



Armour Star
U.S.D.A. Grade "A" Frozen

Rock Cornish Game Hens

A gourmet treat, plump and tender, from the Shenandoah Valley. 18-oz. minimum weight.

69¢ each

GUARANTEED MEATS

SUPERB GOURMET MEATS

In our gourmet meat department, you will find the special and fancy cuts that your discriminating taste calls for: steaks, cut double thick or wafer thin, butterfly pork chops, French lamb chops, all extra trimmed for value. We carry only the finest U.S.D.A. Grade A "Choice" beef, milk-fed lamb and grain-fed pork. Enjoy special cuts to your order.

CALIFORNIA PACK
SEMITE MATOES
2 1/2 Cans **29¢**

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

CHUCK ROAST
43¢ lb.



MAGIC CHEF
POWDERED DETERGENT
giant pkg. **39¢**

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

RIB STEAK
89¢ lb.

FRESH GROUND HOURLY

GROUND BEEF
39¢ lb.

is salad perfect. 8-oz. bottle **Dressing 33¢**
ing and nutritious drink. Big 46-oz. can **Juice 25¢**
's favorites. All grinds. 1 pound can **Coffee 59¢**
is blended into one! 46-oz. can **Cocktail 39¢**



U.S.D.A. "Choice" Steer Beef for superb meals and highest quality.

Standing Rib Roast 83¢ lb.

U.S.D.A. "Choice" Steer Beef is tender and always delicious too!

Boneless Chuck Roast 79¢ lb.

Tender, lean and meaty — a really wonderful family treat everytime

Boneless Beef Stew 79¢ lb.

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

CHUCK STEAK
49¢ lb.

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

FAMILY STEAK
79¢ lb.

Full flavored beef — choice quality — an all-time favorite for all!

Short Ribs of Beef 33¢ lb.

For a true economical meal — nutritious and delicious — best buy!

Plate Boiling Beef 23¢ lb.



ARMOUR STAR
SLICED BACON 1-lb. pkg. 59¢

Canadian fresh water — frozen
FILLET OF SOLE 59¢

BLACKHAWK LABEL
RATH DAINTEES 79¢

Sea Pak frozen — 6-oz. pkg.
BREADED OYSTERS 59¢

Turek and Meck — frozen — 12-oz. pkg.
Meat Drumsticks 59¢

Turek and Meck — frozen, 12-oz. pkg.
Buttered Beef Steaks 59¢

ASSORTED COLORS
ZEE TOILET TISSUE
12 rolls \$1
(3 four-roll pkgs.)

MAGIC CHEF
LIQUID BLEACH
1/2 gal. bottle 29¢

GOLDEN RIPE
ANANAS
12-oz. **25¢**

WET JUICY
LANGERINES
19¢ lb.

DEL AMO SHOPPING CENTER
CORNER OF HAWTHORNE & SEPULVEDA

MAGIC CHEF



Stains Can Be Removed

(Continued from Page C-1) However, on washable fabrics some greasy stains are removed by regular washing or by rubbing a detergent solution into the stain and then rinsing with hot water. For non-washable fabrics the use of a grease solvent is usually the only treatment possible.

For non-greasy stains on washable fabrics it is best to sponge the stain with cool water or soak the stain in cool water for 30 minutes or more. If the stain remains after soaking, work a detergent into it, then rinse. If it still remains, use one of the bleaches (a chlorine or a perborate bleach) that would be safe for the fabric. For non-washable fabrics, cool water is the best thing to use, placing a sponge under the stain to absorb the excess water.

A combination stain is one that contains both greasy and non-greasy substances. The same treatment that is used for non-greasy stains should be used on this type of stain. Then if a greasy stain still remains sponge with one of the grease solvents.

There are always questions about specific stains, and some of these seem to appear more often than others. Candlewax is a stain that falls into this category, and yet this is really a very easy stain to remove when the proper treatment is used.

After the wax hardens scrape as much as possible off the surface of the fabric using a dull knife. Then place the fabric between clean white blotters or several layers of facial tissue and press with a warm iron. To remove any remaining stain, sponge with a grease solvent.

