

Mechanization Hits Ancient Art Of Wine Making

Automation has invaded the ancient art of the wine maker.

A continuous action grape juice extractor developed by the University of California scientists promises to outdate the wine press, which has remained basically unchanged since it took over from the trampling human foot.

Furthermore, wine connoisseurs can be assured, the new process—although it puts grape squeezing on a production line basis—does not sacrifice good wine for mass output.

In fact, it increases quality, "juice goes directly from the crushed grape to the holding tank, without repeated handling in contact with stems and seeds," reports Robert J. Coffelt, the agricultural engineer who designed the crusher.

FLAVOR, AROMA

Enologist Harold W. Berg, in charge of the project, explains the result: "Desirable flavors and aromas are extracted from the grapes without introducing unwanted changes such as excess oxidation."

Juice destined to be red wine carries the natural grape color with it into the winery, thanks to a new color extracting method designed by Berg. "Before, it took two or three days of pumping juice over pomace to color wines," he reports. "Now, we can do it in two minutes."

The crusher, powered by hydraulic motors, squeezes grapes between two opposed moving belts made of steel plates.

Feast Prepared

(Continued from page B-1) apples, 1 3/4 cups coarsely ground dried apricots. Add sauteed blend; toss lightly until well mixed.

Your vegetables and garnish are simple to prepare and delightful to the eye. Place your favorite cranberry relish in orange cups with sprigs of parsley or watercress to give color demension to the bird serving.

Glaze whole carrots with equal measures of butter and brown sugar — 1/2 cup each for carrots to serve people.

Peas with a flare from French kitchens. To 2 packages of frozen peas add 1/4 cup finely diced onion, 2 tsp. sugar, 1 tsp. salt, 1/4 cup water. Cover closely to conserve moisture and cook until tender. When moisture has steamed away add 1/4 cup butter.

Frosty Butterscotch Meringues, a simple-to-prepare, ahead-of-time dessert. Make individual meringue rings (about 4 inches in diameter) the day ahead. Make small vanilla ice cream balls also in advance and store in freezing compartment. Make your own butterscotch topping or buy a market preparation. To serve: place meringue ring on dessert plate with doily, place 2 or 3 ice cream balls in each ring, your warm butterscotch over, top with toasted almond slivers.

LEGAL NOTICES

NOTICE OF INTENTION TO ENGAGE IN THE SALE OF ALCOHOLIC BEVERAGES

November 15, 1960

To Whom It May Concern: Subject to issuance of the license applied for, notice is hereby given that the undersigned proposes to sell alcoholic beverages at the premises described as follows:

2215 Redondo Beach Blvd., Torrance, California, the undersigned is applying to the Department of Alcoholic Beverage Control for issuance by transfer of an alcoholic beverage license (or licenses) for these premises as follows: ON-SALE BEER

Anyone desiring to protest the issuance of such license(s) may file a verified protest with the Department of Alcoholic Beverage Control at Sacramento, California, stating grounds for denial as provided by law. The premises are now licensed for the sale of alcoholic beverages. The form of verification may be obtained from any office of the Department.

ARDEN BROWN
THELMA E. BROWN
Torrance Press, Sunday, Nov. 20, 1960.

CERTIFICATE OF BUSINESS FICTITIOUS FIRM NAME

THE UNDERSIGNED does hereby certify that he is conducting a Detective Agency business at 5153 LaVerette Street, City of Torrance, County of Los Angeles, State of California, under the fictitious firm name of FRONTIER DETECTIVE AGENCY and that said firm is composed of the following persons, whose names and addresses are as follows, to-wit:

Virgil W. Christiansa, 5153 LaVerette Street.

WITNESS my hand this 18th day of November, 1960.

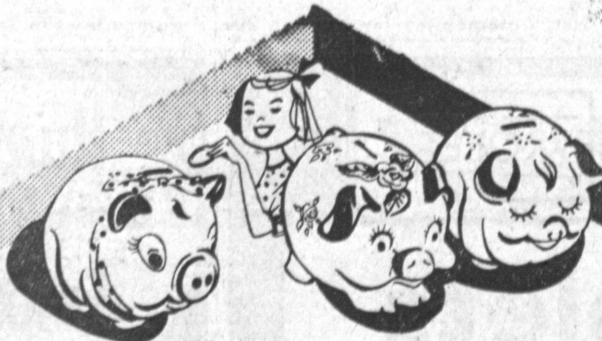
STATE OF CALIFORNIA

ON THIS 18th day of November, A.D. 1960, before me RUTH H. PETERSON a Notary Public in and for said County and State, residing therein duly commissioned and sworn, personally appeared Virgil W. Christiansa known to me to be the person whose name is subscribed to the within instrument, and acknowledged to me that he executed the same.

