

Extra!
Ar-Kay
Market Section

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SECTION B

New Ar-Kay Market In Gardena To Open Friday And Saturday With Colossal Bargain Festival

NEW MARKET IS LAST WORD IN SCIENTIFIC PLANNING

Newest and Most Modern Sanitation Refrigeration Appliances Have Been Installed In New Ar-Kay Market In Gardena

With a gala celebration befitting the formal opening of the largest food market in Gardena-Torrance-Lomita district, the Ar-Kay Market at 908 Gardena boulevard, Gardena, opens Friday morning, featuring interesting demonstrations of food products, free samples, and entertainment for all. A cordial invitation to everyone in this vast Tri-City Shopping Area to attend has been extended by the management.

The market is the latest in scientific food store construction, and will be the mecca of buyers for miles around. All of the newest sanitation and refrigeration appliances have been installed in the location and the interior design makes for the utmost convenience in shopping. Everything is arranged to be accessible to the hurried customer.

At the entrance are arranged the fruit and vegetable displays, and along the side front and to the right as one enters the market, is the bakery department. To the left front is the meat department, and the entire central portion of the market is taken over by the grocery department. Limitless varieties of products, just received fresh from the fields, canneries, or packing houses will be on sale at sensationally low prices for the two big opening days, Friday and Saturday this week.

Head of Market Firm Has Long Experience In Business

Bringing to the Ar-Kay Market grocery experience dating back to 1904, Sol Raisin, president of the Ar-Kay Market Company, has had many years' experience in the conducting of grocery and food markets.

He is the organizer of the Ar-Kay Markets, which are located in Hawthorne, Los Angeles, Santa Monica and Gardena.

"It is our intention," said Raisin, "to conduct the new Ar-Kay Market along the most modern lines, and ever bear in mind that the consumer must be satisfied, not only with the kind of foodstuffs sold at the new market, but also with the kind of service, delivered by the employes of the market."

Finest Foods Will Be Sold

"The new Ar-Kay market will carry only the finest groceries at consistently lower prices," says Phil Raisin, vice president of the company.

"Compare value—compare prices, item for item, any day of the week. You will then quickly realize that our profit margin is consistent, that we do not sell some merchandise at a loss, and in order to make a profit raise the prices on other articles in the store."

"Thrifty housewives prepare the meals from the finest foods available—especially from nationally advertised brands, and we believe that the homemaker wants only the best, and we are amply prepared to take care of that desire," stated Raisin, in discussing the policy of the new Ar-Kay market.

THEY OWN AND OPERATE AR-KAY MARKETS



CARL THYE
Proprietor, Meat Department



SOL RAISIN
President, Ar-Kay Market Co.



PHIL RAISIN
Vice President, Ar-Kay Market Co.



J. WATANOBÉ
Fruit and Vegetable Department

Meat Market to Be Operated By Carl Thye

Well-Known Operator of Thrifty Meat Shops Stresses Quality

To the hundreds of thrifty meat shoppers in Southern California who know him, the news that Carl Thye will operate the meat department at the new Ar-Kay Market in Gardena is indeed welcome. For a number of years, prudent shoppers have traveled far from this district in order to profit by the exceptional meat values offered by "Carl's," and they will indeed be pleased to learn that they can now secure this service closer to their homes.

"My policy has always been to sell meats of the best quality at the lowest possible prices, and I do not intend to change. We have prepared for the largest opening days at the Ar-Kay Market in Gardena ever experienced in this district, and I believe that we will not be disappointed," Mr. Thye said yesterday.

Ar-Kay Market Menu Suggestions

STEAMED PINEAPPLE PUDDING

Sift together one and one-half cups of flour, three teaspoons baking powder and one-fourth teaspoon salt. Add three-fourths cup liquid consisting of the syrup of one eight-ounce can of crushed pineapple and sufficient water to make the required amount. Add two tablespoons melted butter. Beat two egg whites stiff, add three tablespoons sugar and fold into the batter. Fill individual buttered molds half full of batter and add one tablespoon crushed pineapple to each, then cover with the remaining batter. Steam 30 minutes. This recipe makes from six to eight molds depending on their size. Serve with the following:

Sauce: Mix one-half cup sugar with two teaspoons flour and add one and one-third cups water or use part pineapple juice. Add juice of one-half lemon and boil until proper consistency.

