

# POP DAY

Friday, June 15, 16, 17, 18



## TIE-RIFIC TIES

Ties, ties, and more ties, to make Father's Day a great day. Magic Chef has ties for elegant fathers, casual fathers, sporting fathers, all kinds of fathers—pure silk velours, foulards, stippleweaves, basketweaves, grenadines, and many more! Every one a \$2.50 value!

**SPECIAL PRICE**  
**\$1.49**



## CANNON BEACH TOWELS

Extra-large luxury, absorbent, terrycloth towels for beach, bath or pool side. In smart designs and even smarter colors, these thick, thirsty towels are a wonderful buy.

**\$1.88**

Tasting Ever!

## Monte TSUP

**25¢**

# STEAKS for POP

U.S.D.A. Gov't. Graded "CHOICE" Steer Beef

## T-BONE - SIRLOIN CLUB or CUBE-STEAKS



What does Father want for dinner? Steak—that's what! Good red meat, melting tender, broiled to its savory best, served with his favorite steak sauce (or just with melted butter) . . . Give him steak for dinner—and he might even cook it himself!

**98¢ lb.**

GOLDEN CREME

## Grade "AA" BUTTER

One Pound **69¢**

Armour's Eastern

Eastern Grain Fed

## Boneless Pork Loins

The pick of Iowa's choicest grain-fed pork. It's corn feeding that makes these Eastern loins so delicious. Fresh loins, assure you of extra flavor.

**69¢ lb.**

## Fresh Spareribs

Bake these small ribs for an hour—then baste and broil for 10 minutes with sweet and sour barbecue sauce. Um-m-m that smoked flavor.

**49¢ lb.**

use as good as is possible for you.

**59¢**

Golden Creme Cottage Cheese, Large 2 1/2 Can

**33¢**

6-oz. Jar

**29¢**

22-ounce Jar

**49¢**



U.S.D.A. Government Graded CHOICE Steer Beef—Boneless

## TOP SIRLOIN STEAKS

**\$1.29 lb.**

U.S.D.A. Government Graded CHOICE Steer Beef—By the Piece

## FILET MIGNON STEAKS

or Genuine New York Steaks **\$1.79 lb.**

White Maid

## ORANGE JUICE

25¢

Dietary Supplement

## PLAN

Chocolate or Vanilla

FULL QUART **59¢**

Farmer John Fine Quality

## SLICED BACON

1-lb. **59¢**

4 Fishermen Heat & Eat

## FRIED SCALLOPS

12-oz. Bag **69¢**

Chinook Northern Water Fresh

## SALMON STEAKS

**98¢ lb.**

Feiler's Frozen

## Sandwich STEAKS

Box of 24 Steaks \$1.59

2-oz. Steak **7¢**

GIFFORD—Medium Ripe

## BITTED OLIVES

TALL CAN **29¢**

Ruben's Chicago Brand, Reg. \$1.59

## PASTRAMI

SLICED By the Piece **83¢ lb.**

NEW CROP **35¢**

KOSHER DILLS

CASHEW DATE Reg. 79c

## COFFEE CAKE

**59¢ lb.**

Cream Topping—Chocolate Crust—Delicious

**Black Bottom Pie \$1.19**

# MELONS

**3¢**

Del Amo Shopping Center

Corner of Hawthorne & Sepulveda

# MAGIC CHEF



## Tea That 'Named Itself'

The big swing these days is to a very special tea with orange and spice. You sip and discover these ingredients have been skillfully blended for a bright new taste in tea, the recipe for which actually dates back several centuries, but only for the past ten years has it been "pre-packaged" by a well-known manufacturer. Here's the story on "Constant Comment," the tea that literally named itself.

The lady responsible for its subtle blend was a "tea-taster" at heart. She felt something was missing from tea . . . something which if discovered would make tea an even more popular beverage. Ruth Campbell Bigelow recalled that in early American days, the special treat in the teacup was a slice of orange and carefully selected spices. These were added after the tea was brewed, but fortunately in those days there were servants at hand to attend to such niceties. However, Mrs. Bigelow wanted a convenience package for the

modern homemaker, with the delicious orange and spice flavors already "packaged in."

She went to work in her kitchen, adding a bit of orange — dashes of spices — brewing tea, tasting, testing, again and again. In her search for the "perfect blend," she served the tea to her family, friends — even idle passers-by — then asked for a name to give this unusual new tea; and as the experiments grew, so did the list of names.

However, on the great day of the unveiling, the tea which has since become famous all over the United States had to be served "nameless" to a large social gathering. But — imagine! — the constant comment it created actually suggested its name . . . "Constant Comment" Tea.

## Camp Fire Candy Sale Successful, Says Director

"Success" is the wonderful feeling enjoyed by the Harbor District Camp Fire candy sellers upon learning that the 260,000 units of candy, set as a 1961 goal for the Los Angeles Area Council were sold in the Candy Sale event just ended. This successful feeling was doubled upon learning that the Harbor District enjoyed the distinction of being the first district in the Council goal and top it!

