



U.S.D.A. "CHOICE" OR FOOD GIANT "BANQUET PERFECT"

CHUCK ROAST

blade cut **43^c** lb

"I buy the best meat here!"



"My family loves to eat and I love to cook the delicious meats that I buy at Food Giant — from the finest cuts, tender as butter, to the less expensive meats, which I combine with wine and spices. The meat manager always seems so happy to give me help on special cuts and selection. Food Giant is a wonderful place to shop for meat!"

Mrs. Rosina Nissotti, a satisfied customer at Food Giant/West Covina

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!

BONELESS **CHUCK ROAST**
79^c lb

DELICIOUS **FAMILY STEAK**
79^c lb

SUPERB **RIB ROAST**
standing rib roast **83^c** lb

BONELESS **STEWING BEEF**
79^c lb

U.S.D.A. "Choice" or Food Giant "Banquet Perfect" for highest quality

CHUCK STEAK

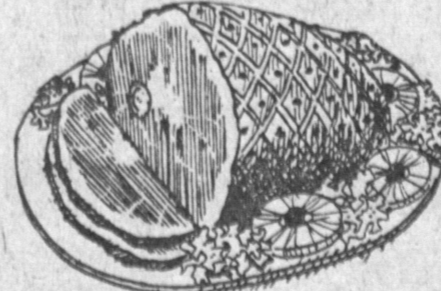
49^c lb

RIB STEAK

89^c lb



FRESH GROUND HOURLY **FRESH GROUND BEEF**
39^c lb



FARMER JOHN AND LUER **FULL SHANK HALF HAMS**
43^c lb

Farmer John or Luer center cut ham slices are perfect for sandwiches!
CENTER CUT HAM SLICES 98¢

U.S.D.A. "Choice" or Food Giant "Banquet Perfect" for supreme quality!
CROSS RIB ROAST 83¢

Tender and meaty — beef short ribs are always a real family favorite!
SHORT RIBS OF BEEF 29¢

U.S.D.A. Grade "A" California grown chickens make a perfect dinner.
FRESH ROASTING CHICKENS 49¢

FARMER JOHN AND LUER HAMS **BUTT PORTION**
49^c lb

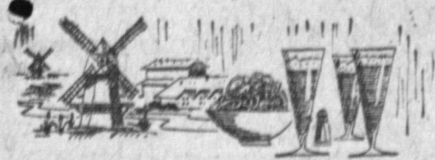
Farmer John lean and tender bacon is superb
Sliced Bacon 59¢

Delicious Eastern quality—frozen-in-flavor too!
VEAL CUTLETS 79¢

FARMER JOHN & LUER **WHOLE HAMS**
49^c lb

Certi-Fresh frozen with sauce. Large 9 oz. pkg.
FRIED HALIBUT 59¢

McLean's frozen shrimp is best! 8 oz. pkg.
Breaded Shrimp 59¢



BACK AGAIN — EINBOCK

BOCK BEER

CALIFORNIA **SONATA WINE** 100% GRAIN SPIRITS
SARNOFF VODKA
full \$1.49 gallon
full \$3.69 quart

3 glass pak cans **87^c**



GRAND TASTE **FRESH LIVER SAUSAGE**
39^c lb

ZWAN IMPORTED **HOLLAND HAM**
2-lb. tin \$1.98
(1-lb. tin, \$1.09)

WISCONSIN MILD **CHEDDAR CHEESE**

full cream **59^c** lb

4 Fabulous Sale Days, Thursday thru Sunday, Jan. 17-20

Only at Stores with Van de Kamp Bakeries

Van de Kamp's BAKERY SPECIALS
THURS.-SUN., JAN. 17-20

- PECAN SPICE CAKE 1.05
- SHORTBREAD COOKIES 27¢
- BEEHIVE COFFEE CAKE 39¢
- DATE NUT LOAF 53¢

423 So. Hawthorne Blvd. In MANHATTAN BEACH 100 Sepulveda Blvd. at Main

2849 Western Ave. In NO. TORRANCE 4848 W. 190th at Anza

In TORRANCE 3731 Pacific Coast Hwy.

