



# Happy New Year!

Here's one New Year's resolution to make now — Do all your food shopping at A & P—where you are assured at all times of low prices, highest quality foods and courteous service. To A & P to save!

**"PILGRIM" BRAND FANCY FRESH-KILLED TURKEYS** YOUNG HENS **lb. 23<sup>c</sup>** DRY PICKED, GRAIN-FED THE FINEST QUALITY OBTAINABLE

FANCY FRESH-DRESSED, MILK-FED COLORED SPRING ROASTING 4-5 lbs. Avg. **lb. 29<sup>c</sup>**

CUDAHY'S WHITE RIBBON **SHORTENING** 1-lb. **14<sup>c</sup>** cartons

FANCY FRESH-DRESSED COLORED HENS 4-5 pounds Average. **lb. 29<sup>c</sup>**

"BEST EVER" WIENERS, CONEYS, MINCED HAM FRESH LIVER SAUSAGE OR SPICED HAM. Per lb. **17<sup>1</sup>/<sub>2</sub><sup>c</sup>**

BULK MINCE MEAT **2 lbs. 25<sup>c</sup>**

CUDAHY'S PURITAN PURE PORK **LINK SAUSAGE** 1/2-lb. **16<sup>c</sup>** pkg.

EASTERN GRAIN-FED PORK LEG OR LOIN ROAST **lb. 23<sup>c</sup>**

FRESH, EXTRA LARGE **EASTERN OYSTERS** doz. **25<sup>c</sup>**

CUDAHY'S PURITAN OR SUNNYFIELD **SLICED BACON** 1/2-lb. **19<sup>c</sup>** pkg.

CUDAHY'S EVER READY OR WILSON'S "TENDER MADE" **HAMS** **lb. 37<sup>c</sup>**

GRAIN-FED "BRANDED" STEER BEEF **STEAKS** ROUND OR SWISS **lb. 25<sup>c</sup>**

"FOR THAT NEW YEAR'S PARTY" CANADA DRY **GINGER ALE** 1 doz. 12-oz. **\$1.15** bottles 12 28-oz. bottles, \$1.75 (plus deposit)

DEL MONTE **PINEAPPLE JUICE** No. 2 can **10<sup>c</sup>**

SILVERBROOK FIRST QUALITY **BUTTER** QUARTERS **lb. 36<sup>c</sup>**

DEL MONTE **TOMATO CATSUP** 14-oz. bottle **12<sup>c</sup>**

SUNLIGHT—LARGE U. S. EXTRAS **FRESH EGGS** doz. **38<sup>c</sup>**

DEL MONTE **RED SALMON** No. 1 can **18<sup>c</sup>**

FINE GRANULATED **SUGAR** 10-pound paper bag PURE CANE, 10 lbs. **47<sup>c</sup>**

DEL MONTE **PEACHES** SLICED OR HALVES No. 2 1/2 can **14<sup>c</sup>**

"THE FAMILY'S FAVORITE MEAL" **SHORE DINNER** 14-oz. can **12<sup>1</sup>/<sub>2</sub><sup>c</sup>**

"6 DELICIOUS FLAVORS" **JELL-O DESSERT** 3 pkgs. **13<sup>c</sup>**

DEL MONTE VACUUM PACKED **KERNEL CORN** 12-oz. can **11<sup>c</sup>**

DERBY **BEEF TAMALES** No. 1 can **13<sup>1</sup>/<sub>2</sub><sup>c</sup>**

SHORTENING **FORMAY** 3-lb. can **47<sup>c</sup>**

FOR HOT CAKES AND WAFFLES **LOG CABIN SYRUP** table size can **17<sup>c</sup>**

DOG FOOD **KENNEL RATION 3** 1-lb. can **25<sup>c</sup>**

FILLSBURY'S **PANCAKE FLOUR** large pkg. **17<sup>c</sup>**

SOAP PADS OR CLEANSER **BRILLO** 5-pad pkg. **7<sup>c</sup>**

QUICK OR REGULAR **QUAKER OATS** Large pkg. 18c 20-oz. pkg. **9<sup>c</sup>**

"FRESH UP" **SEVEN-UP** (plus deposit) 12-oz. bottle **10<sup>c</sup>**

KELLOGG'S **ALL BRAN** large pkg. **17<sup>c</sup>** (FREE MEASURING CUP)