Remember the Location:
908 Gardena Blvd.—formerly 165th St.—Near Vermont Ave.

BANANA FLOAT

Two large bananas, 1 cup sweet milk, ¼ cup of sugar, heaping tablespoon of butter and one of flour, 1 egg.

Cream butter and flour, add gradually well beaten egg, then milk. Cook over slow fire stirring constantly until it begins to thicken, then pour the boiling custard over sliced bananas. Any fruit or flavor can be substituted for bananas. The peel of an orange grated and its juice makes delicious "orange float." This, however, should be cooked in the custard.

LEFT OVER CAKE PUDDING

To three cups of cake crumbs add enough hot water to soften. Add one cup of sweet milk and heat well. Beat the yolk of one large egg and add to the mixture. Thicken on top of the stove stirring constantly. Then place in a baking dish and cover with meringue. Brown lightly in oven. Nut meats, raisins and coconut, if not already in the cake, add to the flavor.

Confidence of Public Is Aim of Management

Special Assistance to Be Given Hurried Buyers In Grocery Store

The policy of the new Ar-Kay market is to be one to establish buying confidence. Featuring of nationally advertised products, special attention to children, and assistance to hurried adult buyers will be stressed, according to Phil Raisin, vice president, in charge of the grocery department.

Realizing that children of today are the grownups of tomorrow and that special assistance is needed in the making of purchases, trained employes are instructed to pay particular attention to this class of buyers. Then too, said Mr. Raisin, people are often in too much of a hurry to pay particular attention to the purchase of foodstuffs, and such people welcome suggestions as to the quantity and quality of the merchandise necessary to well balanced meals, and it is part of the policy of the Ar-Kay market to see that such persons are properly taken care of.

FLAGS, KLEIG LIGHTS, MUSIC ARRANGED FOR OPENING FRIDAY

Free Samples, Food Demonstrations and Sensational Bargains In All Departments of New Ar-Kay Market In Gardena

Kleig lights from moviedom, music and entertainment, combined with the lure of sensational bargains, demonstrations and free samples beckon the men and women in the Gardena-Torrance-Lomita area to the opening, Friday and Saturday this week, of the Ar-Kay Market, 908 Gardena boulevard, Gardena.

Market Located Handy to Large Shopping Area

The new Ar-Kay Market is conveniently located to be readily accessible to the people living in Gardena, Torrance and Lomita as well as adjacent districts. It is located at 908 Gardena boulevard, formerly known as 165th street, or the main business street of Gardena—just west of Vermont avenue. There is ample free parking in the vicinity of the new Ar-Kay Market, and residents of Torrance, Lomita and other nearby communities will find it but a short drive from their homes.

During the daytime, the flags flying over the market and the decorations inside, and the music in the air will lend a festive spirit of a carnival. At night, high-powered searchlights piercing their glittering shafts of light into the heavens will add further interest to the festive celebration.

It will be a carnival of food values, and true worthwhile bargains in all four departments. Come tomorrow and Saturday, and for the days and months to follow. You'll save money at the gigantic opening sale this week-end and every day thereafter. This is the promise which has been made by the officers of the Ar-Kay Market to the people of this district.

J. Watanobe Will Operate the Market Vegetable Department

The Ar-Kay Market vegetable department will be operated by J. Watanobe, who expects to establish himself in the community as a dealer in quality merchandise that is strictly fresh and wholesome.

The employes of this department will strive to have the neatest and cleanest display of fruits and vegetables in the district, and will take particular pride in the fact that with their fruits and vegetables, the purchaser will have the minimum of waste or spoilage. Courtesy and politeness to all customers will be a feature of this department.

Plenty of
**FREE
PARKING**
Available on the
Streets Adjoining
the New Ar-Kay
Market in Gardena

Remember... Friday and Saturday This Week

Grand Opening CELEBRATION

Turn To Next Three Pages - - - See Big List of Food Bargains!