FOOD GIANT

BLUE CHIP STAMPS

I'M NEW HERE

New citizens of Torrance who made their appearance recently at local hospitals are:

Florence Ellen, daughter of Mr. and Mrs. Lester C. French of 24302 Lomita Dr., Lomita, born Dec. 29.

Terri Jo, son of Mr. and Mrs. Patrick L. Duffy of 1524 Apt. 10, West 226th St., Torrance, born Dec. 31.

David George, son of Mr. and Mrs. Donald G. Christian of 19923 Donora Ave., Torrance, born Dec. 30.

Daniel Edward, son of Mr. and Mrs. D. N. Williams of 2321 Carnegie Lane, Redondo Beach, born Dec. 29.

Mark Edwin, son of Mr. and Mrs. Darrell E. Smith of 22010 Meyler Ave., Torrance, born Dec. 27.

Dean Edward, son of Mr. and Mrs. Donald Case of 27642 E. Terrasa Dr., San Pedro, born Dec. 29.

John Michael, son of Mr. and Mrs. Robert A. Verdugo of 4304 W. 164th St., Lawndale, born Jan. 3.

Rosalie, daughter of Mr. and Mrs. Conception Martinez of 1024 Acacia, Torrance, born Dec. 31.

Carol Marie, daughter of Mr. and Mrs. Philip Martin of 23220 Meyler, Torrance, born Dec. 31.

Rory, son of Mr. and Mrs. Robert W. Neumann of 27011 Grayslake Rd., Palos Verdes, born Dec. 30.

Lisa Estelle, daughter of Mr. and Mrs. Danis Greenwood of 18310 Falda, Torrance, born Dec. 29.

Stanley Michael, son of Mr. and Mrs. Stanley L. Dunn of 515 Via La Selva, Torrance, born Dec. 25.

Daniel, son of Mr. and Mrs. Alfonso Prado of 938 W. 223rd St., Torrance, born Dec. 27.

Tamara Jean, daughter of Mr. and Mrs. Clifford Hammons of 15702 Halldale, Gardena, born Dec. 25.

Kimberly Renee, daughter of Mr. and Mrs. Jerry Wayne Herring of 2824 Kerhoff, San Pedro, born Dec. 26.

Bravan Lee, son of Mr. and Mrs. Don Hendricks of 16331 Fairway Lane, Huntington Beach, born Dec. 26.

Karen Kay, daughter of Mr. and Mrs. Duane Hodanwanus of 1547 1/2 W. 227th St., Torrance, born Dec. 25.

Consoelo Maria, daughter of Mr. and Mrs. Carlos Huante, 2009 Morgan Lane, Redondo Beach, born No. 20.

Jeanne Ann, daughter of Mr. and Mrs. Theodore B. Wolfe, 25111 Walnut St., Lomita, born Nov. 23.

Michael Shigeru, son of Mr. and Mrs. Yoshino Tamaki, 2026 W. 242nd St., Lomita, born Nov. 26.

Scott James, son of Mr. and Mrs. Stephen A. Skromeda, 2344 238th St., Torrance, born Nov. 27.

Theresa Lynn, daughter of Mr. and Mrs. John E. Brown, 22401 Halldale St., Torrance, born Nov. 28.

William David, son of Mr. and Mrs. David McAlpine, 1934 Graham Ave., Redondo Beach, born Nov. 30.

Peggy Eugenia, daughter of Mr. and Mrs. Wallace E. Davis, 1221 Renton St., Torrance, born Dec. 1.

Timothy Noble, son of Mr. and Mrs. Kenneth N. Jilbert, 5337 Calle Mayor, Torrance, born Dec. 2.

Brian Scot, son of Mr. and Mrs. William H. Walter, 22532 Gaycrest Ave., Torrance, born Dec. 24.

Brian Keith, son of Mr. and Mrs. William T. Spikes, 1734 Neptune Ave., Wilmington, born Dec. 27.

Jeffrey Michael, son of Mr. and Mrs. Jay A. Hammer, 2417 Walnut Ave., Manhattan Beach, born Dec. 28.

