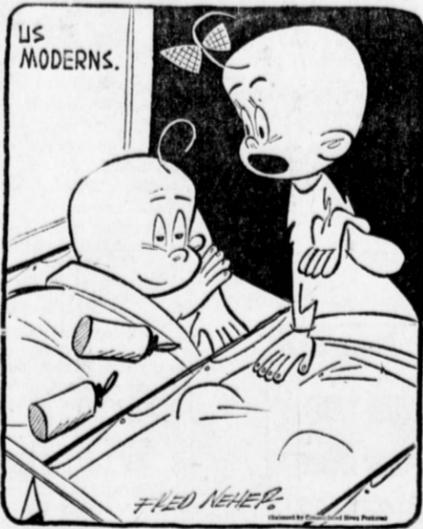


LIFE'S LIKE THAT By FRED NEHER



"Other men talk about women in their sleep... with you it's food!"

'HEY' MOM  
looki here



A BEAUTIFUL  
LIFE  
**COLOR**  
PORTRAIT  
OF your Baby

• Limited to children 6 years and under



ONLY **49c** EACH CHILD

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- Absolutely no obligation on your part

TAKEN IN THIS STORE

FRIDAY, SATURDAY,  
SUNDAY  
NOVEMBER 9, 10, 11  
10 A.M. TO 5 P.M.  
EXCEPT  
FRIDAY — 10 A.M. TO 7 P.M.

DRESS THEM UP!  
BRING THEM IN!



ONLY AT THIS STORE!

1401 HAWTHORNE BLVD.  
REDONDO BEACH

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



THE GREAT AMERICAN bird is traditional Thanksgiving fare. Plan to use one large enough to provide those elegant left-overs.

Turkey Balls, Scandia Are Delightful Entree

For those who love the tradition of a Scandinavian dinner, turkey dressing balls with sour cream combine the favored qualities of the American bird with the imagination of the Scandinavian cook.

Prepared in either an imported design skillet for color and atmosphere or an electric skillet for convenience, this dish may be served from the same utensil used for cooking.

Scandinavian turkey dressing balls are an after-occasion entree for they use turkey meat in a novel manner. Turkey, whether you choose a small hen or a tom up to 22 pounds, is one of the most economical meat buys. Its nutrition is as famous as its goodness.

To make this an easy-to-prepare dish and to add to its flavor, use ready to use all-purpose dressing packaged in two 6 1/2-oz. packages for convenience and economy.

TURKEY DRESSING BALLS, SCANDIA

- 1 (6 1/2-oz.) bag Mrs. Cubbison's All-Purpose Dressing or Cornbread Stuffin' Mix
- 1/4 cup melted butter or margarine
- 1/2 cup sweet pickle relish
- 3 cups finely chopped cooked turkey
- 2 eggs, slightly beaten
- 1 cup broth
- 3 tbs. melted butter or margarine, more as needed
- 1 cup turkey gravy or canned chicken gravy
- 2 cups dairy sour cream
- 1/2 tsp. caraway seeds
- Salt and pepper to taste

Combine dressing with 1/4 cup butter or margarine, pickle relish and turkey. Add eggs and broth and blend thoroughly.

Form into small balls about the size of a walnut. Melt 3 tbs. butter or margarine in skillet and saute dressing balls, a few at a time, until lightly browned on all sides, adding additional butter as needed.

Remove from skillet, keep warm. When all dressing balls are browned, prepare Sour Cream Gravy: In skillet, combine gravy and sour cream, caraway seeds and seasonings. Heat thoroughly but do not

000000-00 BLUE!

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FITS ANY WATER CLOSET IN FIVE SECONDS

Prevents stains, hard water rings. Automatically keeps your toilet bowl clean and fresh twenty-four hours every day. Absolutely safe—no moving parts.

Favored Sour Cream Whips for Toppings

People in the know are often asked if sour cream can be whipped. The answer is a simple yes.

Whipped dairy sour cream topping can be made by whipping chilled dairy sour cream in the same fashion as sweet cream. Dairy sour cream does not stiffen when whipped but instead becomes fluffy and almost double in volume.

