

**A&P Sale**  
**CHRISTMAS FOODS**  
 May This Be Your Happiest Christmas Ever.  
 —Your A & P Store Manager

Young, PILGRIM BRAND Fresh-Killed

# TURKEYS

**DRY-PICKED GRAIN-FED YOUNG TOMS** lb. **23<sup>c</sup>**  
**YOUNG HENS** lb. **25<sup>c</sup>**

These plump, fancy turkeys are all young, fresh-killed birds... The very pick of the country's finest flocks. You'll find every one superb... The meat firm, tender and unusually delicious! Order yours today!

<b>FANCY FATTED FRESH-DRESSED GRAIN-FED DUCKLINGS</b> 4-6-lbs. avge. lb. <b>27<sup>c</sup></b>	<b>CUDAHY'S REX PURE LARD</b> 1-lb. carton <b>15<sup>c</sup></b>
<b>FANCY FRESH-DRESSED COLORED HENS</b> 4-5-lbs. avge. lb. <b>27<sup>c</sup></b>	<b>CUDAHY'S PURITAN OR SUNNYFIELD FANCY EASTERN SLICED BACON</b> 7/8-lb. pkg. <b>17<sup>c</sup></b>
<b>EASTERN GRAIN-FED PORK LEG OR LOIN ROAST</b> lb. <b>23<sup>c</sup></b>	<b>CUDAHY'S WHITE RIBBON SHORTENING</b> 1-lb. carton <b>14<sup>c</sup></b>
<b>BULK MINCE MEAT</b> 2 lbs. <b>25<sup>c</sup></b>	<b>CUDAHY'S PURITAN PURE PORK LINK SAUSAGE</b> 1/2-lb. pkg. <b>17<sup>c</sup></b>
<b>100% PURE-OUR OWN MAKE PORK SAUSAGE</b> lb. <b>29<sup>c</sup></b>	<b>FRESH EXTRA LARGE EASTERN OYSTERS</b> doz. <b>25<sup>c</sup></b>

**FANCY FRESH DRESSED, MILK-FED, COLORED SPRING ROASTING CHICKENS** 4-5-lbs. AVERAGE lb. **27<sup>c</sup>**

**COUNTRY GENTLEMAN DEL MONTE CORN**  
 No. 2 can **10<sup>c</sup>**

**DEL MONTE ASPARAGUS TIPS** 2 picnic cans **25<sup>c</sup>**  
**DOLE'S PINEAPPLE GEMS** 14-oz. can **9<sup>c</sup>**  
**NAMCO FANCY CRABMEAT** No. 1/2 can **23<sup>c</sup>**  
**"THE DELICIOUS FLAVORS" JELL-O DESSERT** 2 pkgs. **9<sup>c</sup>**

**SILVERBROOK FIRST QUALITY BUTTER** quarts lb. **36<sup>c</sup>**  
**SUNLIGHT LARGE U. S. EXTRAS FRESH EGGS** doz. **37<sup>c</sup>**  
**FINE GRANULATED SUGAR** 10-lb. paper bag, 10-lbs. 48c  
**The World's Largest Selling Brand Eight O'Clock coffee** lb. **19<sup>c</sup>**  
**IONA FAMILY FLOUR** 20-lb. 65c, 10-lb. 30c  
**DEL MONTE PEACHES** sliced or halves No. 2 can **10<sup>c</sup>**  
**DEL MONTE PEARS** Bartlett 2 No. 2 cans **25<sup>c</sup>**

**CAKE FLOUR SWANSDOWN** 44-oz. pkg. **22<sup>c</sup>**  
**RAJAH SALAD DRESSING** pint jar **15<sup>c</sup>**  
**HEINZ FIG OR PLUM PUDDING** 15-oz. can **28<sup>c</sup>**  
**EMERALD WALNUTS NEW CROP** lb. **15<sup>c</sup>**  
**HEINZ MINCE MEAT** 1-lb. can **19<sup>c</sup>**

**ASSORTED HEINZ SOUPS**  
 2 Med. cans **25<sup>c</sup>**  
 (Except Chicken, Consomme & Clam Chowder)

**C.H.B. SWEET MIXED OR SWEET PICKLES** 25-oz. jar **25<sup>c</sup>**  
**"THE QUICK DIGESTIBLE SHORTENING" CRISCO** 3-lb. can 52c, 1-lb. can **19<sup>c</sup>**  
**SULTANA PEANUT BUTTER** 2-lb. jar **28<sup>c</sup>**

