

Finest Eastern Quality

PORK LOIN ROAST

Tender and Succulent Rib End Pork Chops

Rib Pork Chops

Country Style Spare Ribs

Armour's Star Sliced Bacon

ICKEN LEGS & THIGHS

Rockingham blended.

Van de Kamp's.

ALMOND CRISPIES

COFFEE CAKE 43c

MINT CHOCOLATE CAKE

BLUEBERRY MUFFINS

FRENCH APPLE PIE

KENTUCKY WHISKEY\$298

U.S.D.A. Grade "A" Fresh & Tender

Finest Eastern Pork **LOIN END PORK ROAST**

best

meat

here!"

"My daughter is learning at an early age,

that the best place for meat is Food

Giant! The variety is large, the quality

excellent and the prices are right. I've

found friendly service at the meat counter

and some wonderful tips on cooking.

Every bite of the meat that I buy at Food

Mrs. Lois Hubacek and daughter Jill, satisfied customers at Food Giant/Torrance

Giant is guaranteed to please!



Quality Control Means Better Meat!

Every morning, Food Giant executives

and meat experts gather to sample,

savor, criticize and comment on meats,

chosen at random from our markets, and

cooked in our own kitchen. Food Giant's

"Meat Quality Control" means better

meat for you!

u.s.D.A. Grade "A" Fresh — pan ready for delicious family meals.
CHICKEN BREASTS 59%

U.S.D.A. Grade "A" Fresh Fryers — saute to a delicious golden brown CHICKEN WINGS 25%

U.S.D.A. Grade "A" Fresh Fryers — economical and very nutritious • CHICKEN BACKS & NECKS

Town and Country Grade "A" Tray Pak - flash frozen. Stock up now! CUT-UP CHICKEN FRYERS

GROUND CHUCK

Tender, lean meat **GROUND ROUND** 69%

For delicious hamburgers

Rath Blackhowk — boneless smoked DAINTEES

Cornish "O So Good" - Frozen GAME HENS Min. W.

79is

59°

Canadian Fresh Water - Frozen FILLET OF SOLE

Sea Pak Breaded **OYSTERS**



Monterey, mild and firm textured

JACK CHEESE ROD'S DRESSINGS Skinless, with rich, hearty flavor

Sarnoff 100% grain spirits SARNOFF VODKA FUI \$369



Burgundy, Chablis, Sauterne

Vin Rose, Vino Rosso

39:

In HAW I HORNE

423 So. Hawthorne Blvd.

In MANHATTAN BEACH 2400 Sepulveda Blvd. at Main

> In GARDENA 14990 Crenshaw Blvd.

In TORRANCE 2849 Western Ave.

In NO. TORRANCE 4848 W. 190th at Anza

In SAN PEDRO 3731 Pacific Coast Hwy.





SPORTSWEAR SEPARATES by Miss Pat take to the sea in either the white arnel Jac-Shirt worn over slim legged sour lemon chick print capris (right) or newest seven-eighths length pea coat in crisp white cotton duck worn over duck capris and chalk print shirt (left). Miss Pat separates are available at stores in Torance.

Chicken Favorites Told

(Continued from Page C-1)

2½ to 3 pound fryer, cut

1//4 cup shortening Salt and pepper l tablespoon vinegar 2 tablespoons worcester-

shire sauce 1 tablespoon Heinz 57

1/4 cup catsup 1 tablespoon sugar Dash tabasco sauce

servings.

ALMOND CHICK-UP

3 pound fryer, cut up 1/2 cup flour 1 tablespoon salt

1//4 teaspoon pepper

1 tablespoon paprika 1/2 cup melted shortening 1/2 cup almonds, blanched, slivered

3/4 cup water 1 can (10 ounces) consomme', undiluted

1 bottle (14) ounces catsup 1/2 cup dairy sour cream 1/2 cup grated process American cheese

Heat oven to 375 degrees (moderately hot). Shake Heat oven to 350 degrees chicken in bag containing F. (moderate). Saute' chick- flour and next 3 ingredients. en in shortening until brown Brown chicken in shortenon all sides. Season with ing; place in 2-quart cassersalt and pepper. Remove to ole. Lightly saute' almonds baking pan. Combine vine- in shortening used for chickgar and remaining ingredi- en. Blend in flour mixture ents; pour over chicken remaining in bag. Gradual-Bake 50-60 minutes or until ly stir in water and consomtender, basting frequently me'. When this mixture bewith sauce in pan. Makes 4 gins to thicken, stir in catsup and sour cream. Pour

over chicken. Cover. Bake 50 minutes or until chicken is tender. Sprinkle cheese over chicken. Return, uncovered to oven for 10 minutes. Makes 8 servings.

2 teaspoons cinnamon

Cream shortening, add su-

1 teaspoon ginger ½ teaspoon cloves

Nuts

(Continued from Page C-1)

sweet chocolate bits

2 Tablespoons butter or margarine Combine peanut butter,

chocolate bits and butter in a saucepan. Cook on low gar gradually, creaming. heat, for approximately sev- thoroughly with an electric en minutes, stirring occa- beater. Beat in eggs and sionally while chocolate and syrup; add soda dissolved in

1 cup shortening

112 cups sugar

2 T. dark syrup 2 tsp. baking soda

1 Tablespoon warm water sheet at once Yield Approx. 3 cups sifted all-purpose six dozen.

butter melt and combine warm water. Fold in flour with peanut butter. Blend silfted with the spices. Mix well: remove from heat and well. Place bowl of dough in fold in marshmallows. Turn refregerator to chill for sevinto 9-inch foil-lined pan. eral hours. Remove from re-Chill in refrigerator. Re- frigerator, divide dough in move foil and cut into three parts and form into squares. Yield: about 36 rolls about two inches in diameter. Wrap in aluminum foil and store in refri-SWEDISH GINGERSNAPS gerator overnight, Slice cookies and place nut ment in center of each. Bake on ungressed cookie sheet, 10 to 12 minutes at 375 deg. F. Remove baked cookies from

Sisterhood to Note Sixteenth Birthday

by Temple Menorah Sister-hood at noon, Monday. The Charter members and past will be held in the Commu- guests. nity Hall of Temple Men- Hostesses for the even dondo Beach,

A "Sweet Sixteen" birth- rived in this country for ? day celebration will be held concert tour. She will be ac

festive luncheon meeting presidents will be honored

orah, 1101 Camino Real, Re- will be members of the Jan

uary Circle of Sisterhood Beatrice Yaaron, singer, including: Mmes. Laurence will be the featured enter- Rodson, Eugene Kushnic' tainer. Miss Yaaron, an Is- Leo Mistofsky, and Jame raeli, studied music with Galanda, all of Torranc the Israeli Opera and at the Baby-sitting will be avail-Conservatory of Music in ble. Reservations will 1 Tel Aviv. She has performed taken by Mmes. Rodson an and recorded extensively Kushnick at 371-1310 and abroad, having recently ar- 371-6283, respectively.