

Food Festival

Flavor-fresh, famous brand, frozen goods, now at the lowest prices ever!



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

ROUND STEAK
full cut small round bone
69¢ lb.

U.S.D.A. "Choice" Fresh Young Lamb

LEG OF LAMB
oven ready
69¢ lb.

BONELESS OVEN ROASTS
U.S.D.A. "Choice" or Food Giant "Banquet Perfect"
sirloin tip bottom round rump **89¢ lb.**
Waste Free
top round cubed bottom round **98¢ lb.**
U.S.D.A. "Choice" or Food Giant "Banquet Perfect"
bone-in **69¢ lb.**

Roth's Black Hawk, Hormel Red Shield, Mello Crisp
Sliced Bacon 1-lb. pkg **59¢**
Full View Pkg. Sliced—1 pound package
Oscar Mayer Bacon **69¢**
Little Frier Pork Sausage—1-lb. pkg.
Oscar Mayer Sausage **69¢**
Gulf Gem—Frozen—1½ pound package
Breaded Shrimp **\$1.49**
Individually quick frozen, headless, clean
Fresh Water Smelts **39¢**

U.S.D.A. Grade "A" Flash Frozen
YOUNG HEN TURKEYS
Lancaster Farms New Crop 10-14 lb. avg.
39¢ lb.

U.S.D.A. "Choice" Fresh Young Lamb
Lamb Roast full 3 rib square cut shoulder **39¢ lb.**
Pre-sliced & tied—square cut extra trim 49¢ lb.

U.S.D.A. "Choice" Fresh Young Lamb
Small Loin Chops **\$1.19 lb.**
U.S.D.A. "Choice" Fresh Young Lamb
Large Loin Chops **79¢ lb.**
U.S.D.A. "Choice" Fresh Young Lamb
Round Bone Chops **89¢ lb.**
U.S.D.A. "Choice" Fresh Young Lamb
Shoulder Chops **79¢ lb.**
U.S.D.A. "Choice" Fresh Young Lamb
Rib Lamb Chops short cut **98¢ lb.**

ORANGE JUICE
SAVE 45¢



ORE-IDA BARBECUE
FRENCH FRIES
OR
PILLSBURY FRUIT
TURNOVERS
your choice of regular size pkg.
10¢ each
SAVE 5¢



FLAV-R-PAC
Frozen Vegetables
leaf spinach chopped spinach peas cut corn chopped broccoli cut green beans mixed veg.
6 10-oz. \$1

Variety of fruit flavors. regular size package
Dessert 6 for 39¢
smooth-blending flour saves kitchen time! 5-lb. bag
Flour 59¢
id for better health. Refreshing, too! quart bottle
Juice 39¢
es. Tropical flavor for winter salads! no. 1¼ can
Pineapple 5 for \$1
oods fresher and counters cleaner! 75-foot roll
Wax Paper 17¢
Plums. For an elegant dessert! large no. 2½ can
Plums 25¢

FLAV-R-PAC—PACKAGE OF 6
FROZEN WAFFLES 2 for **25¢**
Le Sueur—10 ounce pkg. frozen
Green Giant Baby Peas **39¢**
Stewed. For delicious recipes large 2½ can
Hunt's Tomatoes **25¢**
Creme Sandwich Cookies 11-oz. pkg.
N.B.C. Oreo Cremes **39¢**
Breast O' Chicken Light Meat no. ½ can
Light Chunk Tuna **29¢**
Assorted colors & white—pkg. of 2 rolls
Delsey Toilet Tissue **2/45¢**
Apricot-Apple-Prune Combination quart
Sunsweet Juice **49¢**

Solid Pack Tomatoes—large 2½ can
HUNT'S TOMATOES **29¢**
Flav-R-Pac—10 ounce package
FROZEN STRAWBERRIES **25¢**
Dole—jumbo 46-oz. can
PINEAPPLE JUICE **3:1**
Del Monte—No. 1 Tall Can
PINK SALMON **59¢**

White King giant package
Water Softener **59¢**
Frozen 10 ounce package
Coronet Onion Rings **49¢**
Stouffer—frozen 12-oz. pkg.
Corn Souffle **49¢**
New! Pastry Chef—Danish Ass't. 6-oz. pk.
Nabisco Coffee Cake **49¢**
Gord's Frozen 24-ounce pkg.
Chili with Beans **39¢**
Frozen 8 ounce package
Oh Boy Garlic Bread **33¢**
Assorted Varieties—frozen reg. size
Sara Lee Cakes **89¢**
Smokey Joe—Beef, Ham, Pastrami—Froz. 2-pak
Barbecue Sandwiches **59¢**

WINE LIQUOR
ARS OLD—BOURBON TWELVE—STRAIGHT
Lucky Bourbon
still and little Kentucky **\$3.69** full fifth
erme, Vin Rose, Chablis, Chianti, Vino Rosso full gallon **\$1.49**
Table Wine
y's Gin full quart **\$3.69**

Dial purpose spray setting lotion & holding spray—reg. \$1.50
Setique Setting Spray **89¢**
Hinged lid—blue, coral, green, white
Curler Tote Keeps your curlers neat! **77¢**

dry skin conditioner
Deep Magic
By Toni Company
with FREE beauty bar deep magic soap **63¢** reg. \$1.00

Deluxe prescut, 7 in., gift boxed, reg. \$1.25
Crystal Ash Tray **66¢**
medium jar, regular 89¢
Head and Shoulders **Shampoo** **67¢**

4 Big Sale Days, Thursday-Sunday, January 21-24

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



POWDERED ACTION BLEACH 21-oz. cans **49¢**
SCOURING AJAX CLEANSER 21-oz. cans **49¢**

WIFE SAVERS

Put Some Pep In Breakfast

Nutrition experts agree that a nourishing breakfast can help greatly to dispel morning grogginess and avoid mid-morning fatigue.

