

REFRESHING

IET RITE .COLA

bottles o

**PREPARED** 

Franco American Spaghetti 151/2 oz. \$

Dress up in foods with flavorful ripe olives! tall can e Itted Olives 4 .. 1 ock these tasty spur-of-the-moment snacks! 4 ounce can nna javsage fruit of tinction for elegant desserts! ndans Oranges ive touch break the fast, serve figs! an ladota Figs

UICK ND EASY ARMAYER



Fryalund Imported Norwegian

**PILSNER** BEER

N GLEN

WISCONSIN CHEESE

MILD **CHEDDAR** 

RONI OR O SLAW 15 or. SALAS

STE

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U.S.D.A. "Choice" Beef. Here's a family favorite, tender, juicy and guaranteed to please! CUBED STEAK 98% U.S.D.A. "Choice" Beef. Show off with a tender, juicy steak, cut just right for broiling! \$ 7 09 T-BONE STEAK U.S.D.A. "Choice" Beef. Want to see his eyes shine? Serve this tender, magnificent steak! PORTERHOUSE STEAK U.S.D.A. "Choice" Beef. Tender, juicy, grain-fe beef, a superb choice for any occasion! TOP SIRLOIN STEAK

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

RIB STEAK



**7-BONE ROAST** 

**CLUB** 

Good, lean, freshly ground beef with a minimum of fat, a good buy for the hamburger crowd! FRESH GROUND BEEF Bacon's just wonderful for sandwiches, wrapping kabobs and seasoning! I pound pkg. sliced HORMEL RED SHIELD BACON 49° Let the aroma of sizzling crisp bacon call sleep heads to breakfast! I pour HORMEL SARAN WRAP BACON

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

**SIRLOIN** TIP STEAK



**FAMILY** STEAK

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

**BONELESS** ROUND STEAK

**BONELESS RUMP ROAST** 

Lightly breaded and ready to fry for breakfast dinner or supper! 10 ounce package frozen CERTI FRESH BREADED COD

COOKED & CLEANED LOBSTER '1", many delightful ways to serve this seafood favorite! 6 ounce package frozen

WAKEFIELD CRABMEAT

Fancy Dungeness Crab 16. 69c

Red Snapper Fillet 16. 59c

Kippered Halibut 16. 69c

osen. With that old-fashioned flavor! reg. 98c Kosher Hot Dog 1b. 69c lasty choice for instant meals or picnics! reg. 39c Baked Beans For hearty sandwiches everybody likes! reg. \$1.79
German Salami 1b. \$1.59

oist and chocolatey one layer cake! regular 73c Chocolate Square Cake • . 65c resh from our Magic Chef ovens! 11/2 lb. reg. 39c Sheepherder's Bread loof 33c Try this Danish favorite! Oven-fresh and delicious! Sour Cream Snails 2 for 23c

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

**MAGIC** CHEF





MRS. DEAN MATTHEW MITCHELL (Photography by Stanfords)

## Alford-Mitchell Nuptials Solemnized at Nativity

Miss Mary Lou Alford, daughter of Mr. and Mrs. James W. Alford, 1104 Eriel Ave., Torrance, walked down the aisle of the Nativity Catholic Church on the arm of her father, at 11 o'clock on June 12, to plight her marriage promises with Dean Matthew Mitchell. Parents of the bridegroom are Mr. and Mrs. Mitchell Mrs. Michael M. Mitchell, 1649 W. 255th St., Harbor City.

Miss Mary Lou Alford, and white carnations. Laurie Mitchell, in pale pink origanza, was flower girl. Duties of best man were performed by Glenn Mitchell and ushers were Ronnie Meyer, Craig Mitchell and Dwight Stone, James Kuhn was ring bearer.

A trio from Bishop Montgomery High School sang with Michael Shapley as accompanist.

Following the marriage, the 250 guests were entered.

ell, 1649 W. 255th St., Harbor City.

For her wedding, the bride wore a white silk organza gown, detailed with a Sabrina neckline, long tapered sleeves. The yoke of the fitted bodice was of Chantilly lace studded with pearls. At the point in the back yoke, a long Chantilly lace train was attached by a white bow. The four-tiered bouffant veil cascaded from a crown of aurora borealis crystals. The bride carried a crescent bouquet of butterfly orchids, stephanotis and lilies-of-the-valley.

The bridal entourage consisted of Mrs. James Strunk, matron of honor: Mrs. Gregg Kuhn, Mrs. Dwight Stone and Miss Virginia Siefert, bridesmaids. Their floor-length gowns were of pale pink organza and each carried a crescent of pink

companist,

Following the marriage,
the 250 guests were entertained at a buffet luncheon
at the Torrance-Lomita
Realtors Hall. The wedding
cake was served with
punch.

punch.

The newlyweds spent a honeymoon at June Lake and Yosemite. The new home is in Torrance.

The bride was graduated from Bishop Montgomery High School and attended El Camino College.

Her husband, a Narbonne High graduate, attended Long Beach State and Harbor colleges.

Isens Hosts
Entertaining a group of friends with dinner at the new Smith Bros. Indian Village restaurant in Torrance recently were Mayor and Mrs. Albert Isen of Torrance.

