

fill your Easter Basket for less at Lucky



NETS Whole Kernel Corn 6 for \$1
DIBBY YAMS Dixie 40 oz. Can 35c
PEAPPLE Dole Sliced 1 1/2 Can 5 for \$1

APPLESAUCE Harvest Day 2 for 25c
FOLGERS COFFEE 1 lb. Can 59c
 2-lb. Can \$1.17 . . . 3-lb. Can \$1.75
HUNT'S CATSUP 14 oz. Btl. 2 for 29c

FOREMOST
cream
 SQUARE HALF GALLON CARTON
49¢

LARGE PITTED OLIVES Early California Tall Can 39c
STUFFED GREEN OLIVES Early California 10 1/2 oz. Jar 98c
SWEET WHOLE PICKLES Draher 22 oz. Jar 49c
CHICKEN O' SEA CHUNK TUNA 6 1/2 oz. Can 32c
DOUMAK MARSHMALLOWS 10 oz. Pkg. 19c
M.J.B. LONG GRAIN RICE 42 oz. Box 55c
TEA BAGS Tenderleaf. Price includes 10c off. 48 ct. Box 49c

FRUIT PIES Johnston 9 in. Pie 59c
FROZEN PEAS Pietweet 24 oz. Pkg. 35c
DINNERS Banquet Frozen Regular Pkg. 45c
MUSTARD French's 9 oz. Jar 15c
TOMATO SAUCE Harvest Day 8 oz. Can 4 for 29c
V-8 JUICE Vegetable 46 oz. Can 39c
HAWAIIAN PUNCH Drink 46 oz. Can 35c
BISQUICK 40 oz. Pkg. 45c
RICE CHEX Kelston 9 oz. Box 29c
SUGAR GRAHAMS Nabisco 1 lb. Box 33c
TREATS CRACKERS 1 lb. Box 33c
GRAPE JELLY Kern's 2 lb. Jar 45c
VETS DOG FOOD 16 oz. Can 3 for 25c

LUCKY — MEDIUM GRADE AA
**fresh
eggs**
19¢ DOZEN
 WITH EACH *\$5.00 PURCHASE
 *Fluid dairy products and alcoholic
 beverages excluded by law.

FOREMOST GRADE AA
butter
 1st Quality — Fresh 1-lb. Pkg.
67¢

C & H SUGAR Magic Frosting 13 oz. Box 2 for 45c
STRAINED BABY FOOD Heinz 4 1/2 oz. Jar 3 for 29c
CORNED BEEF HASH Libby 24 oz. Can 55c
REYNOLDS WRAP 25 ft. Roll 29c
ZEE PAPER NAPKINS 80 ct. Pkg. 10c
DELSEY TOILET TISSUE 2 pk. Roll 2 for 45c
SOAKY BUBBLE BATH 10 oz. Bottle 59c



potatoes
 U.S. No. 1 Russets
 . . . Sound, clean, fresh potatoes to compliment
 your Easter feast.
27¢
 8 lb. Cello Bag

RED YAMS 1 lb. 10c
 No. 1 Quality. — Smooth skin. — Red Variety —
 Ham 'n Yams -m-m-m!
CRISP CELERY 2 for 19c
 Extra fancy quality — Crisp, thick stalks.
ROMAIN LETTUCE 3 for 19c
 Fresh, large size . . . popular salad lettuce.
PINEAPPLE 10¢
 3-lb. average. Ripe and sweet, fresh from
 Hawaii.

EASTER FLOWERS IN BLOOM

LILLIES, HYDRANGEAS,
 CHRYSANTHEMUMS
 All 6 Inch pots.



a lower
 total
 at Lucky

Lucky
 STORES

beverage dept. specials

LUCKY VODKA Fifth \$2.99
 80 Proof
VIN ROSE 1/2 gal. 99c
 Lucky Wine

REDONDO BEACH Pacific Coast Hwy. S. Redondo
WEST LOS ANGELES Sepulveda & Palm Blvd.
LOMITA Western at Lomita
LENNOX Prairie & Lennox
TORRANCE Crenshaw & Torrance
HERMOSA BEACH Pacific Coast Hwy. - Gould Lane
PENNINSULA SHOPPING CENTER Hawthorne at Silver Spur - Rolling Hills
INGLEWOOD La Brea & Hardy

