

The Cook's Beat

# Good Things Come in Pears

During the months when other fresh fruits are seasonally scarce, flavorful fall and winter pears are readily available. You'll enjoy good things when you add them to your meals and in-between snacks.

There's a pleasing texture and tantalizing flavor in this fruit. There's good nutritive value. And, if you're counting calories, a fine fresh pear has a calorie value below that of an apple or a glass of orange juice.

Two well-known varieties of winter pears are widely grown in California.

The Comice (pronounced Co-meece) is a large green-skinned pear that ripens to a light green or creamy yellow with a rosy cheek. It is especially delicious to eat out of hand and to serve in salads. You'll find Comice pears in the market until late January.

The Winter Nelis (pronounced Nell-is) is a small russet pear that is at its best from December to April. It is a fine all-purpose fruit that you may serve raw or make into wonderful pies and other cooked dishes.

**PEAR CREAM PIE**

- 1/2 C. sugar
- 4 Tbsp. cornstarch
- 3 Tbsp. flour
- 1/2 tsp. salt

**2 C. milk**

- 2 eggs, slightly beaten
- 1 Tbsp. butter
- 1/4 tsp. almond extract
- 3 Tbsp. lemon juice
- 1/4 C. sugar
- 4 C. sliced fresh pears
- 1 baked 9-inch pastry or graham cracker pie shell

Combine 1/2 C. sugar, cornstarch, flour, and salt in top pan of double boiler. Mix in milk. Cook, stirring, constantly, over medium flame until mixture thickens. Continue cooking over hot water, stirring occasionally, for 12 minutes. Stir a little of the hot mixture into slightly beaten eggs and stir this back into rest of hot mixture. Continue cooking for 3 minutes. Remove from heat. Stir in butter and flavoring. Cool. Sprinkle lemon juice and 1/4 C. sugar over pears. Toss lightly to mix. Gently fold pear mixture into cooled custard. Pour into pie shell. Chill. Serve topped with lightly sweetened whipped cream. Garnish with slices of pear that have been dipped in a little yemon juice.

**SPICY BAKED PEARS**

- 2 C. water
- 1/2 C. brown sugar
- 1/2 C. granulated sugar
- 6 whole cloves
- 2 sticks cinnamon
- 6 winter pears

Place part of bread cubes in bottom of an oiled casserole. Add layers of pears alternately with bread cubes, topping with cubes. Pour com-

Combine water, sugar and spices. Heat to boiling, stirring to dissolve sugars. Cut a thin slice from blossom end of each pear and stand upright in baking dish. Pour syrup over pears. Bake at 325 degrees until pears are tender (allow about 1 1/4 hours), basting occasionally with syrup. Serve hot or cold with whipped cream.

**PEAR WALDORF SALAD**

- 3 C. diced ripe pears
- 1 C. chopped walnuts
- 1 C. thinly sliced celery
- 1/4 C. sliced marachino cherries
- Mayonnaise
- Crisp lettuce

Mix pears, walnuts, celery and cherries with enough mayonnaise to moisten. Serve in crisp lettuce cups.

**PEAR BETTY**

- 1/4 C. melted butter
- 1 1/2 C. dry bread cubes
- 4 C. to 5 C. sliced pears
- 3/4 C. brown sugar
- 1 tsp. cinnamon
- 1/4 tsp. salt
- 3 Tbsp. lemon juice
- 1 1/2 C. water

Mix melted butter with bread cubes. Combine pears, sugar, cinnamon and salt. Place part of bread cubes in bottom of an oiled casserole. Add layers of pears alternately with bread cubes, topping with cubes. Pour com-

bined lemon juice and water over all. Cover and bake at 350 degrees for 20 minutes. Uncover and continue baking for 30 minutes, or until top is crisp and nicely browned.

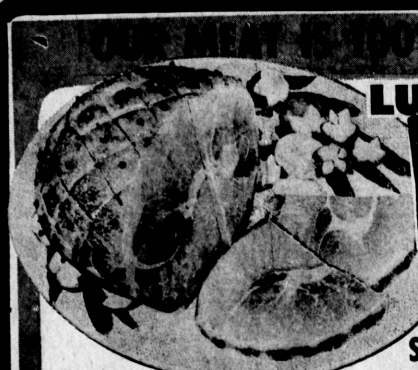
## City's Park Commission Will Meet

Protests about a proposed park in the Victoria Knolls area south of Pacific Coast Highway will be considered tonight when the city's Parks and Recreation Commission meets.

Some residents of the area have protested plans for the park on grounds that a park would increase traffic in the neighborhood and attract "sex offenders and teenage gangs."

Commissioners, who will meet at 8 p.m. in the city council chambers at the city hall, 3031 Torrance Blvd., also will discuss the development of Freeway Park, located at 186th Street and Illinois Court. A preliminary plan for the park, suggested by citizens in the area, has received the commission's endorsement.

# FOOD GIANT WIN!



**LUER'S SMOKED HAM**  
Fully Cooked—Finest Quality  
**49¢** lb.

EASY TO SLICE  
**BUTT PORTION** 69¢  
AVG. 14-16 LBS.  
**WHOLE HAMS** 69¢

FULL SHANK HALF  
HEARTY, FLAVORFUL  
**CENTER HAM SLICES** \$1.29 lb.  
LUER'S & DUBUQUE ROYAL BUFFET, SWIFTS PREMIUM  
**SLICED BACON** 1-lb. pkg. 89¢

U.S.D.A. "CHOICE" BEEF  
**CHUCK STEAK**  
Blade Cuts **39¢** lb.

