



CHICAGO ALL BEEF
SALAMI

79¢ lb. reg. 98¢

Lean and tender. Cooked to perfection by Magic Chef's magic chef! Reg. \$2.69
RARE ROAST BEEF **\$2.39 lb.**
Made from tender pieces of potato, special dressing, celery, onion. Reg. 45¢ lb.
POTATO SALAD **35¢ lb.**

FLAV-R-PAC
FROZEN VEGETABLES

8 for \$1 save up to 36¢

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

CHUCK STEAK

blade cut **39¢** lb.



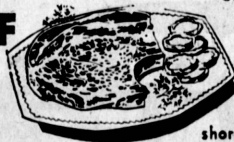
U.S.D.A. "Choice" beef. Even better with TenderTaste. Braise for flavor and juiciness.

BONELESS FAMILY STEAK **89¢**
Lean, meaty cubes. Make stew the old-fashioned way with carrots, onions, celery and potato.
BONELESS STEW BEEF **79¢**
Fresh ground hourly. Mix as you would a meat loaf, then broil or BBQ in succulent patties.
LEAN GROUND CHUCK **59¢**

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

BONELESS BEEF POT ROAST

Old Fashioned Shoulder Pot Roast **69¢** lb.



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

RIB STEAK

short cut **79¢** lb.

U.S.D.A. "Choice" beef. Center cut. Braise in burgundy for tender, juicy Beef Bourguignon.

7-BONE STEAK OR ROAST **45¢**
Lean and meaty. Use in place of stew meat for a hearty stew. Simmer slowly for tenderness.
SHORT RIBS OF BEEF **37¢**
Delicious for soup stock. Simmer slowly with onions and bouquet garni for hearty flavor.
PLATE BOILING BEEF **19¢**

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

BONELESS BEEF BRISKET

Whole or Point Cut **79¢** lb. FLAT CUT 98¢ lb.

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

ROUND BONE ROAST

OR SWISS STEAK **59¢** lb.

Boneless. Cryovac wrap. Simmer with a clove of garlic. For New England boiled dinner.

JOSEPH'S CORNED BEEF ROUND **79¢**
Farmer John or Luor. Serve with your favorite style eggs for a nourishing breakfast. 8 oz. pkg.
SKINLESS LINK SAUSAGE **3 for 99¢**
Grand Taste Brand. Half or whole. For baking, slicing, or frying. Good for sandwiches.
ROLLETTE BONELESS PICNICS **98¢**

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

STANDING RIB ROAST

LARGE END **79¢** lb. small end 98¢ lb.

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

SHOULDER CLOD ROAST

rolled & tied **89¢** lb.

Hormel Red Shield or Wilson Corn King. 1 lb. pkg. **79¢**
SLICED BACON

Fillet. Pan or deep fry until tender and flaky. **FRESH WHITEFISH** **69¢**

Stream Fresh. Excellent for trout amandins. 12 oz. **FROZEN TROUT** **59¢**

VEGETABLE JUICE
V-8 COCKTAIL

jumbo 46 oz. can **35¢** save 8¢

SAUCE

pieces. For savory spaghetti sauce. 8 oz. can **49¢**
SAUCE Sweet Dutch and Creamy Russian. 8 oz. bottle **4 for \$1**
SAUCE Apple-Grapefruit, and Tiki Punch. 46 oz. can **25¢**
SAUCE and pink. Soft yet strong. Pkg. of 200 2-ply **5 for \$1**

CENTRAL AMERICAN
GOLDEN RIPE BANANAS

10¢ lb.



GARDEN-FRESH
CRISP ROMAINE

2 large bunches **15¢**

DEL AMO SHOPPING CENTER CORNER OF HAWTHORNE & SEPULVEDA

MAGIC CHEF



MARY WISE Menu Planners



THIS WINTER FRUIT SALAD TRAY features juicy fresh pear halves, chunk style pineapple and drained thawed raspberries. It's dressed with cottage cheese dressing, tangy with sour cream and bright with raspberries.

Winter Salad Has Colorful Dressing

Cool fresh pear halves are the basis for refreshing winter salads. This colorful combination of pear halves, pineapple chunks and frozen raspberries is especially appealing served with a cottage cheese dressing as its base. Try it!

WINTER PEAR SALAD
3 fresh winter pears
1 cup canned chunk style pineapple
1 10-oz. pkg. frozen raspberries
Crisp salad greens
Cottage cheese dressing

Chill ripe pears, then halve and core them. Drain pineapple and dip cut side of pears in pineapple syrup. Thaw raspberries and drain well. Reserve 1/4 cup raspberries for dressing. Arrange fruits on crisp greens. Serve with Cottage Cheese Dressing. Makes 6 servings.

COTTAGE CHEESE DRESSING
1 cup cream style cottage cheese

BARBECUE ROLLS RECIPE WINNERS IN CONTEST

Mrs. Phyllis Grove's "Hot Stuffed Barbecue Rolls" are winners of the January Recipe of the Month contest. Subject was "My Favorite Ground Beef Recipe."

HOT STUFFED BARBECUE ROLLS
2 lbs. ground beef
1 1/2 cups chopped onion
1/4 cup chopped green pepper
1 cup chopped celery
Salt and pepper to taste
1 cup catsup
2 tbs. Worcestershire
1 tsp. chili powder
2 cups shredded cheddar cheese
3 packages French or sour dough French rolls

Brown ground beef, onion, pepper, celery. Add other ingredients. Chill. Spread rolls with softened butter on each side. Fill with meat mixture and wrap in foil. Freeze. Heat at 350 degrees for 30 minutes. Makes 18 rolls.

NOTE: This can be stored 1 or 2 days in refrigerator. Or rolls can be used at once by heating at 350 degrees for 20 minutes.

Win A \$20 Food Order -- Enter Recipe Contest

Would you like to lighten your grocery bill by \$20 this month? If you are the winner of the new Mary Wise Recipe of the Month contest, you will receive a \$20 merchandise order from any grocery store advertising in this newspaper.

Subject is "My Favorite Cake Recipe" and this includes not only made-from-scratch cake recipes but variations you might have discovered using ready-mix preparations.

Send your entry (one per envelope please) to Mary Wise, care of this paper. Any one may enter except the newspaper employees. Recipes must be postmarked no later than Feb. 13.

to please any cat...



special blend kidney 'n meal liver 'n meal chicken 'n meal meaty mix tuna

6 Dr. Ross CAT FOODS

SO LEE SAYS:

Lovers never quarrel if they have some Soy Sauce - it's the best "marry-in-aids!"



Great for BARBECUING, MARINATING, ORIENTAL FOODS

grab a pear

This is the way kids everywhere like to eat sweet juicy winter pears. What a lunch box treat! Serve Pears, sliced with nippy cheese in a sophisticated continental fashion, too.

Pears this year are sweeter, juicier than ever. Look for Anjou, Bosc and Comice Pears at your favorite market. Wouldn't a sweet fresh pear taste great right now? Be a kid again - grab a pear and bite in!