

Armed Forces

Airman 3.C. Robert D. Atkinson, son of Mr. and Mrs. Dan L. Atkinson of 23152 Anza Ave., has been named PRIDE (Professional Results in Daily Efforts) Man in his unit at Little Rock AFB, Ark. A wing historian, he was recognized for his outstanding efforts in the PRIDE program designed to reduce U.S. Air Force operational costs and increase unit efficiency and combat readiness.

The airman is a graduate of Lennox High School and attended El Camino College and California State College, Long Beach. He is a member of Phi Mu Alpha.

His wife, Suzette, is the daughter of Mr. and Mrs. John Vaio of 22214 Linda Drive.



Two Torrance men have returned to Alameda, Calif., aboard the USS Coral Sea. The attack aircraft carrier has completed her second tour of duty in the Vietnam war zone. The seamen are: Navy airman Apprentice Walter S. Murphy, son of Mr. and Mrs. Joseph S. Murphy of 19504 Entradero Ave.; and

Navy Petty Officer 3.C. Alan R. Evans, son of Mr. and Mrs. Harold E. Evans of 222718 Van Deene Ave.

STERLING J. SOWDEN
First Lt. Sterling J. Sowden, son of Mr. and Mrs. Sterling Sowden of 216 Paseo De Gracia, Redondo Beach, has been awarded U.S. Air Force silver pilot wings upon graduation at Laughlin AFB, Tex. He is being assigned to George AFB, Calif., for flying duty with the Tactical Air Command.

Army Pvt. Patrick E. Harrison, 20, son of Mr. and Mrs. Bert G. Harrison, 2103 Ernest Ave., Redondo Beach, completed eight weeks of advanced infantry training Nov. 22 at Ft. Lewis, Wash.

He received specialized instruction in small unit tactics and in firing such weapons as the M-14 rifle, the M-60 machine gun and the 3.5-inch rocket launcher.

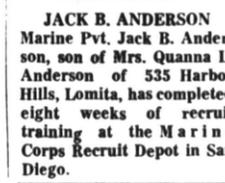
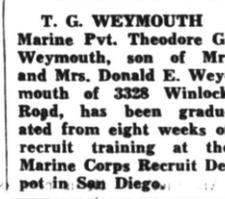
His wife, Susan, lives at 2403 Sebald Ave., Redondo Beach, Calif.

Army Pvt. Hill S. Reyes, 18, son of Mr. and Mrs. Santos G. Reyes, 21512 Ave., completed a six-week general supply course at Ft. Ord, Calif., Feb. 10.

He was trained in maintaining stock records for the receipt and issue of supplies and materials. He also learned typing and general administration procedures and storing of various Army supplies.

Seaman Appren. Gary L. Trugman, USCG, son of Mr. and Mrs. Nels E. Brugman of 322 Merrill Drive, has graduated from eight weeks of basic training, at the Coast Guard Recruit Training Center at Alameda, Calif.

Navyman Anthony R. Bechtel, an interior communications electrician apprentice with the U. S. Navy, is serving aboard the ocean tug Takelma with the U. S. Pacific Fleet Service Force. Bechtel is the son of Mr. and Mrs. William A. Bechtel of 1329 S. Gertruda Ave., Redondo Beach. Homeport of the Takelma is Pearl Harbor.



Magic Chef Catering

Magic Chef's gourmet catering service will prepare a party platter your guests will rave about!! You'll have a choice of any six fresh, cut to order meats—flavorful roast beef, spicy corned beef or pastrami, tongue, turkey, ham, salami and bologna. To round out your meal there are luscious cheeses, savory homemade salads, superb hors d'oeuvres, fragrant, crusty bread, rolls and crackers. One call to 371-1011 delivers the town's most delicious, exciting food!

