



FIRST QUALITY  
**SEAMLESS NYLONS**

Buy One Pair & Get One Free—Reg. 88c a pair

2 pairs for **88c**



IDEAL CHRISTMAS GIFT:  
OUR OWN FASHION SQUARE TABLE

your choice of styles  
Seamless Mesh  
Seamless with Heels  
Seamless Demi-toe  
Beige, Taupe or Cinnamon Shades

LIMITED QUANTITY!

FROZEN  
**JOHNSTON PIES**

9 inch pie  
apple, mince  
or pumpkin

**45c**

POWDERED OR BROWN

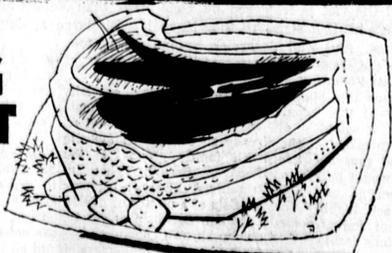
**C & H SUGAR**

2 1 lb. boxes **25c**

U.S.D.A. "CHOICE" BEEF  
**STANDING RIB ROAST**

full 7 inch cuts from 4th, 5th, 6th, 7th rib feather bone removed—easy to carve

**79c lb.**



U.S.D.A. "Choice" Beef, Fresh, Whole or point cut. (Flat Center Cut—98c lb.)

- BONELESS BEEF BRISKET** 79c lb.
- Tyson, U.S.D.A. Grade "A", 20-oz. minimum. Gourmet perfect birds! Case of 12—\$7.98
- DOVER CORNISH GAME HENS** 69c ea
- U.S.D.A. "Choice" Beef, Rolled shoulder cut. Serve savory pot roast with buttered noodles!
- BONELESS ROLLED BEEF ROAST** 69c lb.
- U.S.D.A. "Choice" Beef, Extra trim. Season with garlic, salt and pepper. Oven roast slowly.
- SMALL END RIB ROAST** 98c lb.
- Lancaster Farms, U.S.D.A. Grade "A", California-grown. One-day fresh. Plump and tender.
- FRESH ROASTING CHICKENS** 49c lb.
- California—Poppy Brand—U.S.D.A. Grade "A" Flash-frozen—6.8 lbs. average
- YOUNG JUNIOR TURKEYS** 49c lb.

U.S.D.A. GRADE 'A'  
**FRESH FRYERS**

whole body chickens **29c lb.** 2-2 1/2 lb. average

Cut-Up Pan Ready chicken fryer 35c  
Forequarter chicken Breast portion, fryer wings removed 49c  
Hindquarter chicken legs and thighs 39c

U.S.D.A. "Choice" Beef

**CHUCK STEAK**

BLADE CUT Even more flavorful with Tender Taste **39c lb.**

Grain-Fed Pork

**LOIN ROAST**

full 7-rib end cuts **69c lb.**

PATMAN'S

**CORNERED BEEF ROUND**

"The Great One" Cryovac Wrap **69c lb.**

- U.S.D.A. "Choice" Beef, Meaty arm bone cuts. Round Bone Roast 59c lb.
- U.S.D.A. "Choice" Beef, Center cut. Pot roast. Seven Bone Roast 49c lb.
- Skinned center slices. Fry with butter and onions.
- Fresh Beef Liver 59c lb.
- Eastern grain-fed pork. Braise until tender. Center Cut Pork Chops 98c lb.
- Fresh ground hourly. Lots of lean beef goodness. Ground Chuck 59c lb.
- Low cholesterol. Lean, nutritious and delicious. Lo Calorie Ground Beef 89c lb.
- Perfect for hearty bouillabaisse (fish chowder). Fresh Red Rock Cod Fillet 69c lb.
- Rupert's Frozen, Deep fried treat. 1 lb. pkg. Skinless Cod 49c lb.

- U.S.D.A. "Choice" Beef. A good oven roast. Boneless Clod Roast 89c lb.
- U.S.D.A. "Choice" Beef. Solid neck cuts. Lean Braising Beef 69c lb.
- Prepared. Easy to carve. 4-5 lb. average. Large Loin Pork Roast 79c lb.
- Luer, Farmer John, Hormel & Rath. 1 lb. pkg. Sliced Bacon 79c
- For meat loaf, meat balls, hamburgers, casseroles. Ground Round 69c lb.
- Lightly pan fry. Serve with lemon or tartar sauce. Fresh Perch Fillet 69c lb.
- Package of 51 to 60. 5 lb. pkg.—\$3.98. Medium Green Shrimp 89c lb.
- Rupert's. Poach with tomatoes & onions. 1 lb. pkg. Frozen Halibut 89c lb.