Heidi Hebe, daughter of Mr. and Mrs. Ernesto F. Mendez, 315 W. 220th St., Torrance, born Dec. 28.

Melissa Ann, daughter of Mr. and Mrs. Bud E. Sheppard, 23413 Caroldale St., Wilmington, born Dec. 28.

Donna Lorene, daughter of Mr. and Mrs. Donald L. Griggs, 1712 W. 145th St., Gardena, born Dec. 29.

Lisa May, daughter of Mr. and Mrs. Hugo Licon, 1625 1/2 W. 208th St., Torrance, born Dec. 29.

Li-Anne, daughter of Mr. and Mrs. Alfred R. Rowsewell, 3116 Winlock Rd., Torrance, born Dec. 29.

Easy-to-Make Main Dish Recipes Told

Formal and informal entertaining are year-round activities in Torrance. You'll have more pleasure extending a dinner invitation if you keep a recipe file that includes easy to make main dishes.

Dishes that may be started in advance and take little last minute attention are best suited to today's "hostess out of the kitchen" entertaining. And of course, you'll want your company fare to be sort of elegant in flavor, too. Recipes that fill those requirements are not too hard to find.

VEAL SCALOPINI
2 lbs. veal, cut in thin slices flour salt and pepper paprika 4 Tbsp. butter 4 or 5 small white onions 1 C. sliced mushrooms 1/4 C. lemon juice 1 can chicken bouillon 2 Tbsp. minced parsley few leaves tarragon
Dredge meat in flour seasoned with salt, pepper, and paprika. Sauté slowly in butter until browned. Put meat in casserole and keep warm in gas oven set at 170 deg. Add finely chopped onions to butter and sauté for two minutes. Add remaining ingredients and boil two minutes. Return meat to the sauce and simmer for about 20 minutes, or until the veal is very tender. If desired, the sauce may be poured over the meat in the casserole, then covered and baked at 350 deg. for 35 minutes. Serve with hot buttered noodles or fluffy white rice.

MANDARIN CHICKEN
1 4-lb. frying chicken seasoned flour 5 Tbsp. butter 2 Tbsp. brown sugar 1 Tbsp. cornstarch 1/2 tsp. salt 1/4 C. vinegar 1/4 C. cold water 1/2 C. pineapple juice 2 onions, coarsely chopped 1 large green pepper, cut in one inch squares 1 No. 2 can pineapple chunks drained
Cut chicken into serving pieces. Dredge in seasoned flour and brown in butter. Combine sugar, cornstarch and salt in a saucepan. Stir in vinegar, water and pineapple juice. Cook over a medium flame, stirring till thickened. Add onion, green pepper, and pineapple. Pour sauce over chicken in its browning pan. Cover and simmer until chicken is tender. Serve with rice.

LAMB CHOP BAKE
4 shoulder lamb chops, cut 3/4" to 1" thick salt and pepper 3 or 4 firm tomatoes 1 large onion 3 Tbsp. chopped parsley 1/4 tsp. oregano 1/2 C. water
Put lamb chops in shallow baking pan and sprinkle with salt and pepper. Slice tomatoes and onions and lay over chops. Sprinkle with parsley, oregano and a little more salt and pepper. Add water. Bake uncovered at 400 deg. for one hour. Turn chops and bake 30 minutes more. Serve with rice pilaf.

Former Torrance Teacher To Open Class in Russian

A former Torrance teacher will instruct a beginning course in Russian at Los Angeles Harbor College, 1111 Figueroa Pl., Wilmington. The class commences with the spring semester.

She is Mrs. Irene Rydelek, who taught the first class of Russian which she helped form at South High School, Torrance.

In the 1962 Conferences of the Modern Language Assn., Mrs. Rydelek presented a lecture on "Teaching Russian in High School."

The first in the evening division, is designed to include writing the language in Russian script, oral practice, and the reading of elementary material.

Class hours will be from 6 to 8 p.m. on Tuesdays and 6:30 to 9:30 p.m. on Thursdays.

Registration will take place by appointment Jan. 29, 30, 31 and Feb. 4 and 5. Deadline for requesting a permit to register is Jan. 25.

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