

"Buy Better in Torrance"



The Housekeeper's Page



SAFeway STORES

DISTRIBUTION WITHOUT WASTE

Specialization

This is an age of specialization. There is no longer a place in our economic scheme for the once prized "Jack of all trades." Safeway pioneered specialization in the food business and the service rendered was so much better that we outstripped all contenders for public favor and quickly became the West's largest food concern.

Prices Effective March 1st and 2nd

Every Egg Carries the Usual Safeway Guarantee

Eggs Doz. **30c**
U. S. EXTRAS

A-1 Flour Another Los Angeles product that is known and used by thousands of Southern California housewives. 24 1/2-lb. bag 95c	Flour Safeway. Milled in Los Angeles from selected wheat and blended to meet your everyday baking requirements. Every bag guaranteed. 24 1/2-lb. bag 90c
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Codfish Boneless in wooden box. Packed with care in the most convenient manner. 1 lb. box 38c	Wheaties A whole wheat prepared breakfast food, ready to serve, delightfully palatable. 8-oz. pkg. 10c
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Kippered Snacks Imported. Delightful for lunches. 3 1/2-oz. can. 6 cans 32c	Relish Spread A best foods product—to serve on fish, meats and for sandwiches. 1/2-pt. jar 25c
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SALMON
Highway Brand. A real Safeway saving. Fancy Red Alaska salmon. Excellent flavored firm fish, packed in the heart of the salmon country. The very best quality.
2 tall cans **45c**

Clams Pioneer brand minced sea clams. Appetizing as the salt sea air. 7-oz. can. 3 cans 47c	Comb Honey Pure Honey. Fresh with the aroma of the fields and blossoms. A real saving. Comb 25c
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JELL-WELL
Made of the highest grade gelatine, pure granulated sugar, true fruit flavors and fruit acids. Jells quickly, has a pronounced true flavor and is a most appetizing gelatine.
3 pkgs. **23c**

Fruit and Vegetable Department

Oranges No. 216 size. Suakist brand. A thin skinned and particularly juicy fruit. 2 doz. 39c	Tomatoes Will make a delicious and refreshing salad for your Sunday dinner. lb. 10c	Fresh Peas These peas have a tasty flavor which is a delight to everyone who eats them. Take advantage of this value 2 lbs. 27c
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Attractive Market Features

Pot Roast Cut from choice steer beef. lb. 19c	 PREMIUM HAMS Sugar cured. Try one of these baked they are delicious. lb. 29c	Bacon Swift's Premium known the world over for its delicious flavor. lb. 34c
Boiling Beef Plate boil cut from choice steer beef. lb. 14c	Hamburger Freshly ground from nice lean beef. 2 lbs. 39c	

Torrance Store, 1513 Cabrillo Avenue
J. T. JENSEN, Manager

RECIPES

ENGLISH COCONUT CHEESE CAKES
Contributed by Mrs. M. McDougall, Wilmar, Calif.
1 1/2 cups Globe "A1" flour.
1/2 teaspoon salt.
1/2 cup shortening.
1/2 cup cold water.
1/2 cup butter.
1/2 cup sugar.
1/2 cup grated coconut.
1 egg.
2 teaspoons cream.
1 teaspoon Folger's vanilla.
Make a rich pie paste of the flour, salt, shortening and water. Roll out, cut in rounds and line shallow muffin tins.
For the filling: Cream the butter and sugar thoroughly, add the egg

and beat well, add the cream and vanilla then fold in the coconut. Fill the muffin tins and bake in a moderate oven (350°) until browned and set.
(No, there is no cheese used in making these cakes).
To be sure that the Sperry Drifted Snow Flour which reaches you is of uniform fineness, sack after sack, over two thousand tests are made weekly in its process through the mill.