**C & H MENU BROWN SUGAR** 1-lb. pkg. **6<sup>c</sup>**  
**HERSHEY'S BAKING CHOCOLATE** 1/2-lb. cake **7<sup>c</sup>**  
**SMOKING TOBACCO, XMAS PACK PRINCE ALBERT** 1-lb. can **75<sup>c</sup>**  
**SOFT SHELL ALMONDS** lb. **29<sup>c</sup>**  
**BURNETT'S PURE VANILLA EXTRACT** 2-oz. bottle **19<sup>c</sup>**  
**CHURCH'S GRAPE JUICE** pint **13<sup>c</sup>**  
**CROSS & BLACKWELL'S ORANGE MARMALADE** 1-lb. jar **19<sup>c</sup>**

**American, Brick, Pimento, Veiveta Kraft Cheese** 1/2-lb. pkg. **15<sup>c</sup>**  
**MARTINELLI'S APPLE CIDER** 1/2 gal. 35c, gal. **55<sup>c</sup>**  
**FLAKO PIE CRUST** pkg. **12<sup>c</sup>**  
**6X CONFECTIONER'S SUGAR** powdered 1-lb. pkg. **6<sup>c</sup>**  
**DEL MONTE EARLY GARDEN PEAS** No. 2 can **12<sup>c</sup>**  
**CAMPBELL'S TOMATO SOUP** 10 1/2-oz. can **6<sup>c</sup>**  
**MISSION PUMPKIN** 3 No. 2/2 cans **25<sup>c</sup>**

**YUKON CLUB GINGER ALE LIME RICKEY SPARKLING WATER**  
 Large Bottle **7 1/2<sup>c</sup>**  
 (PLUS DEPOSIT)

**Fresh Fruits and Vegetables**  
**LARGE WHITE CAULIFLOWER** HEAD **5<sup>c</sup>**  
**FANCY NAVEL ORANGES** doz. **12 1/2<sup>c</sup>**  
**FANCY BROCCOLI** 3 lbs. **10<sup>c</sup>**  
**WATSONVILLE PIPPIN APPLES** 4 lbs. **15<sup>c</sup>**  
**SAN JOSE UTAH TYPE CELERY** 2 STALKS **15<sup>c</sup>**  
**EATMOR LATE HOWE CRANBERRIES** pints **20<sup>c</sup>**  
**MERCED SWEET POTATOES** 3 lbs. **10<sup>c</sup>**

PRICES EFFECTIVE MONDAY, TUESDAY, WEDNESDAY AND THURSDAY, DEC. 21-22-23-24  
 WE RESERVE THE RIGHT TO LIMIT QUANTITIES  
 OPEN UNTIL 9:00 P. M. THURSDAY DEC. 24th CLOSED CHRISTMAS DAY

**A&P FOOD STORES**  
 THE WORLD'S LEADING FOOD MERCHANTS  
 1319 SARTORI AVENUE TORRANCE

## Pumpkin Pie? .. of Course! Pick Your Christmas Feast to Fit Your Purse

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**Pumpkin Meringue Pie**  
 The pumpkin custard is spread with orange marmalade and topped with meringue.  
 1 1/2 cups hot canned pumpkin  
 1 tall can evaporated milk  
 3/4 to 1 cup light brown sugar  
 1/2 teaspoon salt  
 1/2 teaspoon cinnamon  
 1/2 teaspoon ginger  
 Dash of cloves and nutmeg  
 2 tablespoons butter  
 1/2 teaspoon lemon extract  
 4 egg yolks  
 1 egg white  
 Orange marmalade  
 Add milk, sugar, salt, spices and butter to hot pumpkin, mix until smooth. Pour over egg yolks lightly beaten with lemon extract. Strain on to stiffly beaten egg white. Pour into unbaked pie shell, bake 40 minutes in very hot oven, 450° F., reduce heat to 325° F. to finish baking. Baking time varies with diameter and depth of pie pan. Remove from oven when set and inserted knife comes out clean. Just before serving, spread cool pie with orange marmalade, top with meringue and bake in very hot oven, 450° F. for five minutes. Serve at once.

