

Special FOOD Coverage

STOP! CHECK! SAVE!

Special FOOD Coverage

Modern Radio Service

Using Modern Methods and Modern Equipment

Since 1925 C. "Alex" Alexander has rendered satisfactory Radio Service in this district.

MODERN APPLIANCES

RCA-VICTOR HEADQUARTERS 1279 SARTORI PHONE 889

FOOD SERVICE

Flavor-Famed Meats

LAMB LEGS "FINEST QUALITY" 25c

SLICED BACON 1/2-lb. Pkg. 19c

GROUND BEEF lb. 12 1/2c

ROASTS Center Cut Shoulder or 7-Bone Chuck lb. 16c

BOILING BEEF lb. 7c

PRIME RIB "Best Cuts" 22c

BACON By the Piece lb. 32c

PORK LOIN ROAST lb. 25c

CONCORD GRAPES lb. 5c

BUTTER Quality lb. 39c

FRESH EGGS U.S. Extra No. 1 doz. 33c

CUT BEANS No. 1 can 9c

COFFEE 1-lb. 17c

PLUMS DE LUXE No. 2 1/2 can 11c

ANN PAGE PORK BEANS 3 1/2-cans 25c

P-NUT BUTTER 12-oz. pkg. 12c

FRANCO-AMERICAN SPAGHETTI 2 1-lb. cans 15c

PICKLES 3 1/2-oz. jars 25c

RAJAH SALAD DRESSING quart 25c

GERHARDT'S BEANS SPICED 2 No. 1 cans 15c

CALIFORNIA TOMATOES 3 No. 2 1/2 cans 25c

TENDER SWEET PEAS No. 2 can 10c

NATIONAL BISCUIT COMPANY'S RITZ CRACKERS 1-lb. pkg. 21c

ASSORTED FLAVORS DORIS JAMS 12-oz. jar 25c

WESTCHESTER BROTH CHICKEN 12-oz. can 10c

BUCKET SYRUP "Maple at 175 Base" 12-oz. bottle 19c

SUNVIEW-FASTY FIG BARS lb. 10c

TREASURE BRAND SARDINES 1-lb. can 6c

Yukon Club Lime Sockeye Sparkling Water GINGER ALE 2 12-oz. bottles 9c

PRICES EFFECTIVE THURS., FRI. & SAT., SEPTEMBER 10, 11 & 12

A&P FOOD STORES 1319 SARTORI AVENUE, TORRANCE

CAKE BAKING CONTEST OPEN TO ALL, CASH PRIZES GIVEN

Cakes Returned To Those Who Bake Them. Three Cash Prizes Offered at Novel Contest Saturday Morning

Cake bakers, here's your big opportunity! You can win recognition for your art and ability as a culinary expert.

The Cake Baking Contest is one of the highlights of the Silver Anniversary Festival this week-end, and prizes are offered as follows: \$10.00 for the most attractive cake; \$5.00 for the best tasting cake; and \$2.50 for the second best tasting cake.

There are no strings to the offer. You just bring your cake to the Torrance Civic Auditorium at 9:30 a. m. on Saturday, September 12.

PORK CHOPS WITH BROWNED RICE

4 pork chops 2 tablespoons butter 1 cup uncooked rice 2 cups canned tomatoes 1/2 teaspoon pepper 1 1/2 cups water 1/2 cup green pepper, finely chopped 1/2 cup onion, finely chopped 3 teaspoons salt

Method: Brown the pork chops in fat. Remove from pan and season with 1 teaspoon salt. Wash rice, and brown in fat, stirring constantly.

ASPARAGUS SUPREME

2 tablespoons butter 2 tablespoons flour 1/2 cup milk 1 tablespoon finely chopped onion 1 1/2 cups grated American cheese 2 eggs 1 1/2 cups cooked asparagus Salt and pepper

Method: Make a sauce with the butter, flour and milk. When thickened and smooth, remove from fire. Add chopped onion and cheese, and stir until cheese is melted.

Oven Method Now Used To Can Fruit

Accurate Temperature Control Makes Method Easy and Successful

Remember the open kettles, steamers and water baths of last year's canning season? Remember how you dreaded the task of preparing fruits in a hot, stuffy kitchen?

But almost as if by magic this has changed over night! The modern automatic electric range has a miracle to offer—its heat-controlled, moisture-controlled electric oven in which fruit may be "put up" easily, successfully and safely.

Seems almost uncanny, doesn't it—canning in your electric oven. But the jars of fruit can be neatly lined up on the rack in the oven and there they process "all at once" without requiring any attention.

Accurate Heat Control

Oven canning, to be successful and sure, must be done under accurate temperature control. The temperature must be low and steadily controlled in order to insure the proper heat penetration and to preserve as much of the flavor, shape and color of the fruit as possible.

