



ONLY AT MAGIC CHEF

OUR PETS' FAVORITE
SKIPPY DOG FOOD
4 tall cans \$1

FLAVORFUL
DEL MONTE CATSUP
20-oz. bottle **19c**

... favor in ... dryness out. Big 100 ft. roll
per 19c
... attractive assorted colors is true quality!
issue 2 roll 25c
... saks dirt away! (Incl. 6c off) Quart con
detergent 69c
... d always delicious. (Incl. 6c off) 1-lb. pkg.
Margarine 33c

POWERFUL
SCOURING CLEANSER
14-oz. size **10c**

REFRESHING
ADA DRY HI SPOT
6 king size bottles **39c**

SWEET & JUICY
NAVEL ORANGES
10c lb.

10c lb.

1-lb. cello pkgs. **15c**

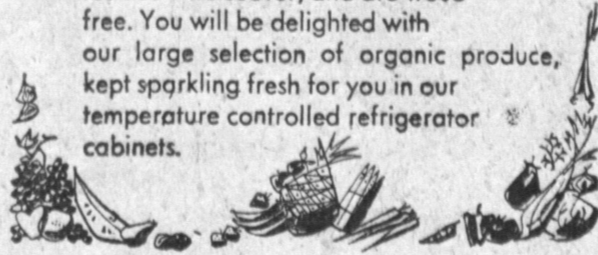
GOURMET FOODS

Magic Chef's Gourmet Department is a connoisseur's paradise, where you will find rare, unusual and exotic foods from around the world! Pack the romance of far-away places in your shopping cart at Magic Chef!



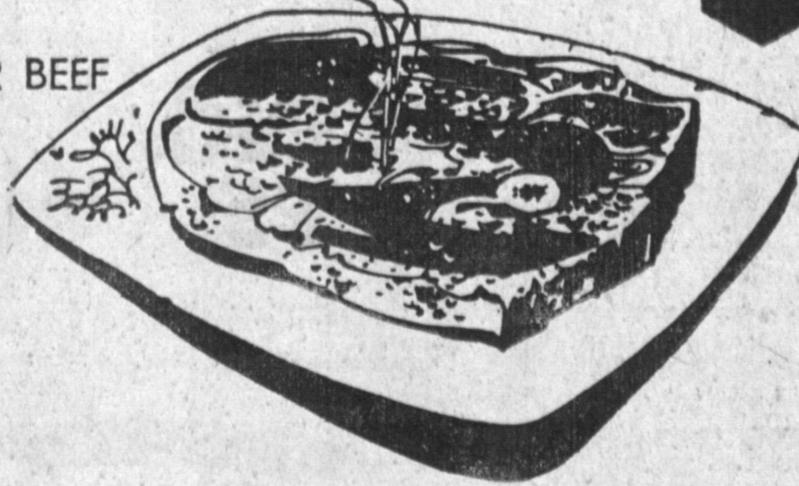
ORGANIC VEGETABLES

Organically grown fruits and vegetables supply you with more nutrition and vitamins! Naturally grown, with no protective sprays, insecticides or artificial fertilizers, they have no chemical residue whatsoever, and are weed free. You will be delighted with our large selection of organic produce, kept sparkling fresh for you in our temperature controlled refrigerator cabinets.



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

SWISS STEAK
69c lb.



U.S.D.A. "CHOICE" STEER BEEF
ROUND STEAK
79c lb.

U.S.D.A. "CHOICE" STEER BEEF
RUMP ROAST
bone-in **79c lb.**

U.S.D.A. "CHOICE" STEER BEEF FOR QUALITY
Boneless Round Steak or
U.S.D.A. "CHOICE" STEER BEEF IS BEST
Boneless Rump Roast
89c lb.

TENDER AND LEAN—ALL WASTE REMOVED
Boneless Beef Stew
79c lb.

PRECISION GROUND HOURLY
FRESH GROUND ROUND
69c lb.

U.S.D.A. "CHOICE" BEEF
CUBED STEAK
98c lb.



THIS TENDER-MEATY SLICED BACON IS TRULY DELICIOUS
HORMEL RED SHIELD BACON 1-lb. pkg. **59c**
NORTHERN HALIBUT, WHITE MEAT, FROZEN-IN-FLAVOR
CENTER CUT HALIBUT STEAKS **69c lb.**
A DELIGHTFUL SEAFOOD TREAT, FROZEN-IN-FLAVOR
SEA PAK BREADED SCALLOPS 10-oz. pkg. **49c**

SEAFOOD SPECIALTIES
FEATURE ORIENTAL FLAVOR

In the Orient, where fishing is a prime occupation of many of the residents, fish plays an important role in the average person's diet. Among the recipes which have travelled here from the Pacific, lovers of sea food prize those featuring the creatures of the deep.

Favorite fish recipes of Mei-Mei Ling, Oriental gourmet, include:
Shrimps With Bacon
Ingredients:
1 lb. large shrimps, shell-ed.
4 slices bacon, each cut into 4 pieces

Sauce
1/2 tsp. salt
1/2 tsp. cornstarch
1/2 tsp. liquor
1 Tb. soy sauce

Batter
1 egg
1/4 tsp. salt
6 Tb. flour
2 Tb. water or milk

Method:
1. Marinate shrimps in sauce for 15 minutes. Drain.
2. Make a small slit on back of each shrimp and slip a piece of bacon through it.
3. Dip into batter and deep fat fry.
4. Serve hot.

