



FLAV-R-PAC  
**FROZEN  
 ORANGE JUICE**  
 17¢ save 8c

FRANCO AMERICAN  
**PREPARED  
 SPAGHETTI**  
 8¢ 15 oz. cans \$1 save 16c

Hot or cold! (includes 4c off; 1 pound pkg.)  
**Quick** 39¢  
 the tastiest grilled sandwiches! 2 lb. package  
**Vegeta** (pasteurized) 98¢  
 toast with rich flavor! Save 4c! 1 lb. package  
**Man's Oleo** 37¢  
 spears of delicate flavor! 10 1/2 ounce can  
**Asparagus** 29¢



SWEET, JUICY, LARGE  
**NAVEL  
 ORANGES**  
 10¢ lb.

**Spinach** 10¢

**Salad** 10¢

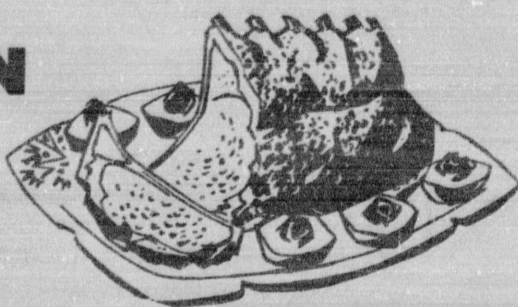
**Slaw** 10¢

FRESH, LARGE, FIRM

**Head  
 Lettuce**  
 2 heads 25¢

**DATES** 39¢

GRAIN-FED FRESH  
**PORK LOIN  
 ROAST**  
 full 7-rib end **39¢ lb.**



U.S.D.A. "Choice" Beef. Try this flavorful, economical favorite for delicious family meals!  
**SEVEN BONE ROAST** 49¢

Fresh Midwest Grain-Fed Pork. Braise these tender chops with fruit for tasty company meals!  
**CENTER CUT RIB PORK CHOPS** 79¢

U.S.D.A. "Choice" Beef. Shoulder arm cuts. Here's a tender gravy special to stretch your budget!  
**ROUND BONE SWISS STEAK** 59¢

Flavorful cubes of beef for hearty, delicious stews that boost your culinary reputation!  
**LEAN BONELESS STEW MEAT** 79¢

U.S.D.A. "CHOICE" BEEF  
**STANDING  
 RIB ROAST**

full 7 inch cut from 4, 5, & 7th rib **69¢ lb.**



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

meaty shoulder of roast boned & rolled **69¢ lb.**

**Magic Chef Fresh Ground Meats**

LEAN GROUND BEEF 39¢  
 LEAN GROUND CHUCK 59¢

U.S.D.A. "CHOICE" BEEF  
**CHUCK  
 STEAK**  
 even more flavorful with Tender Taste **39¢ lb.**



GRAIN-FED  
**PORK  
 SPARE RIBS**  
 midwest Pork fancy, light weight **49¢ lb.**

**Fresh Gourmet Seafood**  
 FRESH HALIBUT FILLET (locally caught) 89¢  
 FRESH RED SNAPPER FILLET 69¢  
 FRESH COLUMBIA RIVER SMELTS 49¢

U.S.D.A. "CHOICE" BEEF  
**CLUB  
 STEAK**

short-cut extra trim **98¢ lb.**



GRAIN-FED FRESH  
**LARGE LOIN  
 PORK ROAST**  
 4-5 lb. avg. **49¢ lb.**

McCoy's Cryovac Bottom Round to simmer & savor  
 Boneless Corned Beef 69¢  
 Feast from the sea! 12 oz. pkg. frozen  
 Wakefield Crab Legs 98¢

Lancaster Farms. U.S.D.A. Grade "A" 1 day fresh!  
 Roasting Chickens 59¢  
 2 lb. pkg. Range, thick \$1.17. Red Shield, 1 lb. pkg.  
 Hormel Sliced Bacon 59¢

DEL AMO  
 SHOPPING  
 CENTER  
 CORNER OF  
 HAWTHORNE &  
 SEPULVEDA

**MAGIC  
 CHEF**

## Buffet Lunch Menu Is Easy

By MARGO WELLS

Southern California Edison Co.