The first part of this new method is the most difficult—if any part could be called difficult. We haven't as yet discovered a way to say "presto" and find the fruit in the jars, all ready for processing!

However, you simply select your fruit as you would for ordinary canning making sure that it is ripe, firm, and unbruised.

Pack into sterilized quart or pint jars and cover with a sugar syrup of the desired consistency, adding just enough to come within one inch of the top of the jars.

Arrange on Oven Rack The easiest part is now to come. With practically no trouble you can process nine quarts or twelve pints of fruit at one time.

Meat "Birds" Don High Hat For Company

Meat "birds" are almost as numerous in kind as are the natural species. First, there were veal "birds," thin rectangular slices of veal wrapped around a bread dressing; then along came beef "birds," with thin slices of beef round wrapped around partially cooked vegetables; but the latest version are the meat "birds" which are meat through and through.

These all-meat "birds" are made especially for company dinners when you want something very nice and yet easily prepared and served. The centers of the birds are made from a mixture of ground beef and cured ham.

turned up edges, and place on the rack in the oven. Then you set the temperature control of the electric oven to the right temperature, turn the oven switch to bake and you're through until the canning time is up.

Then, remove the jars from the oven and screw or clamp the covers tight to seal. Place the jars on cake racks or oven racks to cool. Then label and store in a cool place.

Set the oven at 300 degrees for all the above-mentioned except the berries which require a 250 degree oven.

Heat Dodger BELLEVILLE, Kan. (U.P.)—Charles Klazuba has found a way to do his farm work and escape the heat.

4-H Champion ROSEBURG, Ore. (U.P.)—John Alexander, 83, claims the distinction of being the oldest 4-H Club leader in the United States.

APRICOT BREAD

1 1/2 cups dried apricots (about half pound) 1 cup water 2 1/2 cups flour 3 tablespoons baking powder 1/2 teaspoon soda 2 tablespoons melted fat 1/2 teaspoon salt 1/2 cup sugar 1/2 cup chopped nuts 1 egg 1 cup sour milk or buttermilk

FINEAPPLE POBKETTES 12 slices pineapple 1 lb. ground raw ham 3 cups mashed sweet potatoes Dash of pepper 12 slices thin bacon 1 egg 1/2 teaspoon salt Toothpicks

CALIFORNIA CHICKEN 1 lb. ground lamb 1/2 lb. ground pork 1 teaspoon salt 1/2 cup crushed pineapple drained 3/4 tablespoon chopped green pepper

STUFFED EGGS AU GRATIN 8 hard cooked eggs 1/2 teaspoon Worcestershire sauce 1/2 cup butter 1/2 teaspoon prepared mustard 3 green onions 4 sprigs of parsley 4 slices cold boiled ham 1 1/2 cups white sauce 1/2 cup grated cheese

BAN PUBLIC DRINKING Drinking liquors on the public streets proved unprofitable for Tom Nash, arrested Sept. 2, for violation of Ordinance No. 281 which covers this phase of local activity.

Weather By Phone STOCKHOLM (U. P.)—The Stockholm telephone service has added weather forecasts to its special services.

NEW AMBULANCE

Stone & Myers, funeral directors, took delivery Tuesday on a new ambulance, replacing one destroyed by fire several weeks ago.



STOP LOOK READ



SEE US NOW! IT'S BETTER TO BE SAFE THAN SORRY

EXPERT SERVICE THAT WILL SAVE YOU MONEY Come In! GAS & OIL OIL CHANGING BATTERY SERVICE LUBRICATION

Goodrich SAFETY Silvertown WITH LIFE-SAVER GOLDEN PLY

Harvel's Marcelina and Gravens Torrance Phone 168

TORRANCE PHARMACY

Quality Drugs at Lowest Prices 1411 Marcelina Phone 3

Grid of various pharmaceutical products including Vaseline Hair Tonic, Kotex, Listerine, Absorbine Jr., Alka Seltzer, SPECIAL Colonial Dame Face Powder, P. A. Flakes, Petro-lagar, Ipana Tooth Paste, Drene Shampoo, Castoria, Vick's Vapo-Rub, Baume Bengue, Baby Talk, Armand Face Powder, Ingram's Shaving Cream, Kleesex, L. B. Hair Oil, Film Prints, Bayer's Aspirin, Squibb's Milk Magnesia.

A. M. GAMBY Mortuary

A. M. Gamby, director. Lady assistant. 25001 Narbonne Phone Lomita 612



IT DOUBLES Your Telephone Convenience THIS BEDROOM TELEPHONE

YOU scarcely need to be told how many steps your telephone saves you outside your home. For very little more, you can have an extension that will save you much "trotting" within your home.

Just Call SOUTHERN CALIFORNIA TELEPHONE COMPANY Torrance 4600



Make Grubb's Your Market Make it a point to visit GRUBB'S MARKET while attending the events of the Silver Anniversary Festival.