Soy Sauce Abalone
Ingredients:
1 can abalone, 1 lb. size
2 Tb. sugar
2 Tb. soy sauce
1/4 cup water

Method:
1. Put abalone, liquid included, into a saucepan.
2. Add sugar, soy sauce and water. Bring to a boil.
3. Cover and simmer slowly for 3 hours.
4. Cut into 1/2 inch slices. If desired combine with cooked and pan-fried mushrooms.
5. Place on a bed of cooked vegetables (cabbage, watercress) and pour remaining liquid over this. Serve.

Ingredients:
1 lb. shrimps, shelled
1 egg
1/4 tsp. salt
6 Tb. flour
2 Tb. water or milk

Method:
1. Soak shrimps in salted cold water for 1/2 hour.
2. Split each shrimp in middle, but do not cut through entirely.
3. Marinate shrimps in sauce for 20 minutes. Drain well.
4. Put about 1 teaspoon of stuffing in shrimp; shape; dip into cornstarch, then beaten egg; roll in cracker meal or bread crumbs and fry in deep fat. Serve hot.

Ingredients:
1 lb. shrimps, shelled
1 cup sugar
1 Tb. cornstarch
1 small can pineapple chunks

Sauce
1/2 tsp. salt
1/2 tsp. cornstarch
1/2 Tb. soy sauce

Method:
1. Marinate shrimps in sauce for 10 minutes. Drain.
2. Dip in batter and deep fat fry.
3. Combine vinegar, sugar and cornstarch. Bring to a boil. Simmer gently for 15 minutes.
4. Add fried shrimps and simmer another 10 minutes. Add pineapple and serve.

Leftover Eggnog
(Continued from Page C-1)
until frothy. At high speed, gradually beat in rum and rest of eggnog, scraping side of bowl often. Beat in food coloring. Mixture should be smooth and should mound slightly when it is dropped from a spoon. At low speed, continue beating to keep the mixture smooth. Meanwhile, beat egg whites with cream of tartar just until soft peaks form when beater is slowly raised. Gradually beat in remaining sugar until stiff peaks form when beater is slowly raised.

Also beat cream until stiff. With wire whisk or rubber scraper, gently fold in beaten egg whites and whipped cream into eggnog mixture until well combined.

Turn into cooled pie shell, mounding high in center. (If necessary, spoon filling into shell a third at a time, letting rest remain at room temperature. Refrigerate each layer until set. Repeat until all the filling is used.) Refrigerate 3 to 4 hours or until firm. Garnish top with grated unsweetened chocolate. Makes 6 to 8 servings.

New Members Enter Church
At a recent special service 59 new members were received into Christ the King Lutheran Church, 2706 W. 182nd St., Torrance.

Those confirmed were Betty Lou Backers, Larry E. Evans, John C. Leneker, Edward G. McKierman, Harold O. Spang and Joyce B. Spang.

A briefing session and informal reception was held for the new group. Taking part were: Warren Bachmann, president of the congregation; Rose Mary Ulland, parish worker; Mrs. Bill Sands, Sunday school superintendent; Mrs. Bill Tralle, president of the ALCW; Mike Bankson, chairman of the Board of deacons and Maynard Midthun, pastor.

Highlighting the evening was a series of slides depicting the history, worship, fellowship and service of the congregation by John Demeter, assisted by Norval Thompson and Janet Myren. Narration for the tape was given by Frank Anderson.

Refreshments were served by the Ruth Circle with Mrs. Paul Schmitz acting as chairman.

Use Torrance Press classified ads. Phone DA 5-1515.

Cash and Carry
ICE CREAM 69c
1/2 Gal.
Palos Verdes View Dairy
22845 Hawthorne Bl.
FR 5-8615
Torrance's Drive-in Dairy

CROPS AND LIVESTOCK
Agricultural crop and livestock value produced in the 12 Southern California counties last year was more than \$1.7 billion, reports the Los Angeles Chamber of Commerce.

BUSY SEAPORT
More than 200,000 vessels have entered the ports of Los Angeles-Long Beach in the past 40 years.

and pour over cooked fish. Serve.

Stuffed Shrimps
Ingredients:
1 lb. shrimps, shelled
1 egg
Cracker meal or bread crumbs
Cornstarch

Sauce for Shrimps
1/2 tsp. salt
1/2 tsp. cornstarch
1/2 tsp. liquor
1 Tb. soy sauce

Stuffing
1 cup fish cake
2 Tb. water chestnut or crispy vegetable
1 Tb. minced onion
4 Tb. minced pork or ham

Method:
1. Soak shrimps in salted cold water for 1/2 hour.
2. Split each shrimp in middle, but do not cut through entirely.
3. Marinate shrimps in sauce for 20 minutes. Drain well.
4. Put about 1 teaspoon of stuffing in shrimp; shape; dip into cornstarch, then beaten egg; roll in cracker meal or bread crumbs and fry in deep fat. Serve hot.

Ingredients:
1 lb. shrimps, shelled
1 cup vinegar
1 cup sugar
1 Tb. cornstarch
1 small can pineapple chunks

Sauce
1/2 tsp. salt
1/2 tsp. cornstarch
1/2 Tb. soy sauce

Method:
1. Marinate shrimps in sauce for 10 minutes. Drain.
2. Dip in batter and deep fat fry.
3. Combine vinegar, sugar and cornstarch. Bring to a boil. Simmer gently for 15 minutes.
4. Add fried shrimps and simmer another 10 minutes. Add pineapple and serve.

Method:
1. Sprinkle fish with salt and steam until done. (Do not overcook.)
2. Heat oil, add onion and soy sauce. Bring to a boil.

Ingredients:
1 lb. fish
2 Tb. cooked oil
2 Tb. soy sauce
2 Tb. chopped onion, preferably green
Salt

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1. Sprinkle fish with salt and steam until done. (Do not overcook.)
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DEL AMO SHOPPING CENTER CORNER OF HAWTHORNE & SEPULVEDA

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