**Magic Chef Bakery**

- 1 lb. loaf. Nut-like flavor. Regular 33c
- Whole Wheat Bread 29c
- Creamy, rich elegance—fresh berries. Regular 98c
- Berry Boston Cream Cake 89c
- Crisp almonds. Rich butter pastry. Regular 73c
- Almond Ring Coffee Cake 59c

**Old Fashioned Delicatessen**

- Try it with cream cheese & bagel. Regular 85c
- 1/4 lb. Salmon Lox 75c
- Meaty, spicy. Goes well with sauerkraut. Reg. 98c
- Knockwurst 89c
- Eckers. All beef. Perfectly seasoned.
- Kosher Salami or Bologna 98c

- Yummy topping for a sweet potato pie! 10 oz. **nectar** 23c
- Y food! Good as a vegetable or dessert. 40 oz. can **la Yams** 39c
- French Onion flavors, or Triangles or Wheat. 8 oz. **Thins** 39c
- Appetizers, salads, or antipasto! Tall can **Ripe Olives** 5 for \$1

SWEET, JUICY, FIRST OF THE SEASON, LARGE CALIFORNIA  
**NAVEL ORANGES**

9 lbs. **99c**

CRISP, JUICY RED  
**LICIOUS APPLES**

10c lb.

- Broccoli** 2 lbs. 29c
- peachos** 5 for \$1
- Orange Juice** 1/2 gal. 69c



- HAM CHEESE** 33c
- PIZZA DIPS** 3 for \$1
- SALMON LOX** 98c

DEL AMO SHOPPING CENTER CORNER OF HAWTHORNE & SEPULVEDA

**MAGIC CHEF**



MARY WISE Menu Planners



QUICK AND EASY is the word for this Christmas appetizer. It's made with a ready-mix dip. The carrot curls, cauliflowerets, celery sticks and other vegetables can be prepared well ahead of time.

**Dip 'n' Appetizers Can be Made Ahead**

For a quick and easy holiday appetizer, turn to a ready-mix dip, and serve with assorted crackers and crisp, fresh vegetables. It has wonderful eye appeal and is good tasting too.

**CHRISTMAS ONION DIP**  
1 cup dairy sour cream  
2 pkgs. toasted onion dip or seasoning mix  
Pimiento

Combine sour cream and onion dip or seasoning mix. Blend thoroughly. Refrigerate one hour before serving. Place in serving dish and garnish with pimiento cut-out in shape of Christmas tree for holiday decor. Yield: 1 cup.

**Accent Ham With Prune Dressing**

Planning on serving ham for the holidays? Then you'll want to try this happy variation of a traditional holiday stuffing, developed by the California Prune Advisory Board for use in Mrs. Cubbison's Ready to Use All Purpose Dressing and Mrs. Cubbison's Corn Bread Stuffing.

**Stuffed Celery**

Stuffed celery has no end of possibilities. You can spread cheese on single stalks. Or you can rebuild the whole head of celery with cheese (using it as a mortar). Then chill and slice crosswise in rounds and use as an appetizer. Try cheese mixtures with cottage cheese, and add pineapple, pimiento, nuts or sliced green stuffed olives and so on. Even tuna or shrimp salad is a delicious stuffing for celery.

**PRUNE DRESSING CUPS**

- 1 6 1/2-oz. bag Mrs. Cubbison's All-Purpose Dressing.
- 1/2 cup butter or other shortening
- 1 cup chopped California prunes
- 1 cup chopped walnuts
- 1/2 cup water or prune juice
- 6-8 pitted whole prunes
- 6-8 walnut quarters

Combine dressing mix with butter, chopped prunes and walnuts. Add liquid gradually. Blend ingredients. Place one walnut quarter in each whole pitted prune. In each of 6 or 8 well-greased custard cups, place a walnut-stuffed prune. Fill with dressing, packing down lightly. Cover each cup with a piece of aluminum foil and press to seal. Bake at 325 degrees 20 to 25 minutes. Unmold and serve. Serves 6 or 8. (This is but one of the recipes in a new leaflet developed by Mrs. Cubbison's dressings that will be placed in "take one" holders in local food markets.)

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TASTES BETTER!



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