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FOOD GIANT



4 GIANT SALE DAYS THURS. FRI. SAT. SUN. DECEMBER 8, 9, 10, 11

BETTY ROCKER SQUICK

C. H. B. QUALITY MAYONNAISE

29

LARGE 24-OZ. JAR Price Includes 7c Off Label

33

U.S. Govt. Grade "A" Food Giant's "Banquet Perfect Golden Giants" Fresh

FRYING CHICKENS



Serve with Ocean Spray Cranberry Sauce FARM FRESH PLUMP MEATY

29

Whole • 2 1/2 to 3-lb. Avg.

Wonderful fare! Fry these tender meaty chickens after marinating them in wine and oil! It's so easy... and so delicious!

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FISH STICKS 59c, FISH BALLS 4, FISH CAKES 8-oz. Pkg. \$1, DELIGHTFUL NORTHERN SCALLOPS 59c lb.

Van de Kamp's SPECIALS DEC. 8-11. Includes prices for Apple Coffee Cake, English Jam Tarts, Fruit Cake, and Butter Ring Cake. Also features a 'Lunch Meat' section with Swiss Gruyere.

South Torrance: Highway 101 at Hawthorne. Hawthorne: 423 S. Hawthorne Blvd. at 132nd. North Torrance: 4848 W. 190th St. at Inglewood.

Flame Tokay Torte Party Date Dessert Serve Old Favorite A Tasty New Way

Handsone, elegant "Tokay Torte" makes an impressive appearance at a company buffet. The beautiful, crisp-textured Flame Tokays add rich color and interest to this delicious dessert. Rinse 2 cups Tokay grapes; halve and seed. Soften 2 envelopes plain gelatin in 1/2 cup cold water. Combine 1/2 cup sugar, 1/4 teaspoon salt, 1 teaspoon grated orange rind and 1 cup orange juice; heat to boiling. Add softened gelatin, stirring until dissolved. Blend in 1 tablespoon lemon juice. Cool until slightly thickened. Whip 1 cup heavy cream until stiff. Whip gelatin until fluffy. Fill in whipped cream, 1/2 cup orange sections, 1/2 cup toasted flaked coconut and Tokays. Line sides and bottom of 10-inch spring form pan with 3 1/2 dozen small lady fingers, placing curved side of lady fingers against pan. Carefully turn gelatin mixture into pan over lady fingers. Chill overnight, or at least 4 hours. Remove sides of pan and cut torte into wedges to serve. Makes 8 to 12 servings.

"Date Cream Chocolate Roll" is an easy-to-make, delectable dessert. Its date-orange filling is folded into whipped cream, then spread between chocolate wafers. The trio of flavors—chocolate, orange and fresh California dates—is an interesting combination. Cut the cake on the diagonal for handsome service. If there should be any left (not likely!), wrap it carefully and keep in the freezer. Chop 1 1/3 cups pitted fresh California dates. Combine with 3/4 cup orange juice and 1 teaspoon grated orange rind. 2 tablespoons sugar and dash of salt in a saucepan. Cover and simmer 10 minutes, until the sauce is thickened. Cool, then chill. Whip 1 pint (2 cups) heavy cream until almost stiff; fold into chilled date-orange mixture. Using 3/4 of the date cream, spread 3 dozen (2-inch) chocolate wafers. Pile in stacks of 6 wafers, then put together in a long lengthwise roll. Frost outside of the roll with remaining date cream. Chill at least 3 hours. Garnish the top with 8 pitted fresh California dates. Slice on the diagonal to serve. Makes 12 servings.

Autumn brings us riotous colors, newly bountiful gardens, and best of all, pumpkin pie. But taste, like times, change and today's families vote for up-to-date, tantalizing additions to standard favorites. They want pumpkin pie spiced with zippy ginger, nutmeg and cinnamon, certainly. But they demand a thistle-down-textured filling that also appeases their hearty appetites. Tangy nutmeg and cinnamon are here aplenty. Brown sugar adds an enticing sweetness. But the smooth-textured filling comes from the use of evaporated milk. The blendable qualities of compliment every ingredient and each flavor, to assure you of taste-tempting success every time. The family will love your "new" pumpkin pie and friends who drop by will want your "secret" ingredient. But it really is no secret. Pumpkin pie, made with always dependable and easily available evaporated milk, is a treat any family can enjoy. They can have it with a crunchy, cracker crust or a pastry shell, which ever they prefer. Either way there'll be demands for seconds.

Pumpkin Chiffon Pie 1 envelope unflavored gelatin 3/4 cup firmly packed brown sugar, divided 1/2 teaspoon each, salt, nutmeg and ginger 1/4 teaspoon cloves 1 teaspoon cinnamon 3/4 cup evaporated milk 3 eggs, separated 1 1/4 cups canned pumpkin 1 9-inch baked crumb* or pastry pie shell Mix together gelatine, 1/2 cup of the brown sugar, salt and spices in medium saucepan. Stir in evaporated milk and egg yolks; blend well. Place over low heat and cook, stirring constantly, until gelatine dissolves and mixture thickens slightly (about 3 minutes). Remove from heat; stir in pumpkin. Chill, stirring occasionally until mixture mounds when dropped from a spoon (about 1 hour). Beat egg whites until stiff, but not dry. Gradually add remaining 1/4 cup of brown sugar and beat until very stiff. Fold into pumpkin mixture. Turn into pie shell; chill until firm (4 to 6 hours or overnight). Yield: 1 9-inch pie.

CHRISTMAS GIFT

A stocking full of spring bulbs becomes an item to consider for the gardener who has everything this Christmas. We have yet to see the man who couldn't fit another dozen or so bulbs into his plot of ground. And many's the apartment dweller who would put up some bulbs for color indoors next spring.

Delicious Dessert

"Tokay Orange Cream" is a perfect dessert to serve after a bounteous autumn dinner. A tangy orange-flavored Bavarian cream holds crisp Flame Tokay grape halves, surrounded by a circle of lady fingers. This Tokay grape and gelatin cream dessert, easy to make and very handsome, will appeal to little children as well as adults. Dissolve 1/4 cup sugar and 1 (3-ounce) package lemon-flavored gelatin in 1 cup boiling water. Add grated rind 1 orange, 3/4 cup orange juice and 1/4 teaspoon salt. Cool until slightly thickened. Meanwhile, halve and seed 1 1/2 cups Tokay grapes. When gelatin is thickened, whip with rotary beater until light and fluffy. Whip 1 cup whipping cream and fold into gelatin. Reserve a few grapes for garnish; fold remainder into gelatin mixture. Arrange 3 or 4 lady fingers around sides of each dessert dish, and fill dish with gelatin mixture. Sprinkle remaining Tokays on top. Chill until firm. Makes 6 to 8 servings.

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