held March 8.

er new Lucky erving so. calif. in national city

rand Opening

ebration Sale is

effective 7-full days



RIB STEAK

SLICED BACON

CUT UP OR SPLIT U.S.D.A. GRADE "A" 32c FRYING CHICKEN WINGS NECKS & BACKS FRYING CHICKEN PC FARMER JOHN HAMS RIB FILET STEAK PRIME SHORT RIBS of BEEF . 45c FRESH PICNIC SHOULDER 29c

STANDING RIB ROAST Luck Bonded or USDA Choice.		69c
GROUND BEEF Stretch your most budget with this fresh ground less boof.		35c
FRYING CHICKEN BREAST [ISDA INSPECTED Ribs advantad.	7	55e
FRYING CHICKEN LEGS & THIGHS (SING) ANISPECTED.		49e



HUNGARIAN CHICKEN PAPRIKA

Cut a large fryer into serving pieces (or buy 3 pounds of fryer parts). Mix together 1/3 cup flour, % teaspoon black pepper, I teaspoon salt and 1/4 teaspoon garlic salt. Dredge the chicken pieces in the flour mixture, shaking off any excess that does not cling. Brown the pieces quickly in 1/4 cup hot shortening. Remove the pieces from the skillet and set aside until later. In the remaining fat, cook until transparent I cup chopped enions. Replace the chicken pieces in the pan with the onions and sprinkle ever all I tablespoon paprika, any flour remaining from the dredging, 3 tablespoons hot water and I teaspeen terragon vinegar. Cover tightly and cook slowly over low heat until the chicken is tender, about 45 minutes. Check occasionally to see if a bit more water needs to be added to prevent sticking, and if so add a tablespoon at a time. Remove the chicken and keep it warm, then add to the pan juices 2 additional table. poons of flour. Blend this into the pan juice, and eack ever low heat, until mixture bubbles, then add, stirring vigorously, I pint sour cream and 14 cup dry sherry. Cook, stirring constantly, until thickened, Simmer, covered, about 5 minutes. Add to the mixture the grated rind of I lemon and I tablespoon lemon juice. Place the chicken pieces back in the mixture, reheat just to serving temperature (do not boll) and serve et ence, with hot buttered noodles or longgrained white rice. Makes 4-5 portions.



. . . Sparkling Fresh Fruits and Vegetables! 7-Day Prices!

ARTICHOKES

SWEET CORN . Large ears

Crisp 'n clean CELERY 2 · · 19c

ODORANT

- 25c S3.19

49c ...79c

VE SHAVE CREAM Regular or Manthol formula of famous Palm

PAPER NAPKINS tt. Pkg.





EDONDO BLACH HERMOSA BEACH

TORRANCE INGLEMOOD

DIAPER SWEET Ib Box 69c

PREM 12 oz. Can 49c

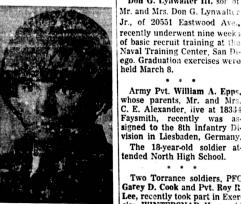
VAN CAMP GRATED TUNA 6 oz. Can 23c

DOLE - FROZEN PINEAPPLE JUICE 6 oz. Can 2 for 45c

PLANTERS PEANUT OIL Pint Bottle 41c

UNCLE BEN'S RICE 14 oz. Pkg. 29c

Armed Forces



REALISTIC TRAINING . . . Marine PFC Jerry Johnson, son of Mr. and Mrs. Jerry Johnson of 1413 W. 215th St., has completed four weeks of individual combat training with the Second Infantry Training Regiment at Camp Pendleton.

Richard A. Ross, photographer's mate third class, USN, son of Mr. and Mrs. Carl R. Ross of 23223 W. 170th St., is serving aboard the attack air-craft carrier USS Independence, currently at the Norfolk Naval Shipyard, Portsmouth,

Airman basic Charles E. Morgan, son of Mr. and Mrs. James W. Morgan Sr., of 2002 Marshall Field Lane, Redondo Beach, is being reassigned to Keesler AFB, Miss., for techni-cal training as a United States Air Force radio and radar maintenance specialist.

The airman is a 1962 graduate of Redondo Union High School,

Bruce T. Russell, boatswains Bruce T. Russell, boatswains mate third class, USN, son of Mr. and Mrs. John T. McBride of 22007 Montra St., is serving with Underwater Demolition Team 12, part of the Pacific Fleet Amphibious Force, which celebrates its 21st anniversary this month.

The force, with units spread throughout the Pacific area, was established in 1942.



RADIO OPERATOR...
Army Pvt. Loren A. Miller, whose mother, Mrs. Bernice K. Miller, lives at 3450 Redondo Beach Blvd., recently completed the 15-week course on radio teletype operation at the Southeaster Signal School-Fort Gordon, Ga. The 23-year-old soldier attended El Camino Junior College and was employed by the Torrance Recreation Dept. before entering the Army. RADIO OPERATOR .

Backlund's Garage 1959 TORRANCE BLVD. FAIRFOX 8-5836 GENUINE MECHANICS

TRAINED EXPERTS Diagnose - Adjust Repair - Rebuild All Automotive Problems whose parents, Mr. and Mrs. C. E. Alexander, live at 18334 Faysmith, recently was assigned to the 8th Infantry Division in Liesbaden, Germany, The 18-year-old soldier at-tended North High School. Two Torrance soldiers, PFC Garey D. Cook and Pvt. Roy R. Lee, recently took part in Exercise WINTERSNAP II, a cold weather field training maneuver in Korea, with other members of the 7th Infantry

Don G. Lynwalter III, sor of Mr. and Mrs. Don G. Lynwalter

recently underwent nine weeks of basic recruit training at the Naval Training Center, San Di-

ego. Graduation exercises were

Army Pvt. William A. Epps,

Division. Cook, a clerk in Headquarters Company of the 17th Infantry's 1st Battle Group, is the son of Eugene C. Cook, 243 W. 226 the Place. He attended Banning High School in Wilming-

Lee, a rifleman in Company C of the 17th Infantry's 2nd Battle Group is the son of Mr. and Mrs. Roy Lee, 21221 Palos Verdes Blvd. He attended South High School.



MARINE PRIVATE . . . Ronald V. Bayek, son of Mr. and Mrs. Edward J. Bayek of 23114 Walnut St., has com-pleted recruit training at the Marine Corps Recruit Depot at San Diego.

Franklin D. Tuttle, fireman, USN, son of Mr. and Mrs. Frank Tuttle of 2221 W. 231st St., is serving aboard the tank landing ship USS Suffolk County, currently participating in amphiblous training exer-cises in the Caribbean.

Marine Pfc. John A. Russale, son of Stephen C. Russak of 1604 W. 222nd St., participated in six weeks intensive training with the Third Battalion, Fifth Regiment, First Marine Di-vision, Camp Pendleton, Calif.



COMMISSIONED . . . Jack E. Dykstra, son of Mr. and Mrs. Harry F. Dykstra, 24815 S. Normandie Ave., Harbor City, has been commissioned a second lieutenant in the United States Air Force upon graduation from officer training school at Lackland AFB, Tex.

WE INVITE YOU TO USE OUR

BABY SITTING SERVICE

We have reliable and experienced adult women to care for your children, invalids or elderly people daytimes or evenings.

Call Between 9 a.m. and 5:30 p.m.

DAvis 9-4462

A&M BABY SITTERS REGISTRY - AGENCY 15605 Atkinson Ave. Gard (SERVING THIS COMMUNITY SINCE 1953)