Gravy is an excellent example of a combination stain, so the directions for removal of that type of stain should be followed.

Most fruit juice stains are non-greasy so those methods can be followed. Some fruit stains seem to disappear when they dry, but they turn yellow upon heating, laundering and aging. To prevent this remember when any fruit juice is spilled on a fabric it's a good idea to sponge the spot immediately with cool water.

As questions on stain removal arise, the Home Economist of the Gas Company will be happy to answer them on the telephone. It is also possible to have your own booklet to refer to whenever necessary by sending 15 cents in coin to the Superintendent of Documents, U.S. Government Printing Office, Washington 25, D.C. The booklet to write for is the Home and Garden Bulletin No. 62, "Removing Stains from Fabrics—Home Methods" written by the U.S. Department of Agriculture.

Hot Sandwiches Tasty

(Continued from Page C-1) Spoon onto toasted bun halves. Makes 8 sandwiches.

SLOPPY JOES

2 tablespoons shortening
1 pound ground beef
2/3 cup chopped onions
1 teaspoon salt
1/8 teaspoon pepper
1 tablespoon flour
1 cup water
2 teaspoons worcestershire sauce
3/4 cup catsup
10 sandwich buns, toasted

Melt shortening in chafing dish or skillet; add beef and next 4 ingredients; cook until meat loses red color, stirring occasionally. Drain off any excess fat. Stir in water, worcestershire sauce and catsup; simmer, stirring occasionally, for 15-20 minutes or until of desired consistency. Serve in buns with catsup and relish; heat.

MINCED HAM AND BEAN SANDWICHES

1 cup finely chopped cooked ham
1 tablespoon butter or margarine
1 can (1 pound) baked beans
1/4 cup catsup
1/4 cup fresh cucumber relish
4 round sandwich buns, halved, toasted
Lightly brown ham in butter in skillet. Stir in beans, catsup and relish; heat.

Crab Pies, A Buffet Surprise



INDIVIDUAL CRAB PIES, decorated with a sprig of holly, are a delightful, easy-to-make addition to your party buffet. Prepare them ahead, if you like, and freeze unbaked until ready to use. (Make extras as a freezer-gift for the folks next door.)

Individual King Crab Pies

2 pkgs. pie crust mix
2 pkgs. (6 oz.) Wakefield frozen King crab meat
1 can (4 oz.) sliced mushrooms, drained
1 pkg. (10 oz.) frozen mixed vegetables, cooked and drained
1 can (10 oz.) condensed cream of chicken soup

Defrost crab meat and drain thoroughly. Prepare pie crust according to package directions. Roll out half the crust and cut into circles large enough to line tart pans. Combine crab meat with mushrooms, mixed vegetables and cream of chicken soup. Spoon 1/2 cup of this mixture into each pan. Roll out remaining pie crust and cut circles to cover tops of pies. Press edges of each pie together with a fork. Prick tops with fork. Bake at 400° F. 15-20 minutes, or until golden brown. (If frozen unbaked, lengthen baking time 5 or 10 minutes. Baked pies can be reheated 5-10 minutes at 400° F.) Serve in tart pans with tossed green salad and lemon sherbet. (Makes eight 4 1/2 inch pies.)

For gala CRAB LEGS SALAD PLATTER, combine 1/2 cup of your favorite Italian dressing with 1/4 teaspoon dry mustard or 1/4 teaspoon curry powder. Makes enough sauce for one 12-ounce package Wakefield King Crab Legs. Serve sauce hot or cold.

ONE EYED MONSTER!

A survey conducted by TV Magazine has given the following list of gory statistics, on seven days of TV "entertainment" broadcast by Los Angeles TV station:
1, 691 crimes were committed during the week's programs.
2, 127 murders and 375 attempted murders.
3, 101 "justifiable" killings.
4, 93 kidnappings.
5, 11 jail breaks.
Worst of all 82 percent of these were on so-called "children's programs." After 9 p.m., when junior has staggered off to "nightmare-land," the mayhem quits down.