U.S.D.A. INSPECTED CHICKEN  
**FRYER LEGS**  
Drumsticks and Thighs **49¢** lb.  
FRYER BREASTS 59¢

U.S.D.A. INSPECTED FRESH CHICKEN, PAN READY  
**CUT-UP FRYERS** 37¢  
U.S.D.A. INSPECTED FRESH CHICKEN—BREAST PORTION, WING REMOVED  
**FOREQUARTERS** 49¢  
U.S.D.A. INSPECTED FRESH CHICKEN—LEG PORTION  
**HINDQUARTERS** 39¢  
U.S.D.A. GRADE "A"—CALIFORNIA "POPPY" BRAND, FLAME PROOF, 6-8 lb. avg.  
**JUNIOR TURKEYS** 49¢

U.S.D.A. "CHOICE" BEEF  
**BONELESS OVEN ROAST**  
Rump, Clod, Round **89¢** lb.

U.S.D.A. "CHOICE" BEEF  
**BONELESS STEAK**  
TOP ROUND, SIRLOIN TIP, CUBED ROUND **98¢** lb.

U.S.D.A. "CHOICE" BEEF LEAN, 0-BONE SHOULDER  
**SWISS STEAK** 69¢  
LEAN, FLAVORFUL  
**GROUND CHUCK** 59¢  
LEAN, FLAVORFUL  
**SAUSAGE** 8-oz. pkgs. 3 for \$1  
U.S.D.A. "CHOICE"—EXTRA LEAN MEATY TRIM CUTS  
**0-BONE ROAST** 59¢  
U.S.D.A. "CHOICE" BEEF, CENTER CUT  
**7-BONE ROAST** 49¢  
**STEAK BEEF** Lean, Meaty Cubes 79¢

U.S.D.A. "CHOICE" BEEF—BONELESS  
**TOP SIRLOIN** STEAK \$1.49 lb.  
PORK—SMOOTHED, POINT SIDES OR MEATY PORK STYLE  
**Pork Spare Ribs** 69¢ lb.  
U.S.D.A. "CHOICE" BEEF, 0-BONE SHOULDER POT ROAST  
**Boneless Roast** 69¢

SLICED  
**SALMON**  
Red Chinook Center Slices **98¢**  
SLICED  
**HALIBUT** 89¢  
From 14-16 lbs. Certi-Fresh Skinless Cod 49¢  
1 1/2 lb. pkg. Certi-Fresh Breaded Shrimp \$1.49

**BANANAS**  
CENTRAL AMERICAN GOLDEN RIPE **10¢** lb.  
GARDEN FRESH, LONG GREEN  
SWEET, JUICY, LARGE-SIZE  
**TANGERINES** **2 1/2** 25¢  
MILD, SWEET  
**Brown Onions** 3:19  
TROPICANA PURE—half gal.  
**Orange Juice** 69¢

HILLS BROS. COFFEE 1-lb. can 73¢ Drip or Regular 10 oz. (incl. 30¢ off) 2-lb. can \$1.45—Instant \$1.25  
WALTER KENDALL'S BURGER BITS 5-lb. pkg. 79¢ incl. 4¢ off  
SUPERIOR CLOVER HONEY 24-oz. jar 69¢ ALSO ORANGE  
LUX TOILET 3 size 5¢ BATH SIZE, 2

# BESSIE IS GONE!

Yes, Bessie and her herd have moved away from their home of 28 years. In accordance with a Torrance City Ordinance (with which we heartily agree) Bessie and her family have moved into a nearby vicinity, only 1/2 an hour away from our PERMANENT location at 182nd and Crenshaw. You will always find the same dairy fresh products any day of the week at Rosebud Dairy... the farm fresh dairy that has faithfully served the residents of this area for 28 years.

## ROSEBUD DAIRY

WHERE YOU SAVE \$\$\$\$

WE STILL HAVE PLENTY <b>EGG NOG</b> <b>49¢</b> QT.	FRESH <b>YOGURT</b> <b>47¢</b> QT.
SAVE LIKE NEVER BEFORE	
10 QT. DISPENSER . . . . .	\$2.15
WE ALSO HAVE	
6 QT. DISPENSERS . . . . .	\$1.29

We Deliver to Wholesale Accounts! No Order Too Small!

**COTTAGE CHEESE**

PINT **25¢**

QUART **49¢**

**FRUIT PUNCH**

Half Gal. **27¢**

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**REAL ORANGE JUICE**

1/2 GAL. **69¢**

Save on **MILK** **21 1/2¢** QT.

\*When bought in handy, economical 6 and 10 Quart Dispensers, No Bottles Take Less Refrigerator Space.

EVERY-DAY LOW PRICES ON MILK YOUR CHOICE OF GLASS OR PLASTIC

**43 1/2¢** GAL.  
**22¢** QT.

**DAIRY FRESH DAILY**

SPECIALS FOR THURS., FRI., SAT., JAN. 13-14-15

## ROSEBUD DAIRY

182nd & CRENSHAW TORRANCE (Just North of San Diego Freeway) DA 3-3225

FRESHNESS IS NOT OUR ATTITUDE, IT'S OUR BUSINESS!