



Armour Star
U.S.D.A. Grade "A" Frozen

Rock Cornish Game Hens

A gourmet treat, plump and tender, from the Shenandoah Valley. 18-oz. minimum weight.

69^c each

SUPERB GOURMET MEATS
In our gourmet meat department, you will find the special and fancy cuts that your discriminating taste calls for: steaks, cut double thick or wafer thin, butterfly pork chops, French lamb chops, all extra trimmed for value. We carry only the finest U.S.D.A. Grade A "Choice" beef, milk-fed lamb and grain-fed pork. Enjoy special cuts to your order.

CALIFORNIA PACK
**ROSEMITE
TOMATOES**
no. 2 1/2 cans **29^c**

U.S.D.A. "CHOICE" STEER BEEF

**CHUCK
ROAST**
43^c lb.



MAGIC CHEF
**POWDERED
DETERGENT**
giant pkg. **39^c**

U.S.D.A. "CHOICE" STEER BEEF
RIB STEAK
89^c lb.

FRESH GROUND HOURLY
GROUND BEEF
39^c lb.



U.S.D.A. "Choice" Steer Beef for superb meals and highest quality.
Standing Rib Roast 83^c lb.

U.S.D.A. "Choice" Steer Beef is tender and always delicious too!
Boneless Chuck Roast 79^c lb.

Tender, lean and meaty — a really wonderful family treat everytime
Boneless Beef Stew 79^c lb.

U.S.D.A. "CHOICE" STEER BEEF
CHUCK STEAK
49^c lb.

U.S.D.A. "CHOICE" STEER BEEF
FAMILY STEAK
79^c lb.



Full flavored beef — choice quality — an all-time favorite for all!
Short Ribs of Beef 33^c lb.
For a true economical meal — nutritious and delicious — best buy!
Plate Boiling Beef 23^c lb.

ARMOUR STAR
SLICED BACON 1-lb. pkg. 59^c

Canadian fresh water — frozen
FILLET OF SOLE 59^c

BLACKHAWK LABEL
RATH DAINTEES 79^c

Sea Pak frozen — 6-oz. pkg.
BREADED OYSTERS 59^c

Turek and Meck — frozen — 12-oz. pkg.
Meat Drumsticks 59^c

Turek and Meck — frozen, 12-oz. pkg.
Buttered Beef Steaks 59^c

Salad dressing is salad perfect. 8-oz. bottle **33^c**
Refreshing and nutritious drink. Big 46-oz. can **25^c**
America's favorites. All grinds. 1 pound can **59^c**
Nut Coffee **59^c**
Tasty juices blended into one! 46-oz. can **39^c**
Cocktail

ASSORTED COLORS
ZEE TOILET TISSUE
12 rolls \$1
(3 four-roll pkgs.)

MAGIC CHEF
LIQUID BLEACH
1/2 gal. bottle **29^c**

GOLDEN RIPE
BANANAS
2 lbs. **25^c**

SWEET JUICY
TANGERINES
19^c lb.

DOWN
ONIONS

DEL AMO
SHOPPING
CENTER
CORNER OF
HAWTHORNE &
SEPULVEDA

**MAGIC
CHEF**

MARY WISE



MADE IN MIRACLE time this casserole combines macaroni, ripe olives, salad dressing, tomato sauce and cheese in an economical main dish.

Pantry Shelf Staples Meet for Rare Entree

The miracle of this casserole is simply that an inexpensive, easy-to-do main dish is made to look and taste like a piece de resistance!
In all likelihood you have every ingredient that the recipe calls for in your kitchen right now. It is not that the ingredients of this casserole are rare in everyday cooking.
It's just that their getting together in this one particular entree adds up to most happy eating.

Serve it with bread sticks and a tossed green salad and add fruit for dessert.

- MIRACLE CASSEROLE**
- 1 cup ripe olives
 - 8 oz. macaroni
 - 1 cup tomato sauce
 - 3/4 cup grated process cheese
 - 1/2 cup salad dressing
 - 2 tsp. Worcestershire sauce
 - 1 tsp. prepared mustard
 - 1 tsp. instant minced onion
 - 1/4 tsp. salt

Stuff, Sauce Flank Steak for Elegance

How long since your family has enjoyed eating flank steak?
Possibly never before as Beef Rollettes, where it has a savory stuffing and a sauce featuring purple plums.
This often overlooked cut of meat takes on new stature when served in fashion such as this.

