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LUSCIOUS PEACH HALVES heated in their own ayrup with orange rind and juice added are served chilled with a sour cream topping to make Orange-Glazed Peach-es a refreshing dessert.

## Impressive Desserts Can Be Made Easily

Some of the most impres-integrated today. Orange Glazed Peaches will specially welcome after a heavy meal for their tart forange flavor merged with be especially welcome after a heavy meal for their tart forange flavor merged with under the chill the peaches and fraver merged with budget by about half and fruit is well glazed. Thill peaches in syrup. At serving with dollops of a mixture of sour cream, brown sugar and orange rind. Using canned cling halves intomatically eliminates inte-consuming meal prep-aration for the fruit is ready-iouch and delicate flavor outhess desserts, salads and ministes. The flave merged with brown sugar and orange rind. Using canned cling halves intomatically eliminates indewaiting to add a sunny touch and delicate flavor countiess desserts, salads and ministes.

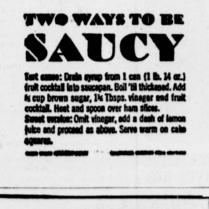
C on bln e equal parts of diced or flaked cooked white fish, cooked ham, Cheddar cheese and thinly sliced red-skinned apples which have been marinated in spicy Ital-lan-style dressing. Add mayonnaise to hold in-gredients together and serve main dishes

ORANGE-GLAZED PEACHES 1 can (1 lb. 13-oz.) cling peach halves 21/2 tsp. orange rind 14 cup orange juice 14 pint dairy sour cream

2 tbs. brown sugar Drain syrup from peaches

**Breakfast Meats** Meat for breakfast is just about the best way to start the day in peak form. Cana-dian style bacon, regular bacon, ham slices, sausage links or bulk sausage, dried beef and minute steaks are all good breakfast fare and are guick to cook.

gredients together and serve on finely shredded cabbage. ·COSTS POPS 40 MORE ! .YOU'LL WANT MORE! 



## **Effect of Subdivisions On Agriculture Pondered**

(Continued from Page 20) Commerce has compiled some interesting statistics:

The handling, processing and marketing of California's farm products provides about \$8 billion annually to the state's economy More than \$1.2 billion are spent annually for shipping California farm products,

which account for nearly one-

third of the total railroad shipments in the state. California farmers spend nearly \$100 million a year on

gasoline and other petroleum products. Over a million miles of food labels are printed each year in California.

학 학 학 The food processing indus-

ranks third among the state's manufacturing industries, being exceeded only by transportation equipment and by electrical machinery and

equipment.

California packs and pro-cesses more vegetables, friuts and nuts than any other state,

Loan League Recommends Regulations Proposed regulations, which ings and loan business from ex- propriate action to insure that will curtail the California sav- cessive growth, have been an- the saving and loan business in slaughtering of cattle and sheep. Altogether, agriculture will contribute, directly and indi-rectly, more than \$14 billion a year to the state's economic pump that much lifeblood into California's economic well-being 20 years from now

THE TORRANCE HERALD

is that which teaches us to



OCTOBER 10, 1963 21



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