
WINTER NELIS • Ripe
PEARS 10¢ lb.

GRAND TASTE • 12-oz. Chub **SALAMI CHUB 49¢**

In SAN PEDRO 28849 Western Ave.
In GARDENA 24990 Crenshaw Blvd at Compton
In MANHATTAN BEACH 2400 Sepulveda Blvd at Marine
In NO. TORRANCE 4848 W. 190th St. at Anza
In HAWTHORNE 423 So. Hawthorne Blvd.
In TORRANCE 3731 Pacific Coast Hwy. at Hawthorne

BEST BUYS FOR THE WEEK

In Torrance Markets



CALIFORNIA GOLD. California citrus growers promise a good steady flow of large navel oranges, size 88. Excellent eating quality . . . with the crisp, tart-sweet flavor. Algerian variety tangerines from Coachella Valley. Children love them because they are so easy to peel. Victorian ladies called them "kid glove oranges." Arizona growers join in sending top quality grapefruit from Yuma . . . mostly size 40.

ON THE PRODUCE STANDS
BROCCOLI
BRUSSELS SPROUTS . . . improving in quality.
CAULIFLOWER, CELERY, LETTUCE, ONIONS, POTATOES

APPLES . . . Delicious, McIntosh, Pippin and Rome Beauty.
AVOCADOS.
CRANBERRIES
GRAPES . . . Emperor variety usually the best quality in most markets.
GRAPEFRUIT, ORANGES
PEARS . . . Anjou and Conice
TANGERINES

What does your family call them . . . "encores," "futures," "planned overs," "left overs," or "wonderful treats"? Whatever, it is a lucky family who has the "makings" of many a delicious meal to follow the

Thanksgiving feast. If you had turkey or chicken you'll want to freeze some of it for future lunches and other meals. One quick supper might be—**BROILED TURKEY** or **CHICKEN SANDWICHES**. Toast bread slices on one side. Top each generously with slices of roast chicken or turkey and cover each with sliced cheddar cheese. Broil until cheese is melted. Serve piping hot with cranberry sauce.

There are other families who did not plan for "encores." For them there is a wide selection of protein foods in all markets. If you are in the mind to choose poultry you'll find more turkeys, chickens (broiler-fryers and roasters), ducks, and geese.

If it's beef you want there is an ample supply of California fed beef and the price is considerably lower this year than last.

More pork is coming in but not plentifully and the price, of course, is a bit higher than we paid last year. Hams are the exception, with some markets offering "specials" . . . canned hams getting most attention.

Seafood is available in variety. Oysters . . . have you had stew or scalloped or fried oysters lately? What about fresh crab or shrimp (or both) in a salad or casserole?