One of the simplest, yet most pleasant types of luncheon parties is a buffet consisting of one very satisfying dish, a vegetable, and a dessert.

Here's a suggested buffet menu which you can prepare ahead of time, leaving you more freedom to enjoy the party with your guests.

Casserole of Scalloped Shrimp  
 Salad of Avocado Halves Filled with Orange or Grapefruit Sections — French Dressing  
 Green Lima Beans in Cream

English Apple Dish  
 Coffee

This is a delicious luncheon dish and you are not even aware of the onions in it.

### SCALLOPED SHRIMP

- 3 Cups cooked shrimp
- 1 large bunch celery
- 4 small onions
- 2 Cups milk
- 4 tablespoons butter
- 4 tablespoons flour
- 1/4 teaspoon salt
- 1/4 teaspoon cayenne pepper
- 1 can condensed tomato soup
- Buttered bread crumbs

Slice the onions thin; dice celery; boil in salted water until very tender; drain thoroughly. Place butter in a saucepan, using medium heat, melt butter; combine flour with melted butter; add milk slowly, stirring until smooth and thickened; add salt and cayenne pepper. To this cream sauce add the condensed soup; combine drained onions and celery, add shrimp. Put into a large greased casserole; cover the top with buttered bread crumbs. Bake in a 350 degree oven for 30 minutes. Serves 10.

(If you prepare this casserole ahead and refrigerate it, bake for approximately 1 hour.)

Frozen or fresh lima beans may be used. Prepare frozen lima beans as package directs on box. Do not overcook. Just before serving add 1 pimento, chopped and 1/2 cup sour cream, using 2 packages frozen lima beans or 2 pounds fresh limas to serve 10 people.

### ENGLISH APPLE DISH

- 1/4 cup (1/2 stick) butter
- 1 cup brown sugar, firmly packed
- 1/4 teaspoon nutmeg (optional)
- 6 greenings (Pippin Apples)
- 1 egg, well beaten
- 1 cup granulated sugar
- 1/4 cup boiling water
- 1 teaspoon vanilla
- 1 cup sifted all-purpose flour
- 1/2 teaspoon baking powder
- Pinch salt

Combine butter, brown sugar, nutmeg and place in a medium sized low oven-proof casserole. Put casserole in a moderately hot oven, 375 degrees F., long enough for the butter and sugar to melt. Stir to a thick paste.

Peel, core and cut the apples into eighths, add to the butter-sugar paste and mix thoroughly to coat apple slices as well as possible. Beat the granulated sugar into the well-beaten egg gradually then stir in boiling water and vanilla.

Sift flour, baking powder and salt together and combine with egg mixture. Pour this batter over the apples and bake 45 to 60 minutes in a preheated 375 degrees F. oven or until a firm, hard crust forms on top and is delicately browned. Serve with cream to 8 or 10.

(May be served warm or cold).

## Jobs Corps Admission On 'First' Premise

Young men and women interested in joining the nation's new Job Corps are urged to submit their applications as soon as possible to receive early consideration. They should send a simple post card stating name, address, telephone number, age and sex to the Job Corps, Washington, D. C.

The announcement was made by Joe P. Maldonado, executive director of the Youth Opportunities Board of Greater Los Angeles. Y.O.B. has been designated to conduct the Job Corps recruitment drive for Los Angeles County, in cooperation with the California State Employment Services.

MALDONADO said the Washington, D. C. Office will be "literally swamped" with applications for the Job Corps and at Youth Training and Employment Centers on 207 North Breed Street, East Los Angeles. 9027 South Figueroa will be carefully reviewed. Acceptance of enrollees will

EACH PERSON chosen will receive a \$30-a-month living allowance, room and board, medical and dental care, work clothing and recreation opportunities while learning new job skills. Instruction in basic academic subjects will be included also.

Although a simple post card is sufficient, special forms are now available for Job Corps applicants.

These may be obtained at any office of the California State Employment Service and at Youth Training and Employment Centers on 207 North Breed Street, East Los Angeles. 9027 South Figueroa will be carefully reviewed. Acceptance of enrollees will