

ANCH MKT.

2067 Torrance Blvd.
TORRANCE, CALIF.

SHOP DAILY 8 TO 8 — ALL DAY SUNDAY
OPEN 'TILL 9 P. M. WEDNESDAY NIGHT!



Specials

Other Holiday Food Bargains Are Here Wait-
-Day Needs at Worth While Savings!



Bring your
SPRY
Certificates
They're
Worth 10¢
on a can of Spry
1-lb. can 16½¢
3-lb. can . 46¢

HOW TO MAKE THE PUMPKIN PIE THAT MAKES THE MEAL



Delicious — Creamy — Smooth
Pie with Just the Right Com-
bination of Pumpkin and Spice
Flavor

Pumpkin Pie
Brookland by Mary Lee Taylor
November 21, 1940

1 cup light brown sugar, lightly packed
1 1/2 cups cooked or canned pumpkin
1/2 cup flour
1 1/2 cups Fat Milk
1/2 teaspoon salt
1 slightly beaten egg
1/2 teaspoon nutmeg
2 tablespoons dark cooking molasses

Put on oven and set at very hot (450°)
Mix together brown sugar, flour,
cinnamon, nutmeg, ginger and
eggs. Add pumpkin, milk, egg and
molasses. Stir until smooth. Pour into
9-inch pie pan lined with unbaked
pastry. Bake 15 minutes, then reduce
heat to slow (325° F) and bake about
45 minutes, or until firm.

Note: 2 1/2 teaspoons prepared pump-
kin pie spice may be substituted for the
cinnamon, nutmeg, ginger and cloves.

YOU WILL NEED:
DEL MONTE
Pumpkin can 9¢
BEN HUR
Pumpkin Pie Spice can 9¢
C. & H.
Brown Sugar 1-lb. pkg. 6½¢
AUNT DINAH
Molasses 19-oz. can 9¢
Cake Flour Swansdown 19½¢
IRRADIATED
Pet Milk 4 tall cans 25¢

WE HAVE COMPLETE DINNER MENU AND RECIPES

Thanksgiving SPECIALS

OCEAN SPRAY Cranberry Sauce can.....	11¢
CANTERBURY Mince Meat 2-lb. jar.....	20¢
LIBBY'S SOLID PACK Pumpkin No. 2 1/2 can.....	10¢
HEINZ—VERY BEST—DATE, PLUM, FIG Pudding Large 14-oz. can.....	35¢
IRIS—NEW PACK Raisins 2-lb. pkg.....	15¢

VAL VITA Tomato Juice No. 2 1/2 can.....	7½¢
OUR BEST Picnic Dills 22 oz. glass.....	10¢
MIRACLE WHIP Salad Dressing Quart	27¢
LINDSAY'S—LARGE RIPE Pitted Olives 7 1/2 oz. con.....	17¢
SUNMAID Seedless Raisins 15 oz. pkg.	6¢
SUN MAID Puffed Raisins 15 oz. pkg.....	7¢

DINNER BELL Margarine 1-lb. pkg.....	10¢
TABLE QUEEN Pumpkin FOR PIE—2 1/2 can.....	9¢
IDEAL'S Special Blend Coffee 1-lb. bag	12½¢
GOLDEN STATE Crackers Soda or Graham.....	10¢
GOLDEN WEST Pure Jelly 2-lb. Glass.....	19¢
GOLDEN WEST Peanut Butter 1-lb. Glass.....	18¢

VAL VITA Yellow Cling—Sliced or Halves PEACHES No. 2 1/2 can	9½¢
HILL DALE PINEAPPLE BROKEN SLICED No. 2 1/2 can	15¢
BLACK SWAN FRUIT COCKTAIL No. 1 can	9¢

VAL VITA SWEET POTATOES No. 1 can	3 FOR 25¢
VAL VITA NEW POTATOES. No. 2 1/2 can	
VAL VITA TOMATO with PUREE. No. 2 1/2 can	
SIERRA CALIF. PEAS No. 2 can	
FRANCO-AMERICAN MACARONI No. 1 can	
ARMOUR'S TOMATO JUICE 20-oz. can	

WE HOME BRAND RICE OLIVES 9 oz. can	10¢
LADY CHOICE PINE APPLE CIDER Qt.	16¢

1-lb. pkg. 19¢	MJB
1-lb. pkg. 37¢	
1-lb. pkg. 70¢	
1-lb. pkg. 9¢	MJB
2-lb. pkg. 17¢	
1-lb. can 24¢	
2-lb. can 45¢	

BLUE RIBBON FAMILY FLOUR No. 5 sack.....	17¢
ARDEN'S CRESCENT Dressing or Spread quart	17¢
All Pure EVAPORATED MILK 4 Tall Cans	22¢

WHITE KING SOAP SPECIALS

GRANULATED LAUNDRY BARS	
Giant . . . 38¢	large 3 for 10¢
Family . . 23¢	large 5 for 14¢
SCOTCH GRANULATED	
Giant 35¢	
Family 22¢	
SIERRA PINE Toilet Soap 3 bars	17¢
WHITE KING Toilet Soap Bar . .	4¢
KENNEL KING Dog Food 3 cans	17¢