STUFFED LAMB CHOPS WITH MUSHROOM SAUCE
Have the chops cut about 1 1/2 inches thick. Slit each chop, cutting to the bone. Make a stuffing by soaking 1 cup stale bread crumbs until soft, drain and squeeze dry. Mince an onion, add salt and pepper to taste, then mix with bread crumbs, add 1/2 tea-

spoon sage, 1 teaspoon or more of melted butter and a beaten egg. Fill the opening in each chop and close the edges with strips of bacon tied together. They are to be baked in a moderate oven for 1 hour or they may be broiled.

COFFEE CARAMEL ICE
One cup milk, 3-4 cup caramelized sugar, 1-2 cup sugar, 1-4 teaspoon salt, 2 tablespoons Folger's Coffee, 1 egg yolk, 2 cups cream, 1 teaspoon Folger's vanilla.
Scald milk with coffee for ten minutes, strain and add caramelized sugar; beat yolks of eggs slightly and add the milk mixture, cook until mixture thickens stirring constantly; strain and cool; add cream and vanilla and freeze.

CHOCOLATE CARAMELS
1 cup Condensed Milk.
1/2 cup water.
1 1/2 cups sugar.
1/2 cup corn syrup.
3 tablespoons butter.
3 squares unsweetened chocolate.
1 teaspoon vanilla.
Mix all the ingredients except vanilla, bring gradually to boiling point, cook over low flame until mixture will form a ball when tested in cold water (245° F.). Remove from fire, add vanilla, pour into a greased pan. When cold, turn out of pan on bread board and cut in squares with a large butcher knife.

COCONUT PATTIES
1 can Baker's Southern Style Coconut (or 1/2 lb. pkg. Baker's Shred Coconut).
1/2 pound sweet dipping chocolate.
1 pint milk.
2 eggs.
1/2 cup cold water.
1-3 cup sugar.
1 teaspoon Folger's vanilla.
1/2 inch of salt.
Soak gelatine in cold water five minutes. To the hot milk add beaten egg yolks and sugar. Cook over hot water until slightly thick-

ened. Add the gelatin mixture begins to fold in 2-3 cup coconut beaten egg whites. Line a mold with waxed paper and set aside until firm.

CELERY-NUT SANDWICHES
Chopped celery.
Mayonnaise, Best Foods Gold Medal dressing.
Grated nuts.
Butter.
Bread or crackers.
Wash and scrape celery, chop very fine. Add nuts and sufficient mayonnaise to make a thick paste. Place between slices of bread which have been spread with butter.

POTTED CHICKEN
Split a young roasting chicken down the back and lay it, breast up, in a baking pan or casserole. Rub in two tablespoons of olive oil, season and pour a cupful of boiling water into the bottom of the pan. Cover closely and bake for about three-quarters of an hour. Then add a cupful of cream and a cupful of fresh mushrooms, or half a cupful of soaked dried mushrooms if the fresh are not available. Add a little water if necessary, cover the pan and cook for twenty minutes more.

COCONUT SNOWFLAKE PUDDING
1 can Baker's Southern Style Coconut (or 1/2 lb. pkg. Baker's Shred Coconut).
2 tablespoons granulated gelatine.
1 pint milk.
2 eggs.
1/2 cup cold water.
1-3 cup sugar.
1 teaspoon Folger's vanilla.
1/2 inch of salt.
Soak gelatine in cold water five minutes. To the hot milk add beaten egg yolks and sugar. Cook over hot water until slightly thick-

ened. Add the gelatin mixture begins to fold in 2-3 cup coconut beaten egg whites. Line a mold with waxed paper and set aside until firm.

CREAM OF ASP SOUP
Drain 1 large can of asparagus. Remove the remainder of asparagus from can at tender. Rub through fine strainer. Add 1/2 cup butter and 1/2 cup flour. Cook until frothy; the milk and cook until asparagus pulp and spoon salt, and heat thoroughly. A cupful of whipped cream may be added to each service.

FINNAN HADDIE
4 tablespoons, GLOBE 4 tablespoons butter 2 tablespoons minced 1 lb. finnan haddie 4 cups sweet milk. Pepper to taste. Soak the fish in 2 milk for one hour, then ly and cook until 1/2 off the milk and fl Blend the butter an the fish, add 2 cups cook five minutes, stantly, then place water and cook ten m Add pepper to taste, a fish, and when thro pour over hot buttered kle with a little m and serve.