IN WITNESS WHEREOF, I have hereunto set my hand and affixed my official seal the day and year in this certificate first above written.

(SEAL)
RUTH H. PETERSON
Notary Public in and for
Said County and State, My
Commission Expires June 5,
1961.

Sunday, Nov. 20, 27, Dec. 4, 11, 1960.



CERAMIC PIG BANK

Our perky pottery pig makes a delightful stocking gift for the youngsters at Christmas—and helps them learn the habit of thrift. Or get one for yourself and give him regular feedings of loose change in preparation for that special vacation or new carpet.

88¢



COOKING SET

Good measurement makes a good cook, and here's all the good cook needs—a 1-cup and a 4-cup (1 quart) pouring measure, 4-piece measuring spoon set and 4-piece measuring cup set, and a 2 1/2-ounce funnel. Eleven pieces in all, in clear and copper-tone plastic.

Regular 98¢
All 11 Pieces For 77¢



Magnetic Oven Mitt

Sturdy oven mitts in many colors of a pretty provincial print cling to your oven or sink with permanent magnets. Above-wrist length, they fit either hand; two of them give real protection from kitchen burns. At this low price, get a spare pair.

Regular 49¢ 33¢

LIBBY TOMATO JUICE

Jumbo 46-oz. Can 19¢

ARMOUR'S STAR • U.S.D.A. Grade "A" • Frozen • Oven Ready • 16 to 24 Pound Average

TOM TURKEYS



Magic Chef Turkeys are not just broadbreasted... They are b-r-o-a-d all over—they're shorter, thicker, rounder, just loaded with tender, flavorful meat. We guarantee these are the best Toms you can buy.

35¢ lb

DUNTY FAIR FROZEN PIES

29¢

Fresh California Grown ROASTING CHICKEN 4 to 6 lb. Average 49¢ lb

FRESH TURKEYS

For those of you who prefer fresh turkeys we have available in a limited supply, in all sizes, fine, top-quality, plump, double-breasted fresh birds, grown in Palomar Mountain region on California's finest turkey ranches. Try one of these for a spectacular, old-fashioned Thanksgiving dinner. You'll be glad you did.

FARMER JOHN'S • Whole or Full Shank Half

FULLY COOKED HAMS

Short Shank

49¢ lb

APPLE VALLEY • U.S.D.A. Grade "A" FROZEN OVEN READY

YOUNG HEN TURKEYS

8 to 14-lb. Average

39¢ lb

LOG CABIN PANCAKE SYRUP

24-Ounce 4c Off 55¢

FARMER JOHN FINE FLAVOR SLICED BACON

1-lb. Pkg. 49¢

ARMOUR STAR • Fresh Frozen

STUFFED TURKEYS JUNIOR GEESE

5 to 12-lb. Average

59¢ lb

55¢ lb

OL' SMOKEY SAVORY PORK SAUSAGE

1-lb. Roll 39¢

PILLSBURY PANCAKE MIX

2-Pound Box 4c Off 33¢

SEA PAK • QUICK FROZEN McLEANS • SCRUMPTIOUS CLEANED • PEELED • QUICK FROZEN

FRIED SCALLOPS 7-OZ. PACKAGE 39¢

FRIED FISH STICKS 8-OZ. PKGS. 4 \$1

COOKED LOBSTER MEAT 6-OZ. PACKAGE 49¢

PICK OF THE SEA FRYING SIZE SHRIMP 5-pound box \$3.69 79¢ lb.

FRESH • TASTY WESTERN OYSTERS 12-OZ. JAR 59¢

AMERICAN CHRISTMAS



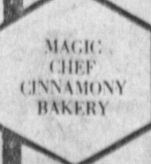
Make it a Merry Christmas for your family with Blue Chip Stamps from Magic Chef Market. See the exciting premiums at your Blue Chip Redemption Store — only one-half savor book for an LP record album of beautiful Christmas music during November.



Holiday rush got you down? Don't cook dinner tonight, just drop by Our Gourmet Galley and pick up one of these Barbecued Chickens, piping hot and ready to serve.

Ready-For-The-Table

Hot Barbecued CHICKENS 89¢ EACH



Thanksgiving Special

PUMPKIN PIE 59¢
White Mountain Rolls Dozen 39¢
Both For Only 79¢
MINCE MEAT PIE 69¢
White Mountain Rolls Dozen 39¢
Both For Only 89¢

Del Amo Shopping Center
Corner of Hawthorne & Sepulveda

MAGIC CHEF



Velvet
AMS
10¢ lb