TORRANCE PRESS-Thursday, June 9, 1960



FREE

Wed. - Sun. 10-12 & 1-6



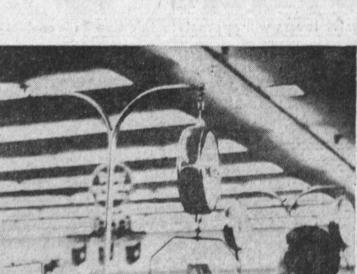
MAGIC CHEF





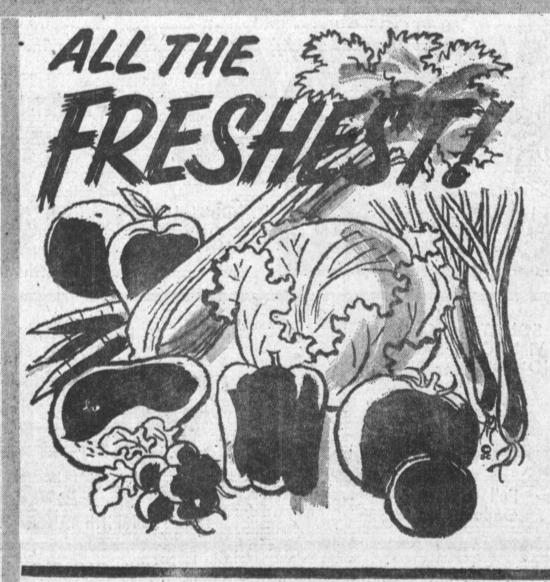
PRODUCE DEPARTMENT: Against a background of dewyfresh and crisp greens, Magic Chef Produce Department Manager John Triolo, above, looks over the enormous variety of
fine California produce stocked in his department. Magic Chef
produce is contracted for early in the growing season to assure a constant flow of the best in fruits and vegetables, and
is delivered to the store at sun-up on the day it is to be sold.
All deliveries are carefully checked for quality, and are accepted only if up to Magic Chef's high standards. Then merchandise is carefully washed in porcelain vats and trimmed
of coarse outer leaves before being placed on display.







PRODUCE. Only the best from the fertile California farm country is chosen to fill Magic Chef's produce stands—dewy crisp lettuces; firm, close-leaved ertichokes; big. rosy-red strawberries; tender young peas. And what comes into the market good stays good—special lighting protects Magic Chef produce from the harmful effects of ultra-violet rays. Magic Chef produce is handled as tenderly as a first baby—and shows it.



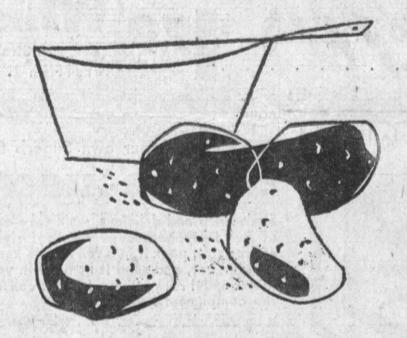
First of the Season & Semi-Freestone

PEACHES

Sweet and Juicy



Luscious peaches, perfect for slicing as a super cereal topping . . . or a real treat served chilled with rich cream as a winning summer dessert.



Potentoes
Potentoes

Pos. 25

Imperial Valley . Ripe and Mellow

Cantaloupe Large Size

Luscious meaty melons, firm-textured and juicy, each picked just prior the peak of ripeness. Serve cantaloupe not only for breakfast, but as a dessert that's a refreshing flavor favorite... melon stuffed with vanilla ice cream! Or for a really different taste treat, substitute tangy lime sherbet!







Burmosa Sweet

Plums

()

Salinas

Bunched Carrots

Large Bunch Crispy and Nutritious



Italian Squash

54