



TO A & P FOR SAVINGS

SERVICE—SATISFACTION

"IT COSTS MUCH LESS TO SHOP AT A & P"

DEL MONTE BARTLETT PEARS SLICED OR HALVES No. 2 can **15c**

BUTTER CHALLENGE OR SILVERBROOK FIRST QUALITY lb. **38c**
FRESH EGGS DE LUXE EXTRA QUALITY LARGE doz. **25c**
EVAP. MILK WHITE HOUSE 3 tall cans **19c**
FLOUR SPERRY'S "DRIFTED SNOW" 24-lb. \$1.05 49-lb. \$2.09 10-lb. sack **45c**
CATSUP DEL MONTE TOMATO 14-oz. bottle **12c**
BLACKBERRIES DEL MONTE No. 2 can **14c**
PEARS JOLLY ROGER BARTLETT 3 No. 1 cans **25c**

EIGHT O'CLOCK "MILD & MELLOW" COFFEE "THE WORLD'S LARGEST SELLER" 3-lb. bag, 50c **17c**

ASPARAGUS SACRAMENTO—TIPS No. 1 can **12c**
GRAPPLADE WELCH'S PURE 1-lb. jar **15c**
ALL BRAN KELLOGG'S large pkg. **17c**
MUFFETS QUAKER pkg. **8c**
P'NUT BUTTER GOLDEN WEST 1-lb. jar **17c**
ORANGE JUICE VALORA No. 1 can **10c**
TOMATO JUICE RICH FLAVOR No. 1 can **5c**

BLUE SEA FANCY TUNA FISH No. 1 can **12c**

CALUMET BAKING POWDER 1-lb. can **19c**
CRACKERS "BETTER BEST" SODA OR GRAHAM 2-pound 1-lb. pkg. **10c**
SAUERKRAUT HAMILTON'S No. 2 can **12c**
DOG FOOD RED HEART 3 1-lb. cans **29c**
SWEET PEAS TENDER No. 2 can **10c**
ZEE TISSUE IVORY WHITE, ORCHID, GREEN 3 rolls **11c**
PRUNES SUNSWEET "Tenderized" 1-lb. pkg. **10c**

PLAIN OR PIMIENTO—CHEESE PABST-ETT 6 1/2-oz. pkg. **15c**

MAYONNAISE BEST FOOD'S quart jar **45c**
FORMAY SHORTENING "THE PERFECTED SHORTENING" 1-lb. can **19c**
CORNED BEEF ARMOUR'S STAR 12-oz. can **15c**
MATCHES OHIO BLUE TIP OR DIAMOND 2 boxes **7c**
TROCO DURKEE'S NUT MARGARINE lb. **19c**
GRAPE-NUTS "THE BREAKFAST OF MILLIONS" pkg. **15c**
OLIVE OIL ENCORE PURE VIRGIN 1-pint can **25c**

RICH FLAVOR SAUCE TOMATO 8-oz. can **3c**

Prices effective Thursday, Friday & Saturday, April 22, 23 & 24, 1937. WE RESERVE THE RIGHT TO LIMIT QUANTITIES

Flavor-famed Meats CUDAHY'S PURITAN FANCY EASTERN

HAMS SKINNED WHOLE OR SHANK HALF lb. **27c**

FANCY 1937 SPRINK MILK LAMB SHOULDERS lb. **19c**

GRAIN-FED "BRANDED" STEER BEF. CHUCK ROAST 7-BONE CENTER CUT "Best Cuts" lb. **19c**

PLATE RIB BOILING BEEF lb. **10c**

FRESH LEAN GROUND BEEF lb. **15c**

EASTERN GRAIN-FED PORK LOIN ROAST lb. **25c**
CUDAHY'S PURITAN OR SUNNYFIELD FANCY EASTERN SLICED BACON 1-lb. pkg. **19c**

CUDAHY'S PURITAN PURE PORK LINK SAUSAGE 1-lb. pkg. **17c**
BACON FANCY EASTERN SUGAR CURED BY THE PIECE lb. **29c**
100% PURE PORK—Our Own Make EASTERN GRAIN FED PORK SAUSAGE lb. **25c** **Shoulder Roast** lb. **19c**

"BEST EVER" WIENERS CONEYS BOLOGNA MINCED HAM lb. **19c**

IRIS Fancy Quality CANNED FOODS
IRIS FANCY—VAGUUM PACK SWEET POTATOES 15-oz. **13c**
IRIS FANCY JUICE SAUERKRAUT No. 2 can **12c**
IRIS FANCY PEAS TELEPHONE No. 2 can **13c**
IRIS FANCY—VAGUUM PACK COFFEE REGULAR, DRIP OR SILEX 1-lb. glass **28c** 2-lb. glass, 54c

