



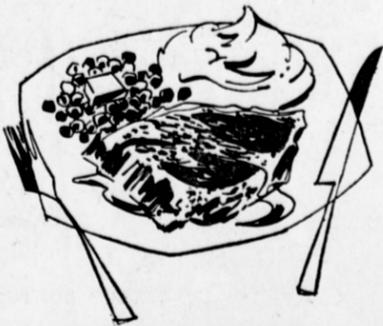
Let us bake a cake for you, right here—today!

Let our Magic Chef Bakery solve your problems for that particular party with a beautifully decorated cake made especially for you! Only the finest ingredients are used, and you can actually watch the sugar-spun miracles as the cakes are decorated!

- Luscious loaf, rich with dates and nuts! reg. 55c
Date Nut Loaf 49c loaf
 Pound loaf with sesame or poppy seed! reg. 31c
Vienna Bread loaf 25c
 Special treat fresh from our ovens! reg. \$1.09
Italian Rum Cake each 98c



SELECTED VARIETIES
**CROCKER
 CAKE MIXES**
29c save 14c
 incl. 4c off



U.S.D.A. "CHOICE" BEEF
ROUND STEAK
69c bone in lb.

- U.S.D.A. "Choice" Beef. A budget-wise menu-maker, expertly trimmed to give full food value!
Boneless Round Steak 79c lb.
 U.S.D.A. "Choice" Beef. Here's a family favorite, tender, juicy and guaranteed to please!
Cubed Steak 98c lb.
 U.S.D.A. "Choice" Beef. You get only good eating meat with this tender, flavorful roast!
Boneless Rump Roast 79c lb.
 Good, lean, fresh ground beef. The basis of so many delicious, money-saving meat dishes!
Fresh Ground Round 59c lb.

CAL FAME
GRAPEFRUIT JUICE
3 jumbo 46 oz. cans **\$1** save 17c

U.S.D.A. "CHOICE" BEEF
RUMP ROAST
 bone in **69c** lb.



U.S.D.A. "CHOICE" BEEF
SWISS STEAK
69c lb.

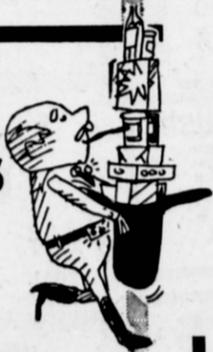
- Sugar-cured, hickory-smoked flavor for energy-building breakfasts!
Luer Iowa Farm Bacon 55c lb. 1 pound package sliced
 A seafood favorite, ready to fry for breakfast, dinner or supper!
Gorton's Breaded Shrimp 59c 8 ounce package frozen
 Stock the freezer and put economical fish on your menu often!
Icelandic Haddock 49c 1 pound package frozen

EASTERN GRAIN FED FRESH
PORK LOIN ROAST 39c 7-rib portion lb.
RIB END PORK CHOPS 49c lb.

- Eastern Grain-Fed Pork. Tender, lean chops for cold weather menus that really hit the spot!
Center Cut Rib Pork Chops 69c lb.
 Eastern Grain-Fed Pork. Ease your budget and please your family with a tasty pork roast!
Loin End Pork Loin Roast 49c lb.

Pan ready for a lively lunch or dinner treat. **Skinless Rex Sole lb. 69c**
 Medium. Ideal for the most elegant salads. **Broken Shrimp lb. 69c**

- Cherry or Boysenberry. Try all three! 12 ounce bottle
Strawberry Syrup 39c
 Pick up on soap for your beauty's sake! reg. size bar
Beauty Soap 3 for 19c
 'n' tangy pickle wafers for sandwiches! 15 oz. jar
Pickles 25c
 rich in vitamins, low in calories! jumbo 46-oz. can
Tomato Juice 25c



CONDIMENT SAUCE
GIANT VEGETABLES
5c Niblets, Mexican, Sliced green beans, Peas

FRESH
RIPE FUERTE AVOCADOS
10c lb.