If your family is "out of the breakfast habit," you can spark their interest again by planning a series of interesting and tasty breakfasts.

As a starter, try serving Hot Apple Crunch. It takes but twenty minutes cooking time and nothing tastes better on a crisp morning than this steaming hot apple and cereal combination. It is both sweet and spicy, yet tart enough to stimulate the appetite.

The night before, slice the juicy apples and mix them with sugar, cinnamon, mace, and lemon juice. Cover and store in the refrigerator. Crush bite size, toasted, corn cereal and mix with sugar, spices, butter, and lemon juice. Put this into the refrigerator also. The next morning follow the directions for mixing, place into a buttered baking dish and pop into the oven. By the time the family is dressed and ready to eat, you'll have a delicious hot fruit and cereal combination to serve.

HOT APPLE CRUNCH

Preheated 375°F oven
½ cup brown sugar 4 teaspoon lemon juice
¼ teaspoon cinnamon 2 cups sliced, peeled, Dash Mace tart apples
Combine all ingredients, stirring until apples are evenly coated. Spoon into buttered baking dish (or individual baking dishes).
Bake 10 minutes.
4 cups bite sized, toasted, 3 tbsp. brown sugar
corn cereal—crushed to ¼ teaspoon cinnamon
2 cups Dash Mace
Combine above ingredients and mix with 3 tablespoons melted butter or margarine and 1 teaspoon lemon juice. Sprinkle over apples that have baked 10 minutes. Bake 10 minute longer or until browned. Serve warm with milk or cream. Serves 4.

On weekends, when members of your family want breakfast at different times, you can avoid being cast in the role of short-order cook by planning a delicious buffet-style breakfast that will stay appetizingly warm for a couple of hours.

The main course is a skillet of Creamy Scrambled Eggs. They're as tasty as they sound and the eggs will stay warm but not overcooked for an amazingly long time. These Creamy Scrambled Eggs are different because they are made with a white sauce. This way the recipe never fails and the eggs will keep their fine flavor and fluffiness, as if they were just made.

As members of the family drift in to breakfast, they can help themselves to eggs from the skillet. Next course is a slice of fragrant, still warm, Cinnamon Coffee Cake. It is tucked inside a napkin to keep warm and flavorsome. Pour mugs of icy-cold milk to go with the coffee-cake and eggs—and for a centerpiece, try using a tray of fresh fruit. It's a buffet-style breakfast—easy to serve, light, yet fully satisfying.

CREAMY SCRAMBLED EGGS

2 tablespoons butter 1/3 cup butter, melted
2 tablespoons flour 1/3 cup milk
1 cup milk 1 teaspoon salt
1 dozen eggs 1/8 teaspoon pepper
In a sauce pan melt 2 tablespoons butter on LOW, add flour, mixing to a smooth paste. Remove from heat and add one-half of the milk, stirring until blended. Return to heat and stir constantly until mixture begins to thicken. Add remaining milk. On SIMMER heat, cook for about 5 minutes. Set sauce aside. In mixing bowl combine eggs, 1/3 cup milk, salt, and pepper. Beat with a fork until blended. Pour into buttered electric frypan, set at 320°F. Cook and lift with spatula as mixture thickens. Blend sauce into eggs while they are still quite soft. continue cooking to desired doneness. Serves 6.
To hold: Cover frypan and turn to WARM, to hold eggs up to 2 hours.

CINNAMON COFFEECAKE

Preheated 350°F oven
½ cup butter (1 stick) 1 teaspoon baking soda
1 cup granulated sugar 1 cup dairy sour cream
2 eggs ¼ cup firmly packed light brown sugar
1 teaspoon vanilla 1 tablespoon granulated sugar
¼ teaspoon lemon juice 1 tablespoon cinnamon
2 cups sifted all-purpose flour ½ cup chopped nuts
Generously butter a 10-inch tube pan. In the electric mixer bowl cream together butter and 1 cup granulated sugar until light and fluffy; using medium speed add eggs, one at a time, beating well after each addition. Blend in vanilla and lemon juice. Sift together flour, baking powder, and baking soda. Add, on low speed, to creamed mixture, alternately with sour cream, beginning and ending with dry ingredients. In a small mixing bowl blend brown sugar, 1 tablespoon granulated sugar, cinnamon, and nuts. Pour half the batter into pan; sprinkle brown sugar mixture over batter. Pour in remainder of batter.
Bake 45-50 minutes. Let cool 10 minutes on a wire rack; carefully remove from pan. Serve while warm.

NICKEL CAST IRONS AGENT NAMED
Nickel is the most widely used element in the production of alloy cast irons. Appointment of Paul H. Choquette of 2617 230th Street, South, Minneapolis, Minn., as agent with the Prudential Insurance Company of America, helps to harden and strengthen the industry. The Prudential Insurance Company of America, has been announced its denseness and pressure by Douglas M. Tinsler, manager.