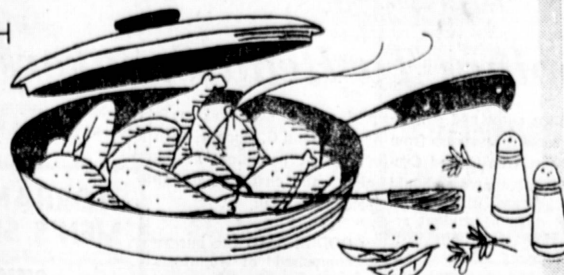




U.S.D.A. GRADE "A" FRESH

FRYING CHICKENS

whole body **29¢ lb.**



U.S.D.A. "Choice" Beef. Arm shoulder cuts. Thick, juicy steak trimmed to perfection!

ROUND BONE SWISS 69¢ lb.

U.S.D.A. "Choice" Beef. Grain fed beef at it's "tenderific" best! Custom cut and trimmed!

BONELESS FAMILY STEAK 89¢ lb.

Lean, meaty cubes. Rich, juicy and flavorful for perfect stews and soups every time!

BONELESS STEW BEEF 79¢ lb.

U.S.D.A. "Choice" Beef. Rolled and tied. The very ultimate in flavorful perfection!

SHOULDER CLOD ROAST 89¢ lb.

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

CHUCK STEAK 39¢ lb.



FLAVORFUL, LEAN

FRESH GROUND BEEF 39¢ lb.

LIGHT MEAT, CHUNK STYLE

STAR-KIST TUNA

no. 1/2 can **23¢** save 10c

GOLDEN IMPERIAL MARGARINE

1 lb. pkgs. **\$1** save 17c

Fresh & Frozen Sea Foods			
FRESH FILLET DOVER SOLE 89¢ lb.	FRESH FILLET OCEAN PERCH 59¢ lb.	CERTI-FRESH CRAB MEAT 69¢ <small>Frozen 6 oz. pkg.</small>	FROZEN STREAM FRESH TROUT 59¢ <small>Frozen 12 oz. pkg.</small>

FARMER JOHN **FULLY COOKED HAMS**

49¢ lb. Shank Portion 59¢ Center Ham Slices \$1.09 lb.

FRESH FRYER PARTS **BEST OF THE FRYER**

U.S.D.A. Inspected No necks, backs or giblets **49¢ lb.** Fryer Legs 49¢ Breasts & Thighs 59¢

Try good, lean freshly ground beef, the basis of so many hearty, delicious main dishes!
EXTRA LEAN GROUND CHUCK 59¢ lb.
Armour Star Junior Turkeys. U.S.D.A. Grade "A", flash frozen. Just right for the rotisserie!
ARMOUR FROZEN TURKEYS 59¢ lb.

U.S.D.A. "CHOICE" **BONELESS BEEF ROAST**

shoulder cuts **79¢ lb.**

LANCASTER FARMS **ROASTING CHICKENS**

U.S.D.A. GRADE "A" ONE DAY FRESH **49¢ lb.**

Morrell Yorkshire or Hormel Red Shield Bacon for breakfast or sandwiches! 1 pound package **79¢**
Luer. These tasty little sausages go good for breakfast or cocktail snacks! 8 ounce package **99¢**
3 PKGS. **SKINLESS LINK SAUSAGE**
Skinned and sliced. For good menu variety serve liver at least once a week! Fry or broil.
YOUNG STEER BEEF LIVER 59¢ lb.

U.S. NO. 1 **RUSSET POTATOES**

49¢ lb. cello bag



SWEET, JUICY, THOMPSON

SEEDLESS GRAPES

10¢ lb.

FRESH ROMAINE **LETTUCE**

15¢



MILD, SWEET **BROWN ONIONS**

5¢ lb.

MENNEN SKIN BRACER

Reg. \$1.10 **79¢** large size

PRO TOOTHBRUSHES

Reg. 69c **29¢** ADULT medium or hard bristle

DEL AMO SHOPPING CENTER CORNER OF HAWTHORNE & SEPULVEDA

MAGIC CHEF



MARY WISE Menu Planners



FRESH BARTLETT PEAR SLICES with a succulent sauce make a light, flavorsome ending to a meal. Colorful sauce uses cranberry juice.

Cranberry Sauce Tops Pear-Cake

Fruit and cake for dessert are always favorites, and this Blue Roof Pear Cake is doubly so because it uses juicy, fresh Bartlett pears. Right now these flavorsome pears are available in the markets, and aside from being delicious to eat "as is," you'll want to try some new ways to serve them too. Blue Roof Pear Cake is an easy-to-fix dessert, pretty and colorful to serve for a luncheon. Slices of pound cake are topped with succulent slices of Bartlett pears... and then covered with a spicy sauce made from cranberry juice cocktail, lemon juice and a dash of allspice. The combination makes a light and flavor-

some ending to almost any meal.

BLUE ROOF PEAR CAKE

- 1/4 cup sugar
- 3 tbs. cornstarch
- 1/4 tsp. allspice
- Pinch salt
- 1 pint cranberry juice cocktail
- 1 tbs. lemon juice
- 3 or 4 fresh California Bartlett pears
- 6 to 8 slices pound cake (packaged or from a recipe)
- Sweetened whipped cream

Mix sugar, cornstarch, allspice and salt in saucepan. Blend in cranberry cocktail. Heat, stirring until thickened and clear. Stir in lemon juice. Cool. Pare, halve, core and slice pears. Place cake on individual plates or in shallow dessert dishes. Arrange pear slices over cake. Spoon sauce over pears; dollop with whipped cream. Makes 6 to 8 servings.

Fresh Produce Always Best Buy The Year Round

Fresh crisp vegetables always give you more for your money, for there is less waste. Choose fresh vegetables for their firmness to touch, clearness in color, and freedom from blemishes. Head vegetables such as cauliflower, broccoli and artichokes should have solid heads, and leafy vegetables should show unwilted leaves with small tender stems. Old vegetables are false economy, no matter how cheap. If they are too mature or picked for too long a time, they appear dry, dull in color, soft, pithy with dark spots. Head vegetables become loose and show blossoms and leafy vegetables tend to be water-soaked or wilted. They are also bitter to the taste.



to please any cat...



- special blend kidney 'n meat
- liver 'n meat
- chicken 'n meat
- meaty mix
- tuna

6 Dr. Ross CAT FOODS

SO LEE SAY: Swiss Steak-Easters never need "ALP" when using Sona Soy Sauce.
Great for BARBECUING, MARINATING, ORIENTAL FOODS

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