Read Our W

Humpty Dumpty

COMPLETE FOOD STORES

Humpty Dumpty means "household dividends" for this little man pays on your yearly budget. Just see what you save! and all the time having the best freshest quality at a low price. You will always come back for more.

White King Washing Machine Soap Large Package **35c**
(Limit 3 to a customer)

BUTTER—
Humpty Dumpty, lb. **52c**
Grocceteria, lb. **49c**
Quality Higher Than Price

EGGS Specially selected, large size. 2 dozen 59c	SALMON Large Can Happyvale. Pride of Ocean 15c
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MEAT DEPARTMENT

"Where Quality Counts"

PORK SHOULDERS—
(For Roasting)
Whole Shoulders, lb. **21 1/2c**
Shank cut Roasts, lb. **17 1/2c**
Center Cut Roasts, lb. **23c**

Bacon, lb. 30c
Eastern Sugar Cured (Sliced)
(Rind removed 5c lb. extra)

Lard and Compound—
Pure Hogs Lard or Shortening,
2 lbs. **25c**

Boiling Beef—
(Choice Steer Plate Boil).
2 lbs. **25c**

Pot Roasts, choice beef, lb. 22 1/2c

Chuck Roast, choice beef, lb. 25c

Round Roast, choice beef, lb. 27 1/2c

Fancy Dry Picked Chickens, lb. 39c

Fruit Department

Potatoes, Burbanks or Russets, 15 lbs. for 25c

Fancy Sweet Peas, not frosted, 2 lbs. for 25c

Cauliflower, large, each 10c
Medium size, 2 for 15c

Calavo Avocados, each 25c
8-oz average

Pippin Apples, fine for cooking, 7 lbs. for 25c

Fancy Jonathan Apples, 4 lbs. for 25c
The Snappy Kind

Coachello Valley Grape Fruit—
Can Be Eaten Out of Hand Without Sugar
100 size, 5 for **25c**
120 size, 6 for **25c**



Speed!
NO WAITING FOR NO INTERRUPTING THING HANDY AND DISPLAYED—JUST YOURSELF!! WE YOU ARE IN A NOTHING COUL QUICHER THAN G THE PIGGLY WIGGLY

SPECIAL VALUES

On Sale Friday, March 1st, to Thursday, March 7th, Incl.

LIBBY'S ALASKA SOCKEYE SALMON Don't fail to take advantage of this big value. A favorite Lenten food. Buy several cans at this low price! TALL CAN 22c	GILLETTE SAFETY RAZOR BLADES Per Pkg. (10 Blades) 6
LADY ALICE SLICED Pineapple Sweet golden slices. Packed especially for Piggly Wiggly. No. 1 Can 10c No. 2 17c No. 2 1/2 19c Can	DEL MONTE TOMATOES No. 2 Can 1
	LEADER GOLDEN BANTAM CORN No. 2 Can 1
	LADY ALICE RED SOUR CHERRIES No. 2 Can 2
	LOG CABIN SYRUP Small Can 23c Medium Can 4
	COMET BRAND BROWN RICE FLAKES Per Pkg. 1
	Pillsbury Pancake Flour It takes only a few minutes to make the best pancakes you ever tasted. Simply add water or milk and bake. Small Pkg. 1

FRUIT and VEGETABLE DEPT.

Friday and Saturday Only at Piggly Wiggly Fruit Stands

GRAPEFRUIT, (100 size, Imperial Seedless) 9 for 25c	NEVADA BURBANK POTATOES 16 lb
BANANAS 4 lbs. for 25c	CELERY 12 1/2c p
CALAVO AVOCADOS (7-oz. size) 20c each	PEAS Santa Maria District 2 lbs
RUTABAGAS 4 lbs. for 10c	



PIGGLY WIGGLY
CHOOSE TO CHOOSE FOR YOURSELF

1315 Sartori Ave., Torrance Wm. Pearson