DEL MONTE BARTLETT **PEARS** 2 No. 2 cans **25<sup>c</sup>**

TOILET SOAP **SWEETHEART SOAP** 3 cakes **13<sup>c</sup>**

N. S. C.'s **SHREDDED WHEAT** pkg. **11<sup>c</sup>**

FILLSBURY'S BEST **FLOUR** 24 1/2-lb. sack **95<sup>c</sup>**

RICH FLAVOR **TOMATO JUICE** No. 1 can **5<sup>c</sup>**

"MILD AND MELLOW" **EIGHT O'CLOCK** COFFEE 3-lb. bag, 55c **19<sup>c</sup>**

BEST FOOD'S **NUCOA** 2 lbs. **20<sup>c</sup>**

DEL MONTE **TOMATOES** SOLID PACK 2 No. 2 1/2 cans **25<sup>c</sup>**

"THE ORIGINAL BEER" **PILSENGOLD** 3 12-oz. cans **25<sup>c</sup>**

CHOCOLATE, CARAMEL, VANILLIN **KRE-MEL DESSERT** 2 pkgs. **5<sup>c</sup>**

KAFFEE HAG OR **SANKA COFFEE** 1-lb. can **34<sup>c</sup>**

YUKON CLUB—LIME RICKEY, SPARKLING WATER OR **GINGER ALE** (plus deposit) 12-oz. bottle **5<sup>c</sup>**

POST'S **HUSKIES CEREAL** 10-oz. pkg. **10<sup>c</sup>**

FOUR POPULAR BRANDS **CIGARETTES** carton **\$1.20**

GRANULATED SOAP **WHITE KING** large pkg. **28<sup>c</sup>**

POST'S **HUSKIES CEREAL** 10-oz. pkg. **10<sup>c</sup>**

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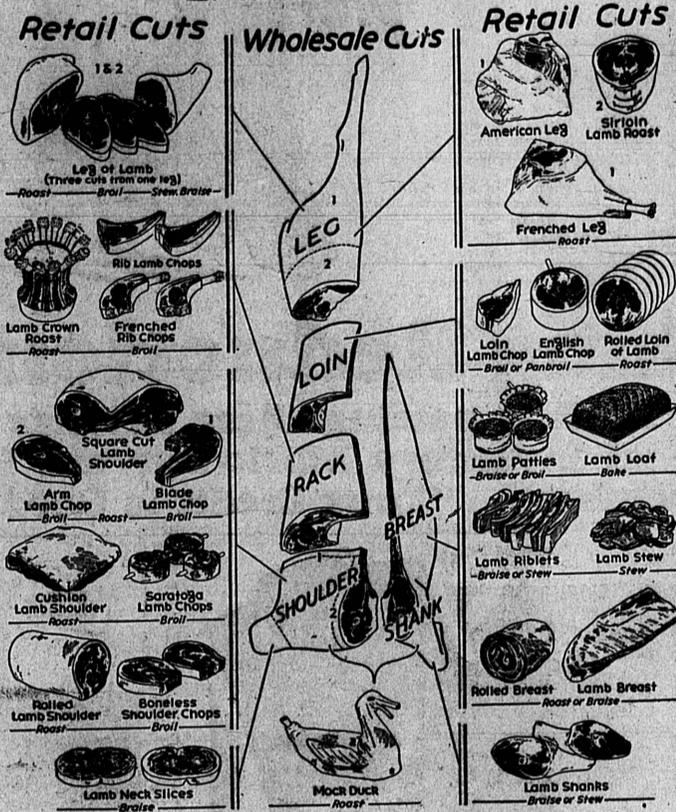
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## Meat Cuts and How to Cook Them LAMB CHART



Housewives in search of new and attractive meat cuts to add variety and flavor to their menus will be interested in the lamb chart shown above. The fact that lamb offers such a wide variety of cuts is a revelation to many who in the past have thought of this meat only in terms of legs and loins. A study of this chart will reveal that there is a lamb cut for every purse and every purpose. In addition to showing the many possibilities in lamb cuts, the chart is an excellent guide for cooking. You will want to keep it for ready reference.

### THE TEMPERATURE TELLS



Quick roasting may mean economy in time, but it is actually an extravagance in both meat and fuel, say cookery experts of the state colleges and the U. S. Department of Agriculture.

The two rib roasts above show the results of experiments which prove this point. The two roasts above show the results of experiments which prove this point. The two roasts were both cooked to the rare stage of "doneness."

The roast on the right was cooked in a 450° F. oven; the one at the left at 250° F. The first roast lost four pounds; the second only 1 1/2 pounds. The ribs roasted at the low temperature were juicier, more uniformly done, and more attractive in appearance. It took more time in the oven at the low temperature, but 50 percent less gas. A low temperature causes little or no splattering of the oven, such as takes place when the heat is turned on full blast. And so, on all counts, a low temperature in roasting is best.

Your rent money will buy a home.

### City Definitely On 'Come Back Trail' In Construction

(Continued from Page 1) office which rose during the past year.