**This Matter of CARVING**  
 1. Use a very sharp, long-bladed carving knife and a large platter.  
 2. Place bird on its back with its breast at your left. Insert carving fork at point of breast bone, tines straddling the ridge, and hold bird firmly.  
 3. Carve breast meat in thin slices.  
 4. Cut thru skin separating legs from body. Pull back leg, disjoint and remove it.  
 5. Separate drumstick from thigh by cutting thru at joint.  
 6. Slice meat from leg.  
 7. Remove wing by cutting down thru joint close to body.

good ones may be bought ready to heat and serve.  
 We like cranberry pie for Christmas dinner, and here are two different recipes for it:  
**Cranberry Pie (Two-Crust)**  
 3 cups cranberries  
 1/2 cup water  
 2 cups sugar  
 Pastry  
 Simmer cranberries and water in covered saucepan until tender, add sugar. Cool and fill pastry-lined tin. Add top crust. Bake in very hot oven, 450° F., for 10 minutes. Reduce heat to moderate, 375° F., and bake 45 minutes.

**Meringue**  
 3 egg whites  
 1/4 teaspoon salt  
 1/4 teaspoon orange extract  
 6 tablespoons sugar  
 Egg whites should be at room temperature before beating. Add salt and flavoring to egg whites, beat to stiff foam, add sugar one tablespoon at a time, beating after each addition until sugar is thoroughly dissolved.

**Cranberry Pie (Open Face)**  
 2 cups water  
 2 cups sugar  
 1 quart cranberries  
 Grated rind one orange  
 1/4 teaspoon salt  
 1 tablespoon cornstarch  
 1 tablespoon cold water  
 Pastry  
 Boil sugar and water for 10 minutes. Add cranberries and orange rind, cover and simmer five minutes. Uncover, cook un-

### .. or Perhaps You Want Mince Pie

If you haven't already made your mincemeat, buy it in jar or package. You may decide to have a steamed plum pudding. Like mincemeat, homemade plum puddings should be prepared in advance to "ripen" but

### FOR LUSCIOUS STUFFINGS

**PECAN STUFFING**

	For 5-lb. roasting Chicken or half Turkey*	For 10 to 13 lb. Turkey
Butter or margarine, cup.....	1/2	1
Onions, chopped.....	1	2
Celery and leaves, chopped, cup.....	1/2	1
Parsley, minced, tablespoons.....	1	2
Thyme, teaspoons.....	1	2
Marjoram or Sage, teaspoons.....	1/2	1
Black pepper, teaspoon.....	1/4	1/2
Salt, teaspoon.....	1/4	1/2
Celery seed, teaspoon.....	1/4	1/2
Nutmeg, teaspoon.....	1/4	1/2
Soft stale bread crumbs, quarts.....	1 1/2 to 2	3 to 4
Pecan meats, cup.....	1/2	1

Melt butter in large skillet or Dutch oven, add onion, celery and seasonings, cook two or three minutes. Add bread crumbs and pecans, mix well.  
 \*Crew of turkey may be stuffed with Pecan Stuffing, and the lower end with Savory Stuffing, using half the recipe for Savory Stuffing according to size of turkey.

**SAVORY STUFFING**

	8 to 10 lbs.	10 to 13 lbs.	13 to 16 lbs.
Butter or margarine, cup.....	1/2	3/4	1
Onions, chopped.....	1	3	4
Sage, tablespoon.....	1/2	1	1 1/2
Thyme, tablespoon.....	1/2	1	1 1/2
Salt, teaspoon.....	1	2	3
Black pepper, teaspoon.....	1/2	1	1 1/2
Chopped parsley and celery leaves, tablespoons.....	2	4	6
Soft stale bread crumbs, quarts.....	2 to 3	3 to 4	4 to 5

Melt butter in large skillet or Dutch oven, add onions and seasonings, cook two or three minutes. Add bread crumbs, mix thoroughly. If turkey is to be stuffed the day before roasting, make sure stuffing is cold before filling turkey. Then fill and truss turkey and keep in a refrigerator.  
 For five-pound chicken or a boned shoulder of pork use half the amount for a 10-pound turkey (see table above).

