THE TORRANCE HERALD



DELICATESSEN DEPARTMENT: Magic Chef Delicatessen Manager Harold Smull (above) is justy proud of his imported food section. Here are found delicacies from all over the world, from melt-in-the-mouth Dutch cookies to delicately flavored Danish hams to such canned gourmet foods as the brand new Beef Stroganoff and Chicken Cacciatore. A boon to the housewife, the Magic Chef Delicatessen Department contains all the prepared foods needed to make up any meal from a picnic to a banquet—with no cooking needed. In and above the big delicatessen cases are cocktail tidbits of all kinds, prepared salads, cold means, desserts, sauces, soups, and much more; a wonderful world of food.



MAGIC CHEF BAKERY: Master Baker Robert M. Lehman (above) is in charge of the Magic Chef Bakery. Gay in pastel stripes, filled with the finest, most modern equipment, the bakery will stock not only the standard breads, rolls, cakes, and ples, but also many hard-to-find specialities. Among them: buttery croissants, shing brown-crusted brioches, herbed patio rolls developed by Lehman especially for the patrons fragrant and fresh from the oven, as the bakery will operate only during the shopping day and shelves will continuously be restocked with warm crusty loaves, rolls, and other goodles. Lehman invites orders for special occasion cakes of all kinds, from amusing novelty cakes for children's parties to elaborate and beautiful creations for weddings and anniversaries.





CAKE DECORATING CENTER: Mrs. Ellan J. Cole, above, is Magic Chef Bakery's cake decorating expert. A Torrance resident, she has taught cake-decorating for five years in the Torrance School System. As she practices her fascinating art, she will be visible to patrons of Magic Chef Marker through the picture windows of the spotless cake-decorating center. Orders will be taken at the bakery for special occasion cakes of all kinds. Here, Mrs. Cole demonstrates a frilly border as she begins work on one of the decorating center's display cakes.