



CAL FAME FROZEN

ORANGE JUICE

6 6 oz. cans **\$1** save 38c

PLAIN OR IODIZED
MORTON'S TABLE SALT

26 oz. pkg. **10c** save 3c

Extra strong to keep lunch box foods fresher longer!
Wax Paper 23¢
Norwegian sardines. 2-layer. Tasty snack. No. 1/4 can
Red Sardines 2 for 39¢
Pink and White. Use for round the clock protection!
Toilet Soap reg size. 2 for 29¢
Buy regularly. Buy wisely, buy by brand. Save 34c. 48 ct.
Wash Napkins \$1.39

First Of The Season Washington State
EXTRA FANCY RED DELICIOUS
APPLES
10c lb.

DEGLET NOOR
SH DATES

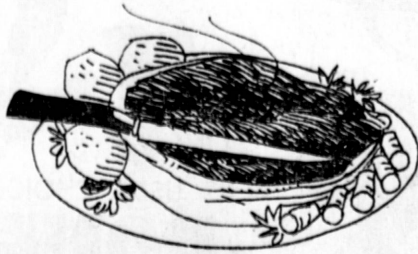
Plastic Cartons **\$1**

RIPE-NIPPED
LIAS APES
0c lb.

GARDEN FRESH
ALL GREEN
CABBAGE

Solid Heads **5c** lb

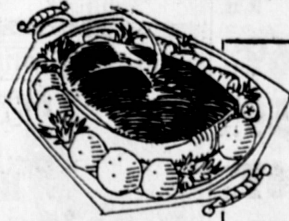
U.S.D.A. "CHOICE" BEEF
BONELESS TOP SIRLOIN
\$1.39 lb.



U.S.D.A. Grade "A". Lancaster Farms. Local one day fresh. Have chicken and dressing Sunday!
FRESH ROASTING CHICKENS 49¢ lb
Midwest grain fed pork. Thick, meaty chops, expertly trimmed and cut for extra value!
CENTER CUT RIB PORK CHOPS 89¢ lb
U.S.D.A. "Choice" Beef. Finest quality, juicy and flavorful. Delicious so many ways!
TENDER SWISS STEAK 79¢ lb

U.S.D.A. "CHOICE" BEEF
BONELESS BEEF ROASTS
SIRLOIN TIP 89¢ lb.
RUMP
BOTTOM ROUND

GRAIN FED, FRESH
RIB PORK ROAST
Full 7-rib End **49c** lb.



Fresh & Frozen Sea Foods

FRESH FILLET
WHITE BASS
59c lb

FOUR FISHERMEN
FROZEN FISHSTICKS

8 oz. pkg. **39c** 12 oz. pkg. with pizza sauce 49c

U.S.D.A. "CHOICE" BEEF
BONELESS ROUND STEAK
79c lb.

U.S.D.A. "CHOICE" BEEF
BONELESS STEAKS
TOP ROUND 89¢ lb.
SIRLOIN TIP CUBED
BOTTOM ROUND

Freshly ground for full flavor. The meat staple no good cook should ever be without!
EXTRA LEAN GROUND ROUND 69¢ lb
Lean, meaty cubes. Flavorful chunks of beef to complement homemade stews and soups!
BONELESS STEW BEEF 79¢ lb

U.S.D.A. "CHOICE" BEEF
FLAVORFUL RUMP ROAST
bons-in **69c** lb.

GRAIN-FED FRESH
LARGE LOIN PORK ROAST
59c lb.

Midwest grain-fed pork. Thick, meaty ribs. Prepare with your favorite barbecue sauce!
COUNTRY STYLE SPARE RIBS 59¢ lb
Cryovac—Josef's. Finest quality—finest flavor. Delicious served either hot or cold!
CORNERED BEEF ROUND 79¢
Morrell Yorkshire or Hormel Red Shield. Delicious with chicken livers and mushrooms!
SLICED BACON 1 lb. package **79c**

Old Fashioned Delicatessen

Ready to serve. For perfect sandwiches! Reg. \$1.98
PASTRAMI \$1.19 lb
Old-country flavored for snacks! Reg. 98c
KNOCKWURST 89¢ lb
With ham the ideal buffet sandwich. Reg. \$1.10
SWISS CHEESE 98¢ lb

Magic Chef Bakery

7-inch One Layer. The perfect dessert! Reg. 79c
BANANA SQUARE CAKE 69c
Cheese filled. Enjoy oven-fresh flavor. Reg. 69c
COFFEE CAKE each 59c
Like home-made! Mmmmm! 1 1/2 lb. loaf. Save 6c
SHEPHERD BREAD loaf 35c

DEL AMO SHOPPING CENTER
CORNER OF HAWTHORNE & SEPULVEDA

MAGIC CHEF



HOT CREOLE-STUFFED TOMATOES are filled with a delicious vegetable and bacon mixture. Dish is fine accompaniment to fried chicken.

Stuffed Tomatoes Fine With Chicken

Planning fried chicken for dinner? Then you'll be looking for a tempting vegetable accompaniment—and this recipe for creole-stuffed tomatoes is sure to fit the bill. Serve the tomatoes piping hot. Make some cornbread from your favorite mix to go along on the menu, and finish off the meal with a simple fruit dessert.

CREOLE-STUFFED TOMATOES

3 slices bacon
1/2 cup chopped green pepper
1/2 cup chopped onion
6 medium tomatoes
1 cup whole kernel corn
1 tsp. seasoned salt

Fry bacon in skillet until crisp. Drain and set aside. Remove drippings, leaving about one tablespoon.

Saute green pepper and onion slightly.

Meanwhile, prepare tomatoes by removing top slice and center core from each. Scoop out pulp and break it up. Add pulp, corn, and seasoned salt to vegetables in skillet. Heat thoroughly.

Crumble bacon and add to vegetable mixture, saving out some of the bacon for garnish. Fill tomato cups and top with remaining bacon.

Bake in a shallow dish in a 350-degree oven 15 to 20 minutes. Makes 6 servings.

Try Sati, East Indian Dish, Made of Veal

Interest in foreign cookery is going forward by leaps and bounds these days, as all kinds of recipes are brought home by travelers or published in books on foreign cookery.

This recipe for Sati (skewered veal) is from the East Indies and adapted for American style cooking.

SATI

2 1/2 lbs. veal round steak, cut 1/2 inch thick
1/2 cup salad oil
1/2 cup lemon juice
1/2 cup Sona soy sauce

Cut veal into strips 1/2 inch wide and cut each strip into cubes about 1/2 inches. Put 6 cubes of meat on metal or wooden skewers. Combine remaining ingredients and marinate meat in this sauce for at least 2 hours, stirring frequently. Place on broiler rack and broil 4 inches from broiler unit 15 to 20 minutes or until tender.

Serve with a peanut sauce (recipe follows) and lemon wedges.

PEANUT SAUCE

1/2 lb. salted peanuts
Dash seasoned pepper
1/2 cup water

Put peanuts through food chopper, using fine knife. Combine peanuts, pepper and water and mix well. (You may want to use your blender instead to mix ingredients).

LEMON STRIPS

As a fancy garnish to individual servings of asparagus or green beans, make lemon strips. Cut lemon in half and ream, reserving lemon juice for sauces, dressings, beverages. Carefully cut lemon peel into long thin strips.

Dr. Ross' DOG FOOD



made naturally... so naturally it's better



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