IRIS FANCY STRINGLESS CUT BEANS 2 No. 2 cans **29c**
IRIS FANCY LARGE PRUNES 1-lb. pkg. **10c**

fruits & Vegetables

POTATOES 6 lbs. **25c**

AVOCADOS LARGE RIPE 2 for **25c**
ASPARAGUS FRESH GREEN 3 lbs. **20c**
BANANAS GOLDEN RIPE 4 lbs. **25c**

SWEET PEAS FRESH TENDER 3 lbs. **19c**

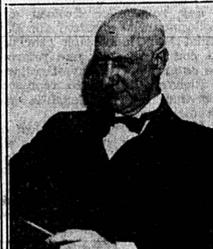


Jellied meats and moulded salads, formed and flavored with a new un-sweetened meat-like gelatin, are now as easy to make as gelatin dessert. Good news for housewives who, in the past, have labored long hours to achieve the same result, the dish will look fancy.
A salad gelatin now on the market, a member of an old royal family of gelatins, is ideally suited for salads. No meat stock need be added, nor is a fancy mould necessary. A loaf pan will do. Yet served on lettuce or watercress, or garnished with olives and cream cheese, the dish will look fancy.
Economy adds appeal to this salad gelatin. Leftovers of meat, fish or vegetables can be quickly made into tempting salads for supper or bridge luncheons. These two easy recipes will prove excellent Lenten dishes.
Tomato Aspic Ring (with Cabbage Salad)
1 package salad gelatin (aspic)
2 cups tomato juice
Cabbage salad
Heat 1 cup tomato juice to boiling. Four over salad gelatin. Stir until dissolved. Add 1 cup cold tomato juice, stir again, pour into Unmould and fill center with cabbage or mixed vegetable salad. Garnish with lettuce and mayonnaise. Serves 6.
Salmon Salad Loaf
1 package salad gelatin (aspic),
1 cup boiling water
1/2 teaspoon salt
1/4 teaspoon paprika
1 tablespoon lemon juice
1/2 cup cold water
1/2 cup mayonnaise
1 cup salmon, flaked
1/2 cup celery, finely chopped
1 small green pepper, minced
Dissolve salad gelatin in boiling water. Add salt, paprika, lemon juice and cold water. Chill until it begins to thicken, then gradually beat in mayonnaise. Fold in remaining ingredients and pour into loaf pan. Chill until firm. Unmould on platter and garnish with lettuce. Serve in slices. Serves 8.

HISTORY BEGINS AT FORTY

College President and Playwright Discuss Odd Facts About Making Famous Characters Be Their Age

THE outstanding American hits his first high in achievement at forty. So says Dr. Dixon Ryan Fox, President of Union College, and historian.
"Now I don't mean that men are at the zenith of their powers at 40, by any manner of means," he said, "quite the contrary. But it does appear that critical turns in American history were influenced by men whose 'average' age is forty."
"For example, let's take a few of the men whose lives have been dramatized recently on the air: Mark Twain was 40 when he wrote 'Tom Sawyer'. Robert Fulton 38 when he launched his steamboat. Peter C. B. Revere 39 when he built the 'Tom Thumb', one of the first steam-engines. Victor Herbert 44 when he wrote 'Babes in Toyland'. Benjamin Franklin 42 when he wrote 'Poor Richard's Almanac'. John Lind to America, Sousa 38 when he organized his band, Horace Mann 44 when he was most active in bettering education in the United States. Elizabeth Blackwell 36 when she founded the first all-woman staffed hospital. Lincoln 39 when he was elected to Congress. Benjamin Franklin 42 when he gave up writing to devote his life to scientific research.
"And what manner of men are they? Well—statesman, musician, doctor, educator, engineer, inventor, author, promoter, a wide cross-section of American citizens who have contributed to the advancement of our industry and culture."
According to Kenneth Webb, Broadway playwright who works with Dr. Fox on the production of the "Cavalcade of America," making these people sound their age to the radio audience presents numerous difficulties.
"We spend a great deal of time studying records that will give us a clue to a man's speaking voice," said Mr. Webb, who has been author and co-author of many Broadway hits, including "One of the Family" and "The Gay Divorcee." "And odd as it seems, that sometimes gets us into trouble."
"Most people think a great man's voice should have dignity. Too, they associate his accent with the part of the country he comes from. When we produced a script based on the life of Victor Herbert we ran into all sorts of snags. Herbert, you see, was born in Ireland of German parentage. Germans was always spoken in his home, so, quite naturally, when he was with Germans he spoke Irishmen, with a brogue. Consequently his German friends believed the brogue was a fake and people who instinctively associated him with Ireland were at staunch disbelievers in the German accent."
Radio, according to Mr. Webb,