IVORY FLAKES
 Large Box 33c
IVORY SNOW
 Giant Box 79c

IVORY LIQUID
 12 oz. Bottle 37c
CHEER
 Giant Box 79c

COMET CLEANSER
 14 oz. Can 2 for 33c
DASH
 Jumbo Box \$2.29

IVORY PERSONAL
 4 pk. Pkg. 23c
 Price includes 4c off
IVORY SOAP
 Medium Bar 3 for 29c

JOY LIQUID
 22 oz. Bottle 65c
LAVA SOAP
 Regular Bar 2 for 23c

DREFT
 Large Box 35c
DOWNY RINSE
 Giant Box 89c

WIFE SAVERS

By
BARBARA DUFFY
 Southern California Edison Co.
 Home Economist



With the approach of the Easter season, new interest is focused on that every day staple of the breakfast menu—the egg.

As little ones anxiously await the visit of the Easter Bunny and the traditional Easter egg hunt, part of the fun in many families is preparing the eggs for that occasion.

After the eggs are cooked and cooled they can be simply colored, or they can be decorated with great imagination. Egg heads are a delight to any child. Faces can be made by painting on the egg shell, and ribbons, buttons, sequins, or flowers can be attached for decoration.

Here's a recipe for cooking eggs that will give you a smooth surface to decorate and a good, edible egg afterwards.

To hard-cook eggs:

1. Add 2 tablespoons of water per egg.
2. Cover and bring to a boil on high heat.
3. Reduce heat to lowest setting and cook 20 minutes.
4. Remove eggs immediately and cool promptly under running cold water.

Overcooking or cooking at too high a temperature makes egg white tough, produces hard spots in the yolk, and often turns the yolk surface to a green-gray color. Prompt cooling in water also makes the removal of the shell easier.

Finding ways to make use of the hard-cooked eggs after Easter becomes a puzzle for homemakers. Adding them to lunch boxes—in shell, deviled or in sandwich fillings—is, of course, an old standby. When sliced or quartered they make excellent garnishes for salads and vegetables. They also make a tasty, economical main dish when creamed, curried, or en casserole, as in the following recipe:

Danish Egg Casserole

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|---|-----------------------------|
| 2 Tablespoons butter | 1/4 Cup mayonnaise |
| 2 Tablespoons flour | 1/2 Teaspoon salt |
| 1 Cup milk | 3/4 Teaspoon garlic salt |
| 6 Hard-cooked eggs, chopped | 1/4 Teaspoon pepper |
| 2 Tablespoons diced pimiento | Topping |
| 1/4 Cup minced celery | 1/4 Cup cracker crumbs |
| 1 Cup (1/2 lb.) finely crushed crackers | 3 Tablespoons melted butter |

Make white sauce of first three ingredients by melting butter on low heat. Add flour and then milk. Cook until thickened, stirring constantly. Add remaining ingredients. Blend together and pour into shallow 1-quart casserole that has been greased. Prepare topping by mixing cracker crumbs and melted butter. Sprinkle over casserole. Bake at 400 degrees F. for 20 minutes, or until golden brown. Serves 4-6.

Ham is often selected as the meat for Easter dinner. There are so many varieties on the market now that it is important to follow the directions on the package or can for cooking. Some hams are fully cooked and need only to be heated through to serve. Others must be cooked before eating, and these require longer cooking times. A low temperature should be used for any type. The canned ham has gained a great deal of popularity. It is fully cooked and is boneless, which makes it easy to serve. If you have carving problems, and who doesn't, you might investigate the new electric carving knife that should be available this month. It promises to be a great boon to homemakers.

You will want vegetables to add to your Easter menu, and what a joy it is to see the spring vegetables in the market. Have your purchased fresh asparagus in the handy new package containers? Another taste treat is fresh tender spring carrots. Here is a rather different twist for carrots:

Panned Carrots with Pineapple

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|------------------------------|---------------------------------------|
| 2 Tablespoons butter | 1/2 Cup well drained pineapple tidbit |
| 3 Carrots cut in thin strips | 1 Tablespoon sugar |
| 1/2 Teaspoon salt | 1/2 Cup cream |
| 2 Tablespoons grated onion | |

Melt butter in saucepan on medium high heat, add carrots, salt and onion. Mix well. Cover. Cook on low or simmer for 10 minutes. Add pineapple tidbits; sprinkle with sugar. Mix together well. Cover. Simmer another 10 minutes until carrots are tender. Add cream; heat. Makes 4 servings.

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