Be careful not to over-beat or you are likely to end up with butter.

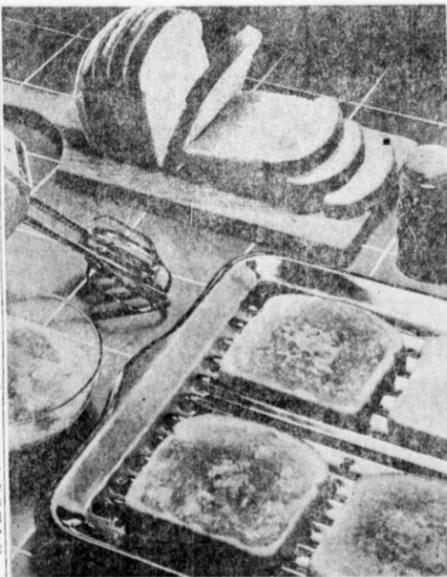
Topping Uses

Whipped dairy sour cream has an especial affinity with gingerbread, spice cake or puddings which then may be garnished with shaved curls of chocolate, with chopped pecans or sliced almonds, or with crushed peppermint stick candy.

Fruits, particularly citrus varieties, when topped with dairy sour cream are an increasingly popular dinner party "light-ending."

A swirl of whipped dairy sour cream floating atop hot or chilled soups is flavorful and adds a touch of elegance.

Eggs are plentiful.



TRY THIS BREAKFAST TOAST

Pep up lagging breakfast appetites with this good Butter 'n' Jam Toast. Use new Wonder Soft Whirled bread to make the toast—it gives you perfect texture in every slice and there are no holes for the spread to drip through. Combine 1/2 cup softened butter with 1/2 cup apricot or peach jam or orange marmalade. Whip until well blended. Spread generously over slices of bread. Sprinkle with cinnamon and sugar and broil until bubbly. Serve hot.

Broiled Tomatoes

Wash 4 medium-size tomatoes and cut in half crosswise. Cream together 3 tablespoons butter or margarine and 1/2 cup grated Parmesan cheese.

Sprinkle tomatoes with salt and pepper to taste and 1 teaspoon oregano. Place tomatoes under broiler heat and broil 10 minutes.

Spread with mixture of cheese and butter and broil for another 5 to 7 minutes.

FOR THE BEST FESTIVE TURKEY ANYTIME

FREE BOOKLET!

TURKEY IS YOUR BEST MEAT BUY!

- COVERS SUCH TOPICS AS:
  - SELECTION
  - STUFFING
  - TRUSSING
  - ROASTING
  - RECIPES

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Please send Turkey Hints Booklet

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STREET \_\_\_\_\_  
CITY \_\_\_\_\_ ZONE \_\_\_\_\_ STATE \_\_\_\_\_

Q: WHAT MAKES THIS THE GREATEST SANDWICH LOAF EVER BAKED?



A: THESE 3 EXCITING FEATURES!

<p><b>1</b></p> <p>NO NEED TO TRIM CRUSTS... they "eat" as good as the bread itself! You can throw that bread knife away!</p>	<p><b>2</b></p> <p>SPECIAL BAKING COVERS seal in extra oven flavor... make slices perfectly square, for neater sandwiches.</p>	<p><b>3</b></p> <p>"SOFT WHIRLED" PROCESS means no holes... jellies, jams, sandwich fillings, mayonnaise can't drip through.</p>
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Wonder thought of everything with this sensational loaf! The special "Soft Whirl" process means every slice is flawless in texture; has no holes. The crusts are thin and delicate... actually "eat" as good as the bread itself. And these extra-tender slices are square

shaped and thin sliced so that you get more and neater sandwiches per loaf!

Wonder "Soft Whirled" Sandwich Bread tastes as good as it looks, too... soft, smooth, fine—perfect! Get a big, fresh loaf at your food store today.

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WONDER "SOFT WHIRLED" SANDWICH BREAD

GREAT NUTRITION, TOO...and it Helps Build Strong Bodies 12 Ways!