Grand Opening — New Food Giant/Los Feliz!!

Come and help us celebrate the festive Grand Opening of the beautiful, new Food Giant/Los Feliz at Hillhurst and Ambrose, this weekend! The newest member of the Food Giant family opens Thursday, November 1st. It has many unusual and unique features and brings you "all the nice things you remember" combined with the exciting innovations of the future! There will be fabulous prizes, sensational savings, free entertainment and fun for all!

"U.S.D.A. "Choice" or Food Giant's "Banquet Perfect" **RIB STEAK**



the buy the best meat? Well, 1 because they seem to the avery bits in fact they are the base to the avery bits in fact they are the base to the avery bits in fact they are the base to the avery bits in fact they are the base to the avery bits in fact they are the base to the avery bits in fact they are the base to the avery bits in fact they are the base to the avery bits in fact they are the base to the avery bits in fact they are the base to the avery bits in fact they are the base to the avery bits in fact they are the base to the avery bits in fact they are the base to the avery bits in fact the base to the avery bits in fact the base to the

"Did you say the best meat? Well, 1 agree — I think the meat I buy at Food Giant is absolutely marvelous! The only problem I have is just trying to make up my mind what kind of Food Giant meat to serve my family next! But I guess it really doesn't matter what kind I choose, because they seem to thoroughly enjoy every bite. In fact, the meat that I buy here has earned me the reputation of being a pretty super cook, because it's so easy to make this wonderful meat taste simply delicious every time!"

Mrs. Carol Sack, a satisfied customer at Food Giant/ Canoga Park





Wednesday, October 31,

THE PRESS

OUT OF TH OVEN comes Mrs. John Klug's Swedish Limp bread, a treat she uses for special occasions. Mrs. Klug confided that sometimes she stores the bread in the freezer and surprises the family on a non-baking day.

VIOLA'S SWEDISH LIMPA BREAD

A family treat for special way and fennel seeds, shortoccasion is Mrs. (Viola) John Klug's recipe for Swedish Limpe Bread. When time to prepare the treat, her Torrance home, 5708 Palos Verdes Blvd., is identified by the aroma of the home-made Limpe bread. Just ask the neighbors!

 VIOLA'S SWEDISH
 T

 LIMPA BREAD
 rye

 4 cups water
 dou

 1 cup brown sugar
 two

 1½ T Caraway seed
 and

 2 t fennel seed
 T

 2 t fortening
 loar

 1 cake yeast
 one

 6 cups white flour
 era

 4 cups rye flour
 for

 2 t salt
 stor

 Boil water, sugar, cara-ed.

Then add salt and enough: rye flour to make a stiff dough. Let rise again for two hours. Knead slightly and shape into loaves.

This makes two large loaves. Put into greased loaf pans and let rise again for one-half hour. Bake in moderate oven (350 degrees) for one hour. Wrap and store in freezer until need-