Yet to be constructed—bids on which will be opened Jan. 5—is the city administration building, a \$17,000 structure which is to be erected adjoining the civic auditorium on El Prado.

Monthly Figures Given

A review of the 1936 building program here reveals that 52 private homes were built; 52 alterations and addition jobs undertaken to improve existing structures; 46 business and industrial construction projects completed; 47 private garages erected; three municipal buildings added to the civic center and one school building erected.

The year's construction total was the largest since 1933 and that year's permits totaling \$637,710 included one building permit alone that amounted to \$554,810. This was for an addition to the General Petroleum refinery plant.

Following are the comparative monthly building permit totals for 1936 and 1935:

	1936	1935
January	\$110,380	\$ 2,525
February	4,900	21,400
March	42,310	9,043
April	31,219	75,680
May	12,900	20,175
June	22,140	14,425
July	33,690	6,575
August	14,045	14,475
September	49,750	17,055
October	30,590	6,200
November	35,309	8,675
December	66,745	8,985
TOTAL	\$458,978	\$304,895

Flavored With Sassafras

Once the fire is started, it is fed carefully with green hickory, which makes the best smoke. A little sassafras root is added, to make the smoke still better, still more aromatic. And then the fire is kept smoldering and smoking 10 days and nights, carefully watched, while the meat is turned every day or two to smoke evenly.

Afterward, the hams are sacked for protection and they attain their best flavor in three or four months.

Such is the old-fashioned way. It is the method followed by nine Mississippi farmers in ten in preparing meat for home use. But the smokehouse of the hills may also soon be banished by "modern methods" assisted by the New Deal, by cold storage plants and county and community slaughtering and curing plants erected by the WPA. Twelve or more of these were built in the state of Mississippi this summer.

time the date for election of officers will be decided.

We deeply regret having to chronicle the sudden passing away of another of our most faithful members, Mrs. Etta Hall, wife of George Hall, of 22311 South Figueroa street.

Psychology Floors Spellers

HOLLISTER, Cal. (U.P.)—

There are sixteen different ways of misspelling the word psychology.

All members are asked to get out as many members for Jan. 7 meeting as possible. At that

## Holiday Week Is Butchering Time in Hills

Then Comes Fine Art of Producing Hickory Cured Hams

BRANDON, Miss., Dec. 31 (U.P.)—Between Christmas and New Year's is hog-killing time in rural Mississippi, where refrigeration units are few.

The old art of slow smoking is not lost in the Mississippi hills. Green hickory smoke, blue and acrid, with an aromatic trace of sassafras, creeps and curls from under the smokehouse eaves in the hills—and new padlocks gleam on smokehouse doors.

Most farmers kill in the afternoon, when a heavy frost or freeze is predicted for that night. They have been waiting for it, perhaps for weeks. The hogs are ready, having been fattened on milk and peanuts (peanuts for oil and flavor), and then "hardened" on corn.

Chilled During Night

The cleaned carcass, split down the center of the backbone, hangs that night in the cold.

The head, if the "white folks" don't happen to like hoghead cheese, has been carried home by the jubilant Negro help. Likewise some of the liver. Also the feet.

A white farmer rarely has a scarcity of "Negro help at hog-killing, unless he has a reputation for stinginess. Usually the trouble is too much volunteer help, although every Negro for a mile around may have been "too busy" for months to take a job.

The hog is cut up the next morning, and then the farm women's work starts. Cutting it just right, so that no meat is wasted and so that the hams, shoulders, and sides will cure the best, is another job requiring skill.

Not Regular Market Cuts

The backbone is cut square, and no market keeps that kind of backbone in small towns. Every vertebra has a little pork chop attached to it. Baked right, with good dressing, it's a comforting dish.

The "tenderloin" is another, and is likewise another cut the markets don't sell. Little chops, no bigger than a dollar, fried crisp, make a regal breakfast. Odd pieces and some of the fat, properly seasoned, are made into sausage, which may be smoked, or canned, or kept fresh under melted lard.

Log Smokehouses

Meat is left on the spareribs, and such spareribs, with cracklin' bread, and collards cooked with hog jowl, is another tasty dish.

The fresh meat having been disposed of, the hams, shoulders, and bacon-sides are prepared for the smoking. A mixture of salt, pepper and salt-peter is rubbed thoroly into them. How much to use and how many days this will have to be done, depends upon the size of the hams.

Most farm smokehouses are made of logs slightly flattened, the chinks between them daubed with mud, the roof usually being of "shakes" or cypress shingles. The ground is the floor, and has a shallow hole scooped in it for the fire, which is started before the meat is hung in the smokehouse, so as to avoid the dry-wood heat of a piny odor.

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