

JEFF COBB

By PETE HOFFMAN



RED RYDER

By Fred Harman



"Pull to the Left-That's Where Certi-Bond City is."

We are no longer at the above location. We discovered that it was easier for our hundred thousand members if we opened our membership department store in Torrance. We're very glad we did—we wouldn't move back across the Delaware for anything. We expect to remain in our present location for a hundred and fifty years, but that's

no reason for you not to drop in tomorrow. You'll be pleased to know that we've kept that old spirit of '76—that is, every day we try to think of 76 different ways to save our members money. Some days we miss, but we keep trying... See you at the 'ole camp grounds? ...

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501 S. Arlington, Torrance, Calif.

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MARY WISE Menu Planners AND SHOPPING SUGGESTIONS

EAST MEETS WEST IN EXOTIC ENTREE

San Francisco's famed Chinatown is a blend of the Orient and the Occident and so is this recipe we give you today.

Golden cantaloupe rings are topped with hot rice and chicken in an East-meets-West sauce featuring preserved kumquats and diced green pepper and onion.

It's a hearty main dish and an exotic one.

- CHINATOWN CANTALOUPE AND CHICKEN**
- 1/2 cup diced green pepper
 - 2 tbs. diced green onion
 - 2 tbs. butter or margarine
 - 1 (1 1/2-oz.) pkg. a la king sauce, OR 1 (10 1/2-oz.) can condensed cream of chicken soup, omitting broth
 - 1 cup chicken broth or bouillon
 - 1 cup milk
 - 3 cups cubed cooked chicken
 - 5 or 6 preserved kumquats
 - 2 tsp. lemon juice
 - 2 cantaloupes

Hot cooked rice
Over medium heat cook green pepper and onion in butter 2 minutes. Stir in sauce mix, then broth and milk. Stir while mixture comes to boil and thickens.

Mix in chicken, kumquats and lemon juice. Heat through thoroughly. Meanwhile, cut cantaloupes into 6 or 8 rings; remove seeds and rind.

Place on hot serving platter. Spoon rice onto rings and top with chicken mixture. Serve at once.

COOKIE CORNER

Chill this cookie dough until firm, then slice and bake for a sweet treat for all the family.

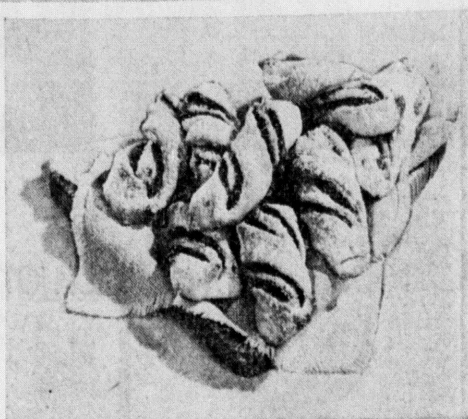
- ORANGE-ALMOND THINS**
- 1 cup margarine
 - 1/2 cup granulated sugar
 - 1/2 cup brown sugar, packed
 - 2 tsp. grated orange rind
 - 1/4 tsp. almond extract
 - 2 eggs, beaten
 - 2 1/4 cups sifted flour
 - 1/4 tsp. salt
 - 1/2 tsp. soda
 - 1/4 cup roasted diced almonds

Toasted slivered almonds
Cream margarine, sugars, orange rind and almond extract together until fluffy. Beat in eggs.

Sift flour, salt and soda together and sift into creamed mixture. Add diced almonds and mix to dough. Pack dough into cans about 2 1/2 inches in diameter or shape into rolls and wrap in foil or waxed paper.

Chill until firm. Using a sharp knife, cut dough into thin slices. Place on lightly greased baking sheets and top each cookie with almond slivers.

Bake at 400 degree oven about 7 or 8 minutes — just until lightly browned. Cool thoroughly before storing in airtight container. Makes 3 1/2 to 4 dozen cookies.



JAM TWISTS ARE QUICK SWEET

Heat oven to 450 degrees. Grease brown paper and lay on baking sheet. Blend 1 egg and 1/2 cup cream together and stir into 2 cups biscuit mix, with 2 tbs. sugar. Blend well. Turn out on board sprinkled with biscuit mix. Roll to coat. Knead 15 times; roll into 15x9-inch rectangle. Spread with 1/2 cup thick jam. Fold into thirds lengthwise to make 15x3-inch rectangle. Cut in 1-inch strips. Holding strips at both ends, twist in opposite directions twice, forming spiral. Place twists 1 1/2 inches apart on greased paper, pressing both ends down. Bake 10 to 12 minutes. Dust tops with confectioners' sugar. Remove immediately.

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