



AMSDAY, SEPTEMBER 7

FLAVORFUL  
**WANT'S  
& BEANS**

**7c** save 10c

ARROW  
**CHARCOAL  
BRIQUETS**

20 lb. bag **98c** save 51c

4 lb. package  
**Pancake Mix 29c**  
26 oz. bottle  
**Pancake Syrup 29c**  
1/2 gal. jug  
**Apple Juice 59c**  
15 oz. can  
**Co Carne 3 for \$1**

FROZEN  
**BANQUET  
DINNERS**

eg. size **39c**  
with 10c

**50%!**

SET OF 5 INLASS STEEL COOKWARE  
covers for FREE  
light, handles listed.

**of the Week**



\$5.45 value  
**\$3.99**

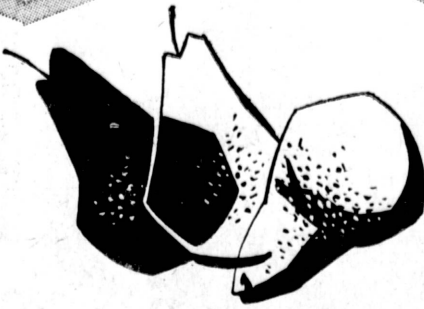
with \$5.00 purchase excluding milk, dairy products and liquor

VALUE	PURCHASE
\$7.95	\$4.99
\$6.75	\$4.49
\$4.25	\$1.99
\$4.95	\$2.99
\$4.95	\$2.99



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HIS 6 1/2...  
STEEL...  
COOKER...  
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MOUNTAIN GROWN  
**BARTLETT  
PEARS**  
**10c** lb.



SWEET  
**EXTRA LARGE  
CANTALOUPE**  
**6 for \$1**



FIRM  
**RIPE  
TOMATOES**  
**10c** lb.

CRISP  
**GREEN  
CUCUMBERS**  
**10c** lb.

SWEET  
**FRESH  
BLUEBERRIES**  
**3 baskets \$1**



U.S.D.A. GRADE "A" FRESH CHICKENS

**FRESH  
FRYERS**  
whole body  
**29c** lb.

U.S.D.A. Grade "A" Fresh. Fry them and freeze them to take along on a holiday picnic!  
**FRESH FRYER LEGS & THIGHS 49c** lb.  
U.S.D.A. Grade "A" Fresh. Tender, white meat for low budget company or family dinners!  
**FRESH FRYER BREASTS 59c** lb.  
U.S.D.A. Grade "A" Fresh. For picnic hamper or family meal, everyone likes fried chicken!  
**FRESH CUT-UP FRYERS 33c** lb.

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

**CLUB  
STEAKS**  
**98c** lb.



FRESH, LEAN  
**GROUND  
BEEF**  
**35c** lb.

U.S.D.A. "Choice" Beef. Tender, juicy and expertly trimmed to give you full food value!  
**FAMILY STEAKS 79c** lb.  
U.S.D.A. "Choice" Beef. Show off with a tender, juicy steak cut just right for broiling!  
**RIB STEAKS 79c** lb.  
U.S.D.A. "Choice" Beef. Build a satisfying meal around this savory, economical roast!  
**BONELESS BEEF ROAST 79c** lb.

**BARBECUE SPECIALTIES!**

**LUER TAVERN BONELESS HAM 89c** lb.  
Morrell Pride Barbecued Ribs Completely cooked, heat & eat **98c** lb.  
Boneless Turkey Rolls No bones or waste, a real rotisserie treat **89c** lb.

**Fresh Dover Sole Fillets 69c** lb.  
**Frozen Eastern Whiting 29c** lb.  
**Fish Sticks in Pizza Sauce 4 Fisherman frozen 12 oz. pkg. 59c**

DEL AMO  
SHOPPING  
CENTER  
CORNER OF  
HAWTHORNE &  
SEPULVEDA

**MAGIC  
CHEF**



MARY WISE Menu Planners



HERE IS a new way to cook salmon steaks. Marinate them in new mayonnaise flavor pourable dressing, then coat them in crumbs and fry until golden.

FISH FRY

**New Marinade Makes Fish Steaks Unusual**

One of the best ways to fry fish is in a coating of bread crumbs which uses the technique of dipping the fish in flour, egg and milk; then in crumbs. An unusual and flavorful switch on this method is suggested here where fish fillets or steaks are marinated for two hours then coated in the crumb mixture. For the marinating, use one of the new homogenized pourable dressings. Although the recipe here calls for mayonnaise pourable dressing, you might also use Cheddar Bleu or the garlic French dressing.

NEW FRIED FISH  
1/2 cup mayonnaise flavor pourable dressing  
1 lb. fish fillets or steaks  
Fine dry bread crumbs  
Oil for frying  
Four dressing over fish; turn fish to coat. Cover. Marinate in refrigerator about two hours, turning occasionally. Remove fish from marinade. Dip into bread crumbs. Let stand 10 minutes before frying. Meanwhile, pour oil in sturdy fryer or skillet, filling utensil no more than 1/3 full. Heat over medium heat to 375 degrees or until one-inch cubes of bread turn brown in 40 seconds. When using an electric skillet, follow manufacturer's directions. Fry fish in hot oil until golden brown—two to three minutes. Drain on absorbent paper. Makes four servings.

FOR BARBECUES



Wonderful with Wieners

Just Heat 'n Serve!

**Home Canned Foods Are Delicacies**

When you have something from your very own pantry shelf to serve friends or give as gifts, pride in your handiwork has a right to lift its head.

**Pickled Onions**  
Peel small white onions. They peel easily if they are placed in boiling water for about 30 seconds and then plunged into cold water.

Make enough brine to cover the onions by dissolving 1 1/2 cups salt in each 2 quarts boiling water. Let onions stand in the brine for 2 days. Drain and cover with fresh brine; let stand 2 days and again drain.

**Make More Brine**  
Make more brine of the same strength and bring to a boil. Add onions and boil 5 minutes. Drain.

Put onions in clean, hot jars. If desired, alternate with mace, white peppercorns, cloves, pieces of bay leaf and slices of pimento.

Combine 1 cup sugar with each gallon of vinegar needed and bring to a boil. Pour hot over onions and fill the jar to overflowing.

Wipe jar rims and seal immediately.



to please any cat...



all tuna  
liver 'n meat  
chicken  
fish  
meaty mix  
kidney 'n meat

More kinds of more people listen most to **KMPC** dial 710

**6 Dr. Ross' CAT FOODS**