### These Christmas Menus Will Serve Six

- A TURKEY DINNER (to cost about \$8)**  
 HEARTS OF CELERY OYSTERS CRANBERRY SAUCE  
 ROAST TURKEY WITH PECAN AND SAVORY STUFFING GIBLET GRAVY  
 CANDIED SWEET POTATOES BRUSSELS SPROUTS  
 GRAPEFRUIT AND AVOCADO SALAD FROZEN PUDDING  
 COFFEE OLIVES  
 NUTS FRUITS
- A CHICKEN DINNER (to cost about \$4.25)**  
 GRAPEFRUIT  
 CELERY OLIVES  
 ROAST CHICKEN WITH SAVORY STUFFING GIBLET GRAVY  
 MASHED POTATOES BOILED ONIONS  
 GREEN BEANS  
 CRANBERRY JELLY ON ORANGE SLICES  
 PUMPKIN MERINGUE OR MINCE PIE  
 COFFEE OLIVES
- A ROAST PORK DINNER (to cost about \$3.50)**  
 CIDER COCKTAILS  
 ROAST PORK WITH SAVORY STUFFING BROWN GRAVY  
 CELERY APPLE SAUCE  
 PIQUANT SPINACH  
 MASHED SWEET POTATOES AND YELLOW TURNIPS COFFEE  
 CRANBERRY PIE NUTS

**Cranberry Sauce**  
 1 pound cranberries  
 2 cups water  
 1 1/2 cups sugar  
 Pick over and wash cranberries, drain. Mix water and sugar in saucepan, bring to boil. Add cranberries and allow them to cook until they stop popping.  
**Whole Cranberry Sauce**  
 1 pound cranberries  
 2 cups water  
 2 cups sugar  
 Pick over and wash cranberries, drain. Mix water and sugar in saucepan, boil for five minutes. Add cranberries, boil hard without stirring for five minutes. Allow to cool in saucepan without stirring.  
 stiff, add hot syrup gradually. Combine meringue with fruit, fold in whipped cream. Turn into refrigerator tray and freeze at coldest temperature, stirring after first half hour of freezing.

**To Our Many Friends & Patrons**  
 The Torrance Feed & Poultry Market wishes you all a Merry Christmas and a Prosperous New Year.

### We Have a Complete Line of Poultry

- Turkeys
- Geese
- Ducks
- Rabbits
- Fancy Young Roasting Hens

**AT SPECIAL REDUCED PRICES**  
 LEAVE YOUR ORDERS EARLY

**Torrance Feed & Poultry Mkt.**  
 T. S. LOVELADY, Proprietor  
 1963 Carson St. Phone 407

### Christmas Meat and Vegetable Specials

**QUALITY Super MARKETS**  
 TWO STORES: 1325 Sartori Ave. (Downtown) and 2171 Torrance Blvd.  
 Prices Effective Tuesday and Wednesday at Both Stores

**Headquarters for Holiday Poultry**  
**Choice, Young, Fresh-Dressed Tom Turkey 23<sup>c</sup>**  
 15 to 24 Pounds

**CHOICE YOUNG HEN TURKEYS, 8 to 13 lbs. lb. 26<sup>c</sup>**

<b>FAT (On Order) GEESE</b> 1b. <b>28<sup>c</sup></b>	<b>FAT (On Order) DUCKS</b> 1b. <b>27<sup>c</sup></b>
<b>SOFT BONE ROASTERS</b> 1b. <b>33<sup>c</sup></b>	<b>LIBBY'S MINCEMEAT</b> 2 lbs. <b>25<sup>c</sup></b>
<b>OUR OWN MAKE PURE PORK SAUSAGE</b> lb. <b>28<sup>c</sup></b>	<b>EXTRA SELECT EASTERN OYSTERS</b> doz. <b>25<sup>c</sup></b>
<b>Legs of Whole or Half PIG PORK</b> lb. <b>25<sup>c</sup></b>	<b>Little Pig SAUSAGES</b> lb. <b>30<sup>c</sup></b>

**Fresh Vegetables**  
**SWEET, TENDER PEAS** 2 lbs. **15<sup>c</sup>**  
**EXTRA LARGE NAVEL ORANGES** doz. **25<sup>c</sup>**  
**UTAH OR LOCAL CELERY HEARTS** bun. **5<sup>c</sup>**  
**VALLEY GROWN LETTUCE** ea. **5<sup>c</sup>**  
**LARGE ARIZONA GRAPEFRUIT** 10 for **25<sup>c</sup>**  
**XMAS NUTS of All Kinds At Special Prices**