

ER ANT S!

FROZEN FRUIT PIES
**MAGIC CHEF
PIES**
25¢ save 8c

EASY TO SPREAD
NUCOA
Margarine
23¢ incl. 2c off Save 6c

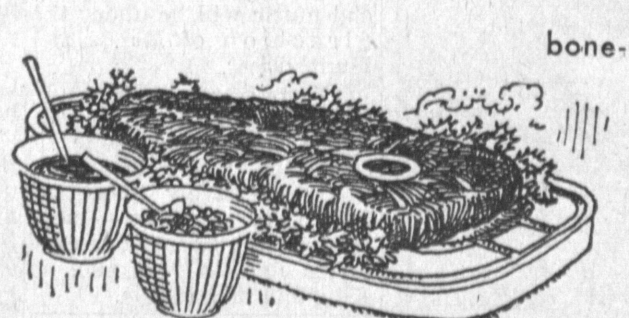
CHUNK STYLE FESTIVAL
**Strawberry
PRESERVES**
44-OZ. JAR
69¢ save 20c

Useful for cooking and drinking. Pkg. makes 12 qts.
Orange Powdered Milk 79¢
Chilled prune juice starts the day right! Quart bottle
Betty Prune Juice 39¢
Easy to fix... with that real Italian flavor! 300 can
Can, Beef Raviolis 5¢ \$1
See-through wrapping for a 1001 uses! 100 ft.
Wrap Plastic Wrap 29¢

MANN'S
**APPLE
SAUCE**
17¢ 303 tall cans

INCLUDES 5¢ OFF ACTION BLEACH 11-oz. pkg. 38¢	BLEACH CLOROX half gallon plastic 43¢
FLORIENT ROOM DEODORIZER 7-oz aerosol can 59¢	VOGUE DETERGENT giant pkg. 45¢

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



ROUND STEAK
69¢ lb.

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

RUMP ROAST
69¢ lb.

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

SWISS STEAK
69¢ lb.

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

SIRLOIN TIP STEAK
98¢ lb.

FRESH EASTERN GRAIN FED PORK

SHOULDER BUTT ROAST
39¢ lb.

FRESH EASTERN GRAIN FED PORK

SHOULDER ROAST
29¢ lb.

FRESH SMALL MEATY

SPARE RIBS
49¢ lb.



ONE GIFT WORKS MANY WONDERS
GIVE THE UNITED WAY

PLAY TV BINGO
Channel 13
\$100 offered each day

If there is no winner, \$100 is added to the next day's prize.
Channel 13 — KCOP-TV — 11:30 A.M. — Every Weekday!
FREE — nothing to buy! Pick up your free Bingo card at any Food Giant. One card to a person, please.

In Hawthorne 423 S. Hawthorne Blvd.	In San Pedro 2849 Western Ave.
In Manhattan Beach 2400 Sepulveda at Main	In North Torrance 4848 West 190th St. at Anza
In Gardena 14990 Crenshaw Blvd.	In Torrance 3731 Pacific Coast Highway



FOLLOW THAT CAR: might turn out faster on foot! But, for fashion trends destined to sweep the country: Follow that cloth! Suedecloth, that is. Part of Chestnut Hill's Fall collection shift and slacks shown are only two of a group including: side-zip Jamaicas, vest, shorty-wrap and A-line skirt. D-ring closures secure at waist for active wear and comfort. Although the hand-screened, coordinating shirting prints are Chestnut Hill's, accessories of your choice in scarves, head bands, knee socks or leotards are the order of the season for personal distinctive touch. FASHION INFORMATION: Shirt-Style 8701. Retail, about \$13. Slacks-Style 8621. Retail, about \$12. Both 100% imported cotton in red and Mallard blue. Shirt-Style 8373, 100% cotton. Green, red, Mallard blue. Retail, about \$6. All in sizes 3-15/4-18. At better department and specialty stores everywhere. CHESTNUT HILL, division of Chestnut Hill Industries.

Simple Cooky is Welcome Change

Do you ever get tired of rich cookies, and want to bake a simple one that is not too sweet? This Greek cooky has a cracker-like quality and is good served with morning coffee or tea.

Greek Cookies

- 2 egg yolks
- 2/3 cup sugar
- 1/2 cup Mazola corn oil
- 2 tablespoons orange juice
- 1 teaspoon vanilla
- 2 1/2 cups sifted flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 cup milk
- 2 egg whites
- 1 egg
- 1/4 cup sesame seed
- 2 tablespoons water

Beat egg yolks until thick and lemon colored. Add sugar gradually and beat until light. Add corn oil alternately with orange juice, beating constantly. Add vanilla. Sift together flour, baking powder and salt. Add 1 1/2 cups of the dry ingredients alternately with milk to first mixture. Beat egg whites until stiff but not dry. Fold into flour-egg mixture. Fold in remaining dry ingredients. Turn dough out on a floured board; knead lightly about 2 minutes. Roll dough 1/8-inch thick. Cut with cooky cutter into desired shape and place on greased cookie sheets. Beat together egg and water and brush on cookies. Sprinkle with sesame seed. Bake in 350 deg. F. (moderate) oven 15 to 20 minutes.



COOK OF THE WEEK

One of the best ways to use up leftover roast beef that we've heard in a long time is ROAST BEEF ROLL, contributed by Mrs. Barbara DeWitt of 5226 Via Del Valle. Mrs. DeWitt receives \$5 for being selected as COOK OF THE WEEK.

LEFTOVER ROAST BEEF ROLL

Put two cups leftover beef pot roast through the meat chopper with one cup mixed vegetables. Stir in one cup cream sauce and season with salt and pepper to taste, add one teaspoon poultry seasoning. Set mixture aside.

To two cups flour add two teaspoons double action baking powder cut in four tablespoons butter and add 1/2 cup white wine. Mix and form into ball. Roll out to a scant 1/4 inch thickness. Spread dough with the meat-vegetable mixture and top with one cup mushrooms. Push mushrooms down to hold, then roll like a jelly roll. Moisten edges with gold water and seal. Place roll seam down on buttered baking pan and bake in 400 degree oven for 25 to 30 minutes, until crust is delicately browned. After the first 15 minutes of baking brush with melted butter and about five minutes before the roll is done brush with beaten egg yolk. Serve hot with tomato sauce.

CREAM SAUCE

- 3 Tablespoons butter
- 3 Tablespoons flour
- 1 cup milk, part cream

TOMATO SAUCE

- 1 can tomatoes
- 1/2 green pepper cut into small pieces
- 1 medium onion cut into small pieces
- 1 clove garlic
- 1 small carrot cut into small pieces
- 1 bay leave
- Salt and pepper accent
- 1 tablespoon corn starch

Cook for about 20 to 25 minutes. Serve hot on top of roll.