



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

**CHUCK ROAST**

blade cut **33¢ lb.**



- U.S.D.A. "Choice" Beef, Center cuts. Flavorful, economical cut, fine for barbecuing! **7-BONE STEAK 43¢ lb.**
- U.S.D.A. "Choice" Beef. Family favorite, just wonderful with gravy and onions or mushrooms! **BONELESS FAMILY STEAK 89¢ lb.**
- U.S.D.A. "Choice" Beef. Try a tender pot roast for a hearty cool-weather meal! Good buy! **ROUND BONE ROAST 59¢ lb.**

U.S.D.A. "CHOICE" BEEF  
**SWISS STEAK**  
ROUND BONE **59¢ lb.**

U.S.D.A. "CHOICE" BEEF  
**BONELESS BEEF ROAST**  
Shoulder Cuts **69¢ lb.**

BETTY CROCKER LAYER CAKE  
**CAKE MIXES**  
regular package **29¢** save 14c

TASTY, CUT  
**DEL MONTE GREEN BEANS**  
4 tall 303 cans **\$1** save 8c

**Fresh & Frozen Sea Foods**

FRESH FILLET WHITE FISH <b>59¢ lb.</b>	MRS. PAUL'S DEVEILED CRAB MINIATURES Frozen 8 oz. pkg. <b>55¢</b>	MRS. PAUL'S FISHSTICK MINIATURES Frozen 9 oz. pkg. <b>53¢</b>
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FRESH LEAN  
**GROUND BEEF**  
**39¢ lb.**



U.S.D.A. GRADE "A"  
**ROASTING CHICKENS**  
fresh from Lancaster Farms one day fresh **49¢ lb.**

Lean and freshly ground for your favorite recipes!  
**FRESH GROUND CHUCK 59¢ lb.**  
Good, lean, meaty cubes of beef for delicious stew!  
**BONELESS STEW MEAT 79¢ lb.**

U.S.D.A. "Choice" Beef, Center cuts. Budget buy!  
**7-BONE ROAST 43¢ lb.**  
U.S.D.A. "Choice" Beef, Boned, rolled. Delicious!  
**SHOULDER CLOD ROAST 89¢ lb.**  
Enjoy the rich flavor of cured ham in a tender chop!  
**SMOKED PORK CHOPS 39¢ lb.**  
Hoffman Hams. That good old-fashioned flavor!  
**BONELESS TAVERN HAM 1.19 lb.**

SHANK PORTION  
**FARMER JOHN COOKED HAM**  
fully cooked **39¢ lb.**



Farmer John Fully Cooked Ham. Decorate with fruit and glaze for a most economical buffet!  
**BUTT PORTION HAM 57¢ lb.**  
Farmer John Fully Cooked Ham. Broil on the grill for an outdoor meal or serve for breakfast.  
**CENTER CUT HAM SLICES 98¢ lb.**  
Choose Hormel Red Shield, Morrell Yorkshire, or Farmer John Bacon. 1 pound pkg. sliced  
**LEAN, SLICED BACON 79¢**

**Old Fashioned Delicatessen**  
Cooked to lip smackin' tenderness. Try it! reg. \$2.59  
**CORNED BEEF \$1.98 lb.**  
A marvelous taste experience in eating. reg. \$1.39  
**BARBECUED COD \$1.19 lb.**  
Good & zesty. "Just like mother makes." reg. 45c  
**POTATO SALAD 35¢ lb.**

**Magic Chef Bakery**  
Luscious cream pie, ready to serve. reg. \$1.19 ea.  
**LEMON CREAM PIE \$1.05**  
Fresh from our Magic Chef ovens! reg. 59c a loaf  
**DATE NUT LOAF 49c**  
You can smell it baking! large 1 1/2 lb. loaf. reg. 41c  
**POTATO BREAD 35c**

U.S. NO. 1 ALL PURPOSE  
**RUSSET POTATOES**  
10 lb. cello bag **39¢**



GARDEN FRESH ALL GREEN  
**CABBAGE**  
solid heads **5¢ lb.**

DEL AMO SHOPPING CENTER CORNER OF HAWTHORNE & SEPULVEDA

**MAGIC CHEF**

MARY WISE Menu Planners



UNUSUAL DISH is this Chicken Normandie which combines chicken with sliced McIntosh Apples. Popular McIntoshes are available through February.

Fruit-of-the-Week - McIntosh Apples

This is National Apple Week, with accent this week on all the good dishes — salads, casseroles, desserts — in which this universally favored fruit appears. Of the many varieties of apples, B. C. McIntosh apples are among the favorites. Their history is interesting. John McIntosh, a New Yorker who moved to Ontario, Canada, in 1777 is credited with the discovery. On his property he found a clump of trees which apparently had sprung from a dropped apple core. Impressed with the unusual flavor of the fruit, he propagated the variety and since 1900 the McIntosh has become a leading variety in Canada and the United States. B. C. "Mac's" have a quality unsurpassed for raw salads or eating out of hand. And they are equally delicious in cooked dishes, as they retain their distinctive flavor and aroma. They cook soft and smooth and are unexcelled for sauce.

- CHICKEN NORMANDIE**
- 1 broiler-fryer, cut up
  - 1 tsp. salt
  - 1/4 tsp. pepper
  - 1/2 cup butter
  - 2 B. C. McIntosh apples, sliced
  - 1 tsp. sugar
  - 1/4 cup Sauterne wine (or cider)

Sprinkle chicken with salt and pepper. Heat butter in skillet; brown chicken on all sides. Transfer chicken to baking dish; arrange apple slices between pieces of chicken. Sprinkle with sugar; pour wine over all. Cover and bake at 350 degrees for 50 minutes or until chicken is tender. Makes 4 servings.

Free Booklet Offered on Soy Cookery

Looking for a way to make old favorites taste new? Try versatile soy sauce, mankind's oldest seasoning agent and one which adds to nearly any meat dish. Sona Food Products, one of the world's largest producers, manufacture a soy sauce that blends the best of the Chinese and Japanese recipe to give the home-maker a soy sauce that is pungent in flavor and aroma. Economical cuts of meat, marinated in soy sauce, have become gourmet delights. During the Lenten season, homemakers marinate tuna and other fish dishes before cooking. In the barbecue season (almost all year around in the Southland), backyard chefs use soy sauce as a basic ingredient for barbecuing steaks, weiners, hamburgers and chicken. For a free recipe book on Soy Sauce, write to Sona Food Products Company, P.O. Box 338, Los Alamitos, Calif.



to please any cat...  
special blend kidney 'n meat liver 'n meat chicken 'n meat meaty mix tuna



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