Dr. Dixon Ryan Fox
"... their average age is 40"

OBITUARY

MRS. ANNA LISTER
Beloved wife of William J. Lister; Columbia Steel worker, who passed away April 15 following a brief illness, was accorded final tribute Tuesday morning at Stone and Myers' chapel with Rev. B. C. Brewer officiating. Interment followed at Inglewood cemetery. Besides her husband, Mrs. Lister was survived by a daughter, Mrs. Walter Zuber, also of this city.

HERBERT GORDON FLINT
A resident of Hynes for the past 24 years, passed away Tuesday night at his home, 159 South Georgia street at the age of 69 years. He was a friend of O. W. Stone of this city for many years; Mr. Flint was born in Brockville, Ontario, Canada. He is survived by his wife, Mrs. Hattie Pearl Flint, and a son, Curtis E. Flint, who lived at the family home. The funeral service will be held Friday morning at the Stone and Myers' chapel. Members of the Knights Templars of Long Beach will be in charge of the rites and interment will follow at Sunnyside Mausoleum, Long Beach.

MRS. AGNES BELLE ANDEM
Who, until five months ago, was a resident of this city for 17 years, succumbed Monday at the home of her devoted friends, Mr. and Mrs. Arthur Solomon of 20224 Sherman Way in the San Fernando valley. She was 69 years of age and was born in Providence, R. I. Mrs. Andem was preceded in death by her husband, the late Eugene X. Andem, who passed away here in May, 1935. She had no relatives. The funeral was held Monday morning at Stone and Myers' chapel with Rev. C. M. Northrup officiating. Interment was at Inglewood cemetery.

MRS. BEATRICE THEAKER
Was called to her reward Saturday at the Los Angeles General hospital following a long illness. She resided at 24880 Cypress street and was a resident of this city for 15 years. Mrs. Theaker was a native of Lancaster, England, and is survived by her devoted husband, John Theaker; two daughters, Glendora and June; a son, Earl; her father, Peter Roberts of Harbor City; a sister, Mrs. Walter Green, also of Harbor City, and a brother, Thomas Roberts of Wyandotte, Michigan. The funeral was held Tuesday afternoon at Stone and Myers' chapel with Revs. Orr and Clark officiating. Interment was at Roosevelt Memorial park.

MRS. ELIZABETH WILSON
Who passed away in her 28th year on April 14, was a resident for about a year at 2732 236th street. She was survived by her devoted husband, Fred Wilson, her father and three brothers. The funeral services were held Monday at the A. M. Gamby's chapel in Lomita and interment followed at Pacific Crest.

RHUBARB IS REIGNING NOW

Here are two recipes to help you celebrate the return of the rhubarb season. The first for a delicious conserve that will brighten spring breakfast menus. The second is for a novel punch that provides a delicious thirst quencher.
Rhubarb-Pineapple-Nut Conserve
2 cups canned Hawaiian pineapple juice
2 quarts diced pink rhubarb (unpeeled (about 3 pounds))
6 1/2 cups sugar
1 cup sliced Brazil nuts
Juice and grated rind of 1 large orange
Combine pineapple juice, diced rhubarb, juice and grated rind of orange and sugar, mix thoroughly. Bring fruit to a boil in a porcelain preserving kettle. Boil rapidly until thick, about 25 minutes. Be careful that mixture does not stick to bottom of kettle. Add nuts and seal in clean hot glasses. Makes ten 9-ounce glasses.

Rhubarb-Pineapple Punch
3 cups diced rhubarb
3 cups water
1 cup sugar
1 cup canned Hawaiian pineapple juice
1 tablespoon lemon juice
1 1/2 cups ginger ale
Crushed ice
Simmer the rhubarb, water and sugar until rhubarb is tender. Strain and cool. Add the pineapple juice and lemon juice, and just before serving add the crushed ice and ginger ale. 8 servings.

"MY SKIN WAS FULL OF PIMPLES AND BLEMISHES"
Says Verna Schleppe: "Since using Adierka the pimples are gone. My skin is smooth and glows with health." Adierka washes BOTH bowels, rids you of poisons that aggravate a bad complexion. At all leading druggists.—Adv.

We Could Use Many Words to Say This—But Simplified It Means . . .

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