EASY SPREADING
MAGIC CHEF MARGARINE
2 lb. cartons **29¢** save 12¢

ALL FLAVORS
MAGIC CHEF CAKE MIXES
1 lb. box **25¢**

excellently with chili or soup. 1 pound box
Crackers **29¢**
add mix to boiling water. 2 envelope pk
rain Soups **29¢**
slices or desserts. Delicious. 2 can pk
peapple **29¢**
very low on calories. pint carton
cheese **29¢**

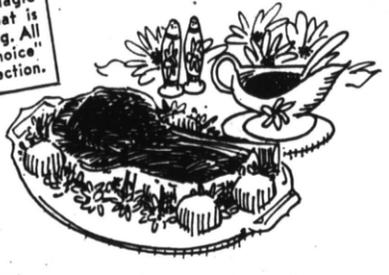
NO. 1 ALL PURPOSE
RUSSET POTATOES
10 lb. cello bag **39¢**

DOWN
FRUIT
39¢

A FANCY, WASHINGTON STATE
WINESAP APPLES
4 lb. cello bag **39¢**

9

Luscious, thick, tender meat steaming with rich, hearty aroma, sizzling on your platter with all the delicious juices bubbling up—only at Magic Chef! Every cut of meat is superb, sumptuous eating. All our beef is U.S.D.A. "Choice" quality, aged to perfection.



U.S.D.A. "CHOICE" BEEF
RIB STEAK
79¢ lb.

U.S.D.A. "Choice" Beef—This lean, juicy steak is a sure flavor success broiled or barbecued.
BONELESS CHUCK STEAK **79¢ lb.**
U.S.D.A. "Choice" Beef—Luscious, tender whole or point cut. Pot roast with cup of burgundy.
BONELESS BEEF BRISKET **89¢ lb.**

U.S.D.A. "CHOICE" BEEF
CHUCK STEAK **49¢ lb.**
LEAN, FRESH
GROUND BEEF **39¢ lb.**

U.S.D.A. "Choice" Beef—A hefty steak, aged naturally to the peak of flavor and tenderness.
CLUB STEAK **\$1.09 lb.**
U.S.D.A. "Choice" Beef—A steak for connoisseurs of good meat. Serve with sauted mushrooms.
T-BONE STEAK **\$1.19 lb.**
U.S.D.A. "Choice" Beef—Here's a thick steak, naturally aged for flavor and tenderness.
PORTERHOUSE STEAK **\$1.25 lb.**
U.S.D.A. "Choice" Beef—For special occasions. Broil this steak with just a dash of teriyaki.
BONELESS TOP SIRLOIN STEAK **\$1.49 lb.**
U.S.D.A. "Choice" Beef—Good so many ways—serve with sauerkraut or barbecue 'til crisp.
SHORT RIBS OF BEEF **29¢ lb.**

RED SHIELD—SLICED
HORMEL BACON **59¢**
one pound package

FULLY COOKED
FARMER JOHN HAM **49¢ lb.**
shank half

Farmer John—This luscious fully cooked ham is perfect for dinner or tasty lunch box sandwiches.
BUTT PORTION HAM **65¢ lb.**
Farmer John—Fry these delicious center slices until golden brown. Serve with sweet potatoes.
CENTER HAM SLICES **98¢ lb.**
Turek & Meck—Also plain veal cutlets—Just heat for a flavorful, yet easy to fix dinner.
BREADED VEAL CUTLETS **89¢ lb.**
Turek & Meck—Kids really go for these tempting drumsticks. Serve any meal. 12 ounce pkg.
BREADED VEAL DRUMSTICKS **69¢**

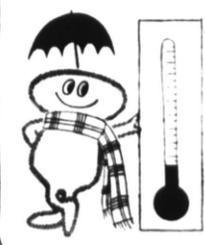
Gourmet Sea Foods
Fresh—Also Ocean Perch—True, delicate flavor.
Fillet of Red Snapper **69¢ lb.**
Frozen—Large shrimp. Just heat 'n eat! 1 1/2 pound bag
Gulf Gem Breaded Shrimp **\$1.89**
Frozen dinners for two. Delicious! 14 ounce package
Mrs. Paul's Seafood Dinners **79¢**

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