



Remember Mother's Day Sunday, May 12!

What Could Be Better Than a Nice Big Supply of Fine Foods?

ROTHS MEATS

PIR ROAST
39¢ LB.

PORK CHOPS Special **69¢ lb.**

Young JACKS

39¢

TONGUES 33¢ lb.

SEA BASS 49¢ lb.



PILLSBURY
Cake Mixes
17-oz. Pkg.
25¢

Strawberry Preserves
OLD TAVERN 33¢
20-oz. Jar

PITTED RIPE OLIVES
SENIOR 23¢
Extra Large No. 1 Can

DELICATESSEN
ALL MEATS ALL MEAT
INLESS WEINERS 49¢
WISS (CHEESE) 29¢
NY FARM HOUSE STYLE
ALL PICKLES 25¢
SWISSERLAND SLICED
IS CHEESE 59¢
HEATHMAN BRAND
ED BOLONNA 43¢

FROZEN FOODS
County Fair Chocolate
Whip Cream Cake 59¢
Banquet **CHICKEN, BEEF or Turkey Dinners** 59¢
Banquet **Chicken Pies** 5 for \$1
Downyflake **Pancakes** 21¢
ORANGE JUICE 15¢

Roths
SUPER FOOD MARKETS
109 S. Hawthorne Blvd., Hawthorne
1321 POST AVE., TORRANCE
10040 E. ROSECRANS, BELLFLOWER
810 E. Manchester, L.A. — 12021 W. Washington, Culver City — 3024 S. Sepulveda, L.A. — 2412 Pico Blvd., Santa Monica — 2709 E. Main, Ventura
SALES TAX COLLECTED ON ALL TAXABLE ITEMS

Sub 33¢
SWAN 3 for 25¢

DINE OUT This Week!



RESTAURANT STARTED... The traditional earth turning here this week opened construction on a new \$400,000 Polynesian Restaurant, 3901 Pacific Coast Hwy., Waleria. Shown here (from the left) are Mrs. L. F. Reitz and Mr. Reitz, who will manage the fashionable dining spot; A. E. Thompson, president of the Chamber of Commerce, and Gays Wilson, "Miss Torrance," who helped add Polynesian atmosphere to the ceremony.

New South Seas Restaurant Started in Waleria Area

Construction has been started on a new South Seas specialty restaurant, The Polynesian, at 3901 Pacific Coast Hwy. in Waleria, it was announced here this week. The complete installation, complete with native huts, will be located on two acres of land, and will cost about \$400,000. The design was done by the architectural firm of Renfro & George, AIA, and the construction will be done by Garold G. Drews. Present plans call for the restaurant to be opened for the fall season. Seating capacity will be 200 persons.

Anza School Round-Up Set On May 21, 22

Spring roundup of kindergarten children for next September will take place at the Anza Elementary School on May 21 and 22, according to R. Carl Shaner, principal. Children must be 5 years old on or before Dec. 2 to be enrolled for September. In registering children, parents should bring a birth certificate, baptismal record or other suitable document in order to verify their child's age. On these two registration days kindergarten teachers and the school nurse will answer questions. The school doctor will examine the prospective kindergartners. Appointments for the physical examinations can be made by calling FR 6-6425 or FR 6-6426. Parents may also request enrollment forms by telephone. These will be mailed so parents can complete them before coming to school.



Robert J. Mancuso, son of Mr. and Mrs. Joseph Mancuso of 22128 Halldale Ave., graduated from recruit training April 20, at the Naval Training Center, San Diego. The graduation exercises, marking the end of nine weeks of "boot camp," included a full dress parade and review before military officials and civilian dignitaries.

Marvin P. Anthony, fireman, USN, son of Mr. and Mrs. M. P. Anthony of 4728 Mindora Dr.; James V. Summers, boat-sweeper's mate, second class, USN, son of Mrs. V. V. Summers of 2311 Andree Ave., and Joseph E. Batty, seaman, USN, son of Mr. and Mrs. C. L. Batty of 2220 Gramercy Ave., left

for the Far East, April 10, aboard the light cruiser USS Worcester. Before leaving Long Beach, the Worcester completed a shipyard overhaul and a refresher training period. While in the Far East the light cruiser will operate as a unit of the Seventh Fleet.

Norbert C. Peterson, son of Mrs. Norma E. Branding, of 2810 Gramercy Ave., apprentice petty officer second class, graduated April 20 from recruit training at the Naval Training Center, San Diego. Apprentice petty officers are chosen from the ranks of the seaman recruits to assist company commanders. The selection is based on individual aptitude and leadership qualities.

Chamber to Fete Service Club Leaders

Reservations are moving at a fast clip for the Torrance Chamber of Commerce's annual banquet to be held on Thursday, May 23, in the Civic Auditorium, it was announced by Chairman Dick Pyle. Pyle said that many commercial and industrial firms have reserved tables seating 10 people. Any group can reserve an identified table or individual seating by calling the Chamber office. Local service clubs are showing great interest in this year's program, it was reported, not only due to the appearance of Rev. Robert Richards as keynote speaker, but also due to the awarding of beautiful plaques to 14 presidents of the Torrance groups. Immediate Past President John Ebberinghouse will make the presentations for dedicated community service to the leaders. Ray Bell is in charge of catering with Fred Hansen handling arrangements and seating. Herma Tillim is chairman of the decorations committee.

Pay Increase Announced by GP President

General Petroleum Corp. has announced a 5 per cent increase in base rate of pay for all employees not represented by authorized bargaining agents. The increase is effective as of April 1, 1957.

R. L. Minckler, president of the oil company, further announced that the company's vacation plan is improved to provide four weeks' annual vacation beginning in the calendar year in which any employee completes 20 years of accumulated service. Previously 25 years of service were required to make an employee eligible for four weeks' vacation.

The number of recognized company holidays will be increased from 7 to 8, and, in the future, employees who normally receive premium pay for working overtime will receive time and one-half pay for scheduled hours worked on holidays, plus a day's pay, Minckler added. The bargaining representatives of organized employees are being offered the same adjustments, according to the company announcement.

Plush Horse
LUNCHEON • DINNER
SUPPER • COCKTAILS
1700 SO. PACIFIC COAST HWY.
REDONDO BEACH FRONTIER 2-0567

ZIM'S CAFE
FOR REAL HOME COOKING...
"A Different Special Every Day!"
24646 NARBONNE — LOMITA
We Bake Our Own Pies • Open 5:30 a.m. to 7:30 p.m.

TAKING HER TO DINNER?
It's worth the effort to dine to beautiful, glamorous restaurant!
Truly Delicious Food! COMPLETE DINNERS \$2 to \$4
Open 2 p.m. Sun. Mother's Special Prices for Children
Dancing Nightly
Closed Monday
NO COVER NO MINIMUM

JUST PLAIN HUNGRY?
Eat with Charley
At DANIELS CAFE 1625 Cabrillo Ave. DOWNTOWN TORRANCE