Cut olives lengthwise in quarters. Cook macaroni as package directs; drain and rinse.
Combine and heat in saucepan tomato sauce, 1/2 cup cheese, salad dressing, Worcestershire sauce, mustard, onion and salt. Stir until cheese is melted and mixture is well blended.
Stir in olives and macaroni. Turn into a 1 1/2-qt. buttered casserole; sprinkle with remaining cheese. Bake uncovered at 350 degrees for 20 minutes. Serve in casserole garnished with hard-cooked egg slices and parsley.

Now on grocers' shelves in abundance, purple plums are readily available to add eating goodness to sauces for poultry, roast pork, lamb or beef. Moreover, they make delicious desserts just as they are or added to seasonal fruits in a compote.

**AMONG
MY
SOUVENIRS**

- BEEF ROLLETES**
- 1 (1-lb. 1-oz.) can purple plums.
 - 1 flank steak (about 2 lbs.)
 - 1 large carrot
 - 2 cups seasoned stuffing mix
 - 1 tbs. instant minced onion
 - 2 tbs. butter
 - 1/2 cup hot water
 - 2 tbs. salad oil
 - 1 tbs. vinegar
 - 1 small bay leaf
 - 1 tsp. salt
 - 1/4 tsp. pepper
 - 2 tbs. cornstarch
 - 2 tbs. water

January is soup and chowder time when the weather is chilly and the budget is bent. Try this recipe for Clam Chowder made the New England way.

- Drain plums, saving syrup. Measure syrup and add water if necessary to make 1 cup.
- Score 1 side of steak, making shallow lengthwise and crosswise cuts about 1/2-inch apart. Grate carrot. Combine in bowl with stuffing mix and 1 tsp. onion.
- Add butter to hot water and pour over stuffing mix and toss. Spread over meat. Roll as for jelly roll, starting at long side. Cut into 2 equal rolls and tie with string to keep dressing in place.
- Heat oil in large skillet. Add meat and brown. Add syrup, remaining onion, vinegar, bay leaf, salt and pepper.
- Cover and cook 1 hour or until meat is tender. Remove meat. Combine cornstarch and water and stir into pan liquid. Cook until thickened. Pit plums; quarter and add to sauce and heat through.
- Cut meat into slices and serve with plum sauce over all.

- NEW ENGLAND CLAM CHOWDER**
- 6 medium-sized potatoes (sliced thin)
 - 6 small onions, diced
 - 2 tbs. butter
 - 1 pint bottled clam juice
 - 2 cans minced clams
 - Salt and pepper to taste
 - 6 saltines, rolled fine
 - 1 qt. or more of milk
- Cook diced onion slightly in butter, but do not brown. Drain juice from clams and add to bottled clam juice.
In this liquid, cook potatoes, adding water if needed for proper cooking liquid. Cook gently so potatoes do not mash. When they are nearly cooked, add drained minced clams.
Adjust seasoning to suit taste. Cook five minutes; add onions. Add rolled cracker crumbs and stir until mixture is thickened.
Add milk for desired consistency — 1 quart or more as desired. Serve hot with crackers of your choosing.

Menu Refresher
Minted pear compote refreshes winter menus. Tint a lemon-orange-sugar syrup green with food coloring. Add unpared quartered pears and bake at 350 until tender. Remove pears.
Season syrup with subtle accent of oil of peppermint and spoon some over each portion of hot pears. Garnish with green maraschino cherries.

Sausage-Apple Patties
Add grated raw apple to sausage patties for variety. To 1 lb. bulk sausage, add 1 slice bread broken into very small pieces, 1 egg, 1/2 cup grated apple.
Shape mixture into 6 patties about 3/4 inches thick. Place on rack in open roasting pan and bake at 350 degrees for 45 minutes or until done.

California Demitasse
This is a delightful different dessert-type coffee planned for eight servings. Combine 3 cups strong coffee with 2/3 cup maraschino cherry juice and heat to serving temperature. Whip 1 cup (1/2 pint) whipping cream. Pour coffee into cups and top with dollop of whipped cream and a maraschino cherry.