TABLE QUEEN TOMATO 2 1/2 cans	9 CAN
TABLE QUEEN—No. 2 can LARGE SWEET PEAS	
TABLE QUEEN—Cream Style No. 2 can GOLDEN BANTAM CORN	
TABLE QUEEN—No. 2 can CUT GREEN BEANS	
TABLE QUEEN—Cream Style No. 2 can SUGAR CORN—CREAM STYLE	
S and F—12 oz. can GOLDEN Dainties WHOLE KERNEL CORN	



VAL VITA—Spanish Style
TOMATO SAUCE 4 cans for 11¢

MONTE RIO
TOMATO CATSUP 2 for 13¢
14-oz. bottle

LADY'S CHOICE
TABLE SYRUP 9¢
1-lb. glass 17¢
2-lb. glass 17¢

BAKE PAN 5¢
with 3 lb.

1-lb. can 16½¢
3-lb. can
CRISCO 46¢

* RINSO *
LIFEBUOY HEALTH SOAP
CERTIFICATES
Two FREE Lifebuoy Soap with large pkg. of RINSO at 19¢

That Thanksgiving Bird Here Is How to Fix It

Directions For Stuffing The Bird

- Salt inside of bird.
- Place bird in upright position in large bowl or on large board or table.
- Stuff cavity from which crop has been removed, pack lightly.
- Draw neck-skin together and under back and fasten with a small skewer or sew with heavy string.
- If in bowl, turn bird on neck end so that opening at lower end of body is now at the top.
- Fill opening with stuffing. Pack lightly, allowing room for stuffing to expand.
- Fasten opening by placing steel pins across the opening at regular intervals; then with heavy string, bring the skin edges together by lacing around pins. If pins are not available, sew with heavy string.

Old-Fashioned Bread Stuffing

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|--------------------------------------|---|
| 10 cups 1/4-inch day-old bread cubes | 1 teaspoon salt |
| 3/4 cup finely diced onion | 1 teaspoon celery salt |
| 3/4 cup finely sliced celery | 1/2 teaspoon garlic salt |
| 2 tablespoons finely cut parsley | 1/2 teaspoon thyme |
| 1 teaspoon sage | 1/2 teaspoon pepper |
| | 2 tablespoons melted shortening or butter |
| | 1 1/2 cups hot water |

Toast bread cubes. Combine with onion, celery, seasonings, and shortening or butter; toss lightly to mix. Add water slowly, using just enough to moisten. Stuff cavity of bird, packing lightly but firmly. Sufficient for 12- to 14-pound fowl.

Roasting The Bird

The age as well as the diet of the bird has a great deal to do with the amount of time required for roasting. Because of new techniques adopted for fattening birds for market, many birds, especially large turkeys and capons, are likely to cook in much less time than the standard roasting time. When in doubt, test the bird for tenderness during the roasting process by sticking the underside of the thigh with a fork.

General Directions

TO ROAST: Roast all birds uncovered in drip or roasting pan. Birds, especially turkeys and chickens or capons, may be placed breast-up for the first part of the cooking period, and turned during the last hour to let the juices run into the breast.

TO BASTE: Baste birds every 15 minutes with combination of one-fourth cup melted butter to 1 cup hot water, or with drippings in the pan. Baste goose with hot water only.

SERVINGS: Allow three-fourths to 1 pound of bird for each serving.

TURKEY Oven Temperature—Hot oven (450° F.) for first 20 minutes, then moderate oven (325 to 350° F.) for remainder of roasting time. Roasting Time—15 to 25 minutes per pound depending on the size of the turkey. Smaller birds take longer roasting time per pound than larger ones.	GOOSE Oven Temperature—Hot oven (450° F.) for first 20 minutes, then moderate oven (350° F.) for remainder of roasting time. Roasting Time—About 25 minutes per pound. Note: Prick skin of goose well around the legs and wings during roasting to let fat run out. Pour off excess fat in pan after first hour.
CHICKEN OR CAPON Oven Temperature—Hot oven (450° F.) for first 20 minutes, then moderate oven (325 to 350° F.) for remainder of roasting time. Roasting Time—22 to 30 minutes per pound depending on the size of the chicken or capon.	DUCK Oven Temperature—Hot oven (450° F.) for first 20 minutes, then moderate oven (350° F.) for remainder of roasting time. Roasting Time—20 to 22 minutes per pound.



Miss Saylor's
Whitman's
Christopher's
Here's a must for your Thanksgiving Day. Take home a box of fine candy. It will be a special tribute to Mother's long planned holiday feast — and candy is just the right touch to really make the day a holiday.
Too, if you're invited out to dinner on Thanksgiving there's nothing that's a more perfect gift for your hostess.
We will be open Thanksgiving Day 'till 1 p. m. for your needs.

BEACON DRUG CO.
LESLIE L. PRINCE, Prop.
WE GIVE GREEN STAMPS
The Rexall Store
GRAMERCY and CARRILLO PHONE 199