All Varieties
BAREROOT ROSES
 2 yrs. old **39c**

DEL AMO SHOPPING CENTER
 CORNER OF HAWTHORNE & SEPULVEDA

MAGIC CHEF



MARY WISE

FOR ENTERTAINING

Almonds Dress Up Any Party Occasion

High on a pantry shelf we keep our party foods and the children know that items there are not for forays by hungry snackers.

Almonds fit into the party picture. While they fit into lunch boxes, too, they come into their own when the occasion is festive with fancy fixings.

If it's a dinner party, almonds can run the gamut from soup to dessert. Almond slivers floated on Vichyssoise or cream of asparagus soup provide a delightful crunch.

Diced almonds increase the texture appeal of molded salads and hot dinner rolls. Fish with almond sauce or roast duck filled with almond stuffing are elegant main courses.

Eating almonds out-of-hand at parties is a time-honored custom. These days you can buy smokehouse cocktail almonds packed in tins; unblanched whole almonds, roasted diced almonds and toasted slivered almonds.

And there are cellophane bag favorites. You name it and you'll find these popular nuts packaged in just about any form imaginable.

Try crunchy slivered almonds in this recipe using veal and rice.

- VEAL WITH ALMONDS**
 1 lb. veal steak
 2 tbs. salad oil
 1 tbs. chopped onion
 1 cup rice
 2 1/4 cups water
 2 tsp. salt
 2 tbs. chopped pimiento
 1/2 cup toasted slivered almonds

Cut veal into 1/2-inch cubes and brown lightly in oil. Remove from pan, add onion and rice and cook and stir until rice is golden brown. Add water and salt and bring to boil.

Stir in veal. Turn into casserole and cover closely. Bake at 300 degrees for 50 to 60 minutes or until rice and veal are tender.

Just before serving, add pimiento and almonds; fluff rice with fork. Makes 6 servings.

Freeze cranberry juice cocktail in ring molds to float on brimming punch bowls.

Fish Gives Variety to Winter Meals

Noted for its firm, sweet flavored meat, sea bass has been chosen as seafood of the month. Other plentiful fish are: sword fish, oysters, king crab and halibut.

Available fresh the year around in California markets, White Sea Bass makes up the larger part of the fish marketed as sea bass. Other varieties include Black Sea Bass and Striped Bass.

Commonly sold in steak or fillet form, the meat is fine grained with a distinctive flavor.

Here's a simple way to prepare broiled sea bass with a simple sauce.

- BROILED SEA BASS**
 2 lbs. sea bass steaks
 1/4 cup salad oil
 1/4 cup sesame seeds
 2 tbs. lemon juice
 2 tbs. cognac
 1 1/2 tbs. soy sauce
 1/2 tsp. salt
 1 clove garlic, crushed

Cut sea bass into serving size portions. Place fish in single layer in baking pan. Combine remaining ingredients. Pour sauce over fish and let stand 30 minutes, turning once.

Remove fish and reserve sauce for basting. Place fish on greased broiler pan, 3 inches from source of heat.

Baste with sauce and broil 4 to 8 minutes, or until slightly browned. Baste with sauce and turn carefully. Baste other side with sauce and broil an additional 4 to 8 minutes, or until fish flakes easily with fork. Makes 6 servings.



WIN A \$5000 DIAMOND

or \$10.00 worth of groceries from your favorite store.

ENTER THE DIAMOND BRAND NEWTOWN PIPPIN APPLE "YOU-NAME-IT" RECIPE CONTEST
 ENTRY BLANKS AT YOUR STORE'S PRODUCE DEPARTMENT

to please any cat...



- all tuna
 liver 'n meat
 chicken fish
 meaty mix
 kidney 'n meat

6 Dr. Ross CAT FOODS



More kinds of more people listen most to **KMPC** dial 710