







size

GOLDEN CREME CREME PAC

(CE CREAM

gallon

nce Irokin Shrimp, so tasty in seafood salads. 5 ounce can ad Shrimps 3 .. 1 net far you to bake. 3 frozen 1 pound loaves in plastic bag dgford Bread

e large olives ... tempfing treat on your dinner table. tall can 25° est. Choice of white, yellow, aque, pink. 400 count b

racial Tissue







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

U.S.D.A. "Choice" Beef. Tender and juicy, always a favorite for hearty delicious meals!

BONELESS ROUND STEAK 79i 79 is **BONELESS RUMP ROAST**

ood, lean, fresh ground beef with a miniumum of fat, for many FRESH GROUND ROUND 59 L

EASTERN GRAIN FED FRESH PORK

U.S.D.A. "CHOICE" BEEF PORK **LOIN ROAST**

U.S.D.A.

RUMP ROAST "CHOICE" BEEF

ROUND



Fresh Eastern Grain-Fed Pork. Choose a tender pork roast for good eating on a limited budget!

LOIN END PORK LOIN ROAST 43;

Try tender, meety ribs from Eastern grain-fed porkers for good old-fashioned

COUNTRY STYLE SPARE RIBS 49î CENTER CUT RIB PORK CHOPS

A fine cut of the finest of fish. Very versatile. Fillet of Dover Sole 1b. 6 1b. 69c Hormel. Lean and meaty! I pound package sliced Red Shield Bacon 490 Easy to fix menu favorite! I lb. package frozen Certi Fresh Skinless Sole 59c

A rare seafood treat fit for a king or the kids Fresh Chinook Salmon 16. 79c Hormel, Top breakfast fare! I lb. package sliced Saran Wrap Bacon 69c Certi Fresh. Cook-out choice! I lb. pkg. frezen Skinless Halibut 89c





STAINLESS STEEL DECORATED KITCHEN TOOLS

ITEM OF THE WEEK! POTATO MASHER — JUNE 11-17

START YOUR SET TODAY!

Set of 4—One piece per week—Only 39e each—98e value. A different item each week, for only poniest Never before offered in this country, new of Magic Cheff (with \$2.50 purchase, liquor a milk products excluded.



DEL AMO SHOPPING CENTER CORNER OF **HAWTHORNE & SEPULVEDA**

MAGIC CHEF





BARBARA DUFFY

Southern California Edison Co. Home Economist



Spring brings abundant fresh fruits to our markets. They may be used in the menu as an appetizer, as part of an entree, in combination with other ingredients as a dessert, or they may be served alone as the piece de resistance to complete a meal.

Fruit is introduced into this chicken recipe to give added flavor interest by combining the chicken with fresh juicy pineapple and papaya.

Tropical Baked Chicken

2 frying chickens, cut up 1/2 cup brown sugar 1 cup flower 1 tablespoon cornstarch
1 teaspoon seasoned salt 1 tablespoon Soy Sauce

1/2 lb. butter or margarine1 teaspoon salt 1 cup orange juice

1 medium sized fresh pine

apple, peeled and cubed 1 fresh paypaya, peeled and cubed

Place chicken parts in paper bag with flour and seasoned salt, shake to coat each piece.

Rub wide baking dish (or dishes) with 1 tablespoon butter or margarine and place chicken in dish.

Melt remaining butter or margarine, on SIMMER heat, and brush chicken evenly until butter or margarine is used.

Bake in 350 degree oven for 50 minutes, or until chicken is well browned.

Meanwhile, combine juices, brown sugar, Soy Sauce,

salt and cornstarch in a sauce pan and bring to a boil, stirring constantly.

Remove from heat and add fruit.

Pour sauce over browned chicken, covering each piece, and bake 10 minutes longer.

Garnish with bits of green pepper and toasted sesame seeds.

Serves 6 to 8.

With plump red strawberries and lemon frosting sandwiched between tender cake layers, you can create a ring-shaped party dessert that is sure to please family

Strawberry Pound Cake Ring 2¼ cups sifted cake flour 34 cup butter 1 cup sugar
1 cup sugar
4 eggs
4 teaspoon vanilla
Lemon butter frosting
1/2 teaspoon finely grated
1 plnt fresh strawberries

lemon peel
Preheat oven to 325 degrees F.
Butter and flower, 1½ quart ring mold; set aside
Cream butter and sugar until light and fluffy with

Add eggs all at once and beat until light and fluffy.

Add eggs all at once and beat until light and fluffy.
Add vanilla and lemon peel.
Sift flower and baking powder together and add alternately with milk to creamed mixture.
Pour batter into ring mold.
Bake in preheated 325 degree oven 35-40 minutes.
Cool 10 minutes.

Remove from ring mold onto cooling rack.

After completely cooled, slice ring in two layers.

Spread one half of lemon butter frosting on cut surface

Arrange 1 cup sliced strawberries over bottom layer. Place frosted sides together. Swirl remaining frost-ing over top of ring.

Garnish with whole strawberries - Serve immedi-

ately.

Lemon Butter Frosting

% cup butter or margarine1 tablespoon milk 3½ cup sifted confection- 2 tablespoons fresh lemon juice 2 tablespoons grated lemon

Local Cadets

Torrance Moose Foster Children Win Diplomas

Will Graduate Three area students will be

among the 39 cadets of the ninth grade graduating class of the Southern California Mil-itary Academy to receive di-Daniel and James Herman, ninth grade graduating class foster children of the Torrance of the Southern California Military Academy to receive diplomas June 17 at 7 p.m. Commencement exercises will be among 59 members of the

among 59 members of the Mooseheart leas.

Mooseheart is a center for orphaned children. The Torrange Lodge has sent gifts and visited the twins twice since "their adoption" several years ago.

Among the guests at the graduation ceremonies were members of the Torrance Moose Lodge.

Held in the Academy's gymnasium, 265 Cherry Ave., Long Beach.

Graduating are: Joseph Levroy Borman, son of Mrs. Lois S. Borman of 4426 Greenmeadows; William Thomas Short Ct. T. Boring of Harbor City; and Paul Thomas Short, son of Mr. and Mrs. Thomas Short of Lomits.

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