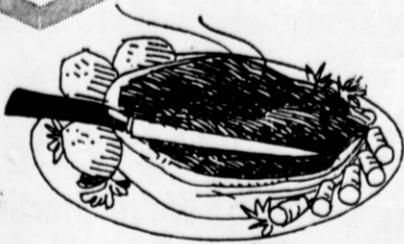




U.S.D.A. "CHOICE" BEEF

CHUCK STEAK
39¢ lb.



U.S.D.A. "Choice" Beef. Try a tender, juicy steak with gravy for lazy Sunday breakfast!

FAMILY STEAK 89¢

Lean meaty cubes. What about a good old-fashioned beef stew served with herb dumplings!

BONELESS STEW MEAT 79¢

U.S.D.A. "Choice" Beef. Center cut. So economical! Treat your family to barbecued steak!

SEVEN BONE STEAK 49¢

U.S.D.A. "Choice" Beef. Also Round Roast... same price. Simmer in tomato sauce with onions!

ROUND BONE SWISS STEAK 59¢

U.S.D.A. "Choice" Beef. Rolled and tied. Everybody likes tender, juicy slices of roast!

SHOULDER CLOD ROAST 89¢

U.S.D.A. "CHOICE" BEEF

BONELESS BEEF ROAST
79¢ lb.



FRESH **GROUND BEEF**
39¢ lb.

8-INCH FROZEN **PANQUET CREAM PIES**
25¢ each

VAN CAMP'S **PORK & BEANS**
25¢ large 2 1/2 can

FRESH U.S.D.A. "CHOICE" **LEG OF LAMB**
69¢ lb.

U.S.D.A. "CHOICE" LAMB **SHOULDER LAMB ROAST**
pre-sliced and tied, 59c lb. **49¢** lb.

U.S.D.A. "Choice" Fresh Young Lamb. Tender and tasty for charcoal grilling or broiling!

SMALL LOIN LAMB CHOPS \$1.29^{lb}

U.S.D.A. "Choice" Fresh Young Lamb. Bake in foil with potatoes, onions, green pepper!

LAMB SHOULDER CHOPS 89¢

U.S.D.A. "Choice" Fresh Young Lamb. Have a broiled chop and a green salad for lunch!

LARGE LOIN - RIB CHOPS (or Round Bone) 98¢

Poppy Brand. U.S.D.A. Grade "A", California grown. Roast duckling makes a festive meal!

FRESH DUCKLINGS - GRADE "A" 49¢

Rupert Skinless Cod. 1 pound package frozen **49¢**
FROZEN COD
Rupert Skinless Perch. 1 pound package frozen **49¢**
FROZEN PERCH

Fresh Fillet of White Sea Bass. Bake or broil. **79¢**
FRESH SEA BASS
Fresh Medium Green Shrimp. (5 lb. box, \$4.89) **99¢**
FRESH SHRIMP

U.S.D.A. INSPECTED CHICKEN **FRYER LEGS**
Fresh **49¢** lb.

U.S.D.A. GRADE "A" YOUNG **HEN TURKEYS**
Lancaster Farms flash frozen **39¢** 10-14-lb. avg. lb.

Fresh U.S.D.A. Inspected Chicken. Tender, white chicken meat for easy-to-fix casseroles!
FRYER CHICKEN BREASTS 59¢

Fresh U.S.D.A. Inspected Chicken. Fry to a crisp golden brown for finger-licking goodness!
FRYER DRUMSTICKS OR THIGHS 59¢

Luer Iowa Farm Bacon. 1 pound package sliced **79¢**
LUER SLICED BACON
Hamburger special! Good, lean, fresh ground beef!
GROUND CHUCK **59¢**
Extra lean, fresh ground beef for favorite recipes!
GROUND ROUND **69¢**

Fresh Frozen. (6 1-pound bags, \$2.98) 1 pound bag **59¢**
FROZEN CHICKEN LIVERS
Lancaster Farms. Grade "A" local 1-day fresh.
ROASTING CHICKENS **49¢**
Junior turkeys, U.S.D.A. Grade "A" BBQ favorite!
ARMOUR STAR TURKEYS **49¢**

Labor Day Special. Choice of designs. Sturdily constructed.
PATIO TABLE reg. \$1.99 value **88¢**
Century, stainless steel razor blades. Double Edged. Reg. 69c pkg. of 10.
STAINLESS RAZOR BLADES 49¢



SWEET, RIPE-RIPENED **JUMBO CANTALOUPE**
5 for \$1

SWEET, JUICY **ITALIAN PRUNES**
10¢ lb.

DELICIOUS **ITALIAN MUSCAT GRAPES**
10¢ sweet plump lb.

DEL AMO SHOPPING CENTER
CORNER OF HAWTHORNE & SEPULVEDA

MAGIC CHEF



MARY WISE Menu Planners

Win \$20 Food Order; Enter Recipe Contest

Can your food budget use an extra \$20? If it can, then be sure to enter this month's Mary Wise "Recipe of the Month" Contest. Subject is "My Favorite Cooky Recipe." Simply mail the recipe to Mary Wise Recipe Contest, c/o this paper. Deadline for entries is Sept. 10.

Anyone is eligible to enter the recipe contest except employees of this newspaper and their families. Only one entry per envelope, please.

Be sure to send in your favorite cooky recipe today. Winner of last month's contest on "My Favorite Gelatine Dessert" will be announced next week.



READY FOR THE OVEN or the freezer is this Fresh Purple Plum Pie. This is the time of year to make pies ahead and freeze. The plum season is so short!

Fresh Purple Plum Pie - Delicious!

Of all the good things to be made with fresh purple plums, pie is one of the favorites. Whether two-crust, deep dish, or open-face - all variations are good.

CONSERVE PURPLE PLUM PIE
4 cups Idaho fresh purple plums
1/2 cup coarsely chopped walnuts
1 cup granulated sugar
1 1/2 tsp. grated lemon rind
1 1/2 tsp. grated orange rind
3 tbs. flour
1/2 tsp. cinnamon
1/2 tsp. nutmeg
Pastry for 9-inch double crust pie
1 tbs. fine dry bread crumbs
2 tbs. butter

Cut halved, seeded purple plums once crosswise. Mix together sugar, grated rinds, spices, flour. Lightly stir into plums and walnuts. Sprinkle crumbs over bottom of pastry-lined 9-inch pie dish, then fill with plum mixture. Dot with butter. Cover with top crust. Seal edges, building up a good rim. This is a juicy fruit as it cooks. It is well to use pie tape or strips of aluminum foil around the edge of the dish to prevent juice from boiling over.

Bake at 425 degrees for about 50 minutes. Take from oven, remove pie tape or foil strips.

Best served warm with slightly sweetened whipped cream, ice cream, hard



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SO LEE SAY: "Now SONA brings you the same authentic Chinese style HOT MUSTARD used in Chinese Restaurants!"