Jim Davis, Harbor District candy chairman, reports that this has been the most successful sale in recent years for the Harbor District in conjunction with the Los Angeles Area Council. Mr. Davis said the new product, assorted chocolate creams, met with enthusiastic reception throughout the district and augmented their sale of the traditional chocolate covered mints.

Candy Sale profits will meet individual group needs for expenses on connection with the Camp Fire program. These expenses include such items as service projects, craft materials, service costume, and camp fees. The sale also is providing funds for needed improvements at Camp Yallani, the Council's resident summer camp, and for the operating budget of the Los Angeles Area Council.

## Baptists Tell Summer Plans

Narbonne Avenue Baptist Church of Lomita announced a new Summer schedule of activities for Wednesday night. The youth organizations including Sunbeams, Royal Ambassadors, Girls' Auxiliaries and Young Woman's Auxiliary will meet at 6:45. The Sunday School workers will meet at the same time. The Hour of Prayer will continue at 7:30 and the Adult Choir rehearsal will continue at 8:30.

At both the 8:30 and 10:50 services the Pastor Robert A. Wells will speak on "The Bible Is God's Word to Man." The pastor will state, "Man has need of some final authority. Not only does the Bible tell of man's need of a personal relationship to God, it is the authority on right and wrong. Although there are different versions of the Bible, they do not differ on how God expects man to live."

The past Sunday was observed as "Nursery Day." A panorama of the teaching activity of the birth through three years of age group was the high light of the day. It was climaxed by showing a 10 minute film of the activities as they took place on a recent Sunday. More than 40 adults serve in various ways in the Nursery teaching program. Miss Sue Snider is Nursery Coordinator for these activities. The new building to be erected will provide adequate space for the Nursery teaching program provided during all church activities.

## Alumni Meet

Gardena High School Alumni Association will hold a meeting on June 15, 7 p.m. at the home of Mr. and Mrs. George Forbes, 1312 W. 163rd St., Gardena. The purpose of the meeting will be a Mail-Out for the Mohican Alumni News, the newsletter put out by the association.

An urgent call is being issued to any and all alumni, especially the class secretaries, to come out and help with this big job.

Everyone will enjoy the fun, see old friends, have a cup of coffee, and help get the job done.

## Indian Artifacts Displayed at HJC

Artifacts from the Milo S. Moore archeological collection will be on display in the Harbor College library from now to June 16, according to faculty curator Patricia Merriam, college geology instructor.

The library is open Mondays through Fridays from 8 a.m. to 9:30 p.m. and the public is cordially invited to visit the college and view the exhibit.

Shell hair ornaments, mortars and pestles, shell beads, stone points and blades, trade beads, and abalone shell fishhooks are among the pieces on display.

All the artifacts come from the Malaga Cove area of the Palos Verdes Hills and represent a time span from 1000 B.C. through the sixteenth century.

At the time of contact between the Indians and the early Spanish explorers in the sixteenth and seventeenth centuries, there was an Indian village called Chowinga in the Malaga Cove area, Mrs. Merriam said.

The artifacts have been taken from the 600-piece archeological collection donated the college last February by Milo S. Moore, distinguished California educator, for the purpose of stimulating the interest of students and the public in anthropology.

## Pickaback Cookies

A new type of cookie comes out of the cookie jar to make snacking a complete success. It's called a Chocolate Pickaback and it combines two of America's favorite cookie ingredients, chocolate and oatmeal. The crisp oatmeal base supports a creamy chocolate filling, and a smaller oatmeal cookies goes for a ride on top.

Semi-sweet chocolate morsels, the nuggets that made Toll House cookies famous, turn into a rich-tasting, de luxe filling. These versatile morsels, which can be eaten just as they come from the package, melt smoothly over hot water. Combined with cream cheese, they make a soft mixture that contrasts nicely with the crisp cookies. The chocolate and oatmeal flavors are on excellent terms, too.

### PICKABACK COOKIES

1/3 cup shortening  
2/3 cup sugar  
1 egg  
1/2 teaspoon vanilla  
1/2 cup sifted flour  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
1 1/2 cups rolled oats  
1/3 cup chopped nuts

Cream together shortening, sugar, egg and vanilla. Sift in flour, soda and salt. Add oats and nuts. Mix well. Form into equal numbers of 1-inch and 3/4-inch balls. Place on ungreased cookie sheet and flatten with spatula or bottom of glass dipped in flour. Bake in a moderate oven (375 deg. F.) 10 minutes or until lightly browned. Cool. Spread Chocolate Filling\* on large cookies; top with small cookies.

### \*CHOCOLATE FILLING

1 6-ounce package (1 cup) semi-sweet chocolate morsels  
1/2 cup sifted confectioners' sugar  
1 tablespoon water  
1 package (3 ounces) soft cream cheese

Melt semi-sweet chocolate morsels with confectioners' sugar and water over hot (not boiling) water. Blend in cream cheese; heat until smooth. Cool. Yield: Approximately 3 dozen cookies.