

Will Improve Alley to Permit 5 New Homes

The city of Torrance is determined to remove any barrier to building homes here under the new liberalized F.H.A. plan. This was evident from the alacrity with which the council acted on a request by W. A. Landon of Palms Station, Los Angeles, last night.

LOSES FOG LIGHTS

Mrs. C. S. Baston of Redondo Beach reported to police here the theft of two fog lights from her car while it was parked in the rear of the Torrance theatre last Thursday night.

"Gold in Them Thar Prunes" SAN FRANCISCO (U.P.)—California prune growers have received more than \$1,000,000 on their 1937 prune crop.

ASSOCIATED GROCERS

SPECIALS! For Friday and Saturday, February 23, 24

Crisco 1-lb. can 19c 3 lb. can 52c

Gold Medal "Kitchen Tested" FLOUR 5 lb. sk. 25c 10 lb. sk. 46c

DASH Med. Granulated Soap 25c

CHALLENGE BUTTER 1 lb. 35c

Oxydol 1g. 21c

CAMAY SOAP 2 bars 11c

Ivory Flakes sm. 10c Large 21c

FOLGER'S COFFEE 1-lb. 27 1/2c 2 lbs. 53c

SUNSWET Medium Prunes 2 lb. pkg. 13c

GOLDEN SWAN MILK 3 tall cans 19c

Clorox qts. 17c Pints 10c

BLACK SWAN SALMON PINK No. 1 Can 13c

PURE Pork Sausage lb. 25c

BLACK SWAN No. 2 1/2 can Tomatoes 2 for 17c

BLACK SWAN No. 2 1/2 can PEARS 16c

GOLDEN SWAN Tomato Juice No. 2 Can 3 for 25c

WELCH'S Qt. 43c Grape Juice pt. 23c

LARSEN'S No. 303 can VEG-ALL 12c

SCOTT Towel Holders 18c

Scott Towels 2 rolls 17c

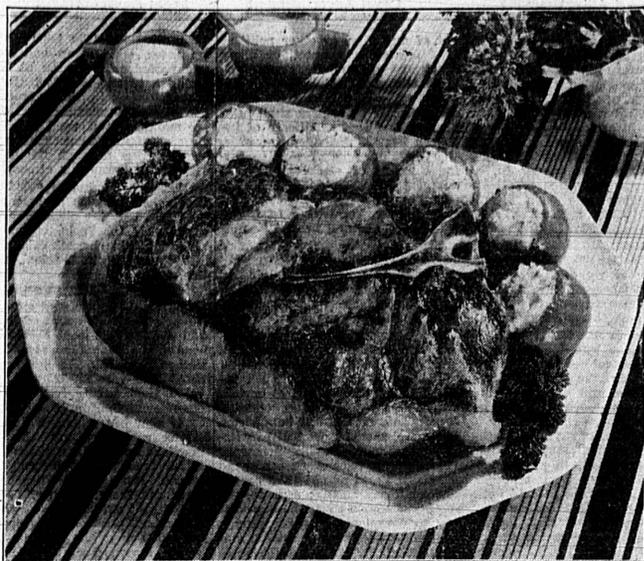
Ivory Soap med. 6c Large 11c

Your Associated Grocers DOAN'S MARKET 2223 Torrance Blvd. Phone 486

RICHARD COLBURN 1801 Cabrillo Phone 110

GEO. H. COLBURN 645 Sartori Phone 622

BROILED STEAK... ALWAYS A FAVORITE



A porterhouse steak, perfectly broiled and served with stuffed tomatoes, makes a dinner combination all will enjoy.

PORTERHOUSE STEAK IS BACK ON FAMILY MENU

The time was when porterhouse steaks were a luxury, but not so now. Housewives everywhere welcome the news that this popular meat can be put on the family menu regularly without undue strain on the food budget.

After all, there is nothing quite so delicious as a properly broiled porterhouse steak, and certainly the excellent quality steaks available now deserve to be broiled properly. There is, it seems, considerable variation of opinion as to the requirements of a perfectly broiled steak, but all agree that it should be tender and juicy, evenly cooked, and nicely browned.

For best results in broiling, choose a steak which has a generous covering of fat over the outside and one which is marbled with flecks of fat throughout the lean. Have it cut at least one inch thick, as then the inside may be tender and juicy and rare if desired while the outside is nicely browned.

Broiling the Steak Actual broiling of the steak is a very simple and easy procedure. Thoroughly pre-heat the broiling oven with the regulator set at "high." Place the steak on the rack in broiling oven far enough from the flame or heating element that by the time one side is nicely browned it will be about half done. With the oven regulator turned to "high," the top of the steak should be about three inches from the source of heat. If the distance must be less, reduce the temperature accordingly so that the steak will not cook too quickly.

When one side is nicely browned, season the steak with salt and pepper, turn, and finish cooking on the second side. A steak cut one inch thick requires two to fifteen minutes for broiling.

WELL, FOLKS: It's just too bad, but its HOUSE CLEANING TIME! I have everything to get the dirt, as follows: "Dick A-do," "Soil Off," "Head of All Cleaners," Scouring Brushes, Mops, Dust Mops, Oil Mops, Floor Wax of all kinds.

And then the paint comes next. Come in and get our "Interior Decorator." It tells you just what to do and how to select your colors. It's yours for the asking.

And this is the time to plant the Garden. You have the time. Invest your labor in something to eat. WORRELL The Hardware Man 1517 CABRILLO AVE. Phone 167-M

steak waiting on the family. If you have a sizzling steak platter, use it; if not, heat the platter so that the loss of heat will be at a minimum. A good steak deserves to be served sizzling hot and while still "puffy" with its own juices.

The steak pictured here is a porterhouse, sometimes known as T-bone. Club and sirloin are other steaks which are cooked in exactly the same way, and are also available at greatly reduced prices now. The club steak is small in size and is ideal for individual servings or when cut thick it may serve two. The sirloin steak is a wise choice for the larger family.

IT IS DANGEROUS It is dangerous to sell a SUBSTITUTE for 666 just to make three or four cents more. Customers are your best assets; lose them and you lose your business. 666 is worth three or four times as much as a SUBSTITUTE. Adv.

CHINESE CAKE-EATER COUNTS HIS CANDLES!



MAYBE little Ming-Chung's thoughts are on far-away China and dragon-parades or whatever Oriental fairy-godmothers bring good little Chinese boys on the day they're six years old. Maybe—but we doubt it! He looks much too well-pleased with this American-made birthday cake specially invented for the occasion by Betty Crocker, famous home economist. Here's the recipe. Try it, for it is just unusual enough to give your family a real taste-thrill.

Announcing the Opening of AL'S GARAGE Located at HARVEL'S GENERAL AUTO REPAIRING Specializing in Ford V-8's Phone 168 1530 Cravens

Lent Begins Wednesday, March 2

Lent, traditional fast period of 40 days observed by the Roman Catholic and many other churches in commemoration of the fast of Christ, begins next Wednesday, March 2.

That is Ash Wednesday and Lent will continue until Easter Sunday, April 17. Sundays are not counted in the "40 days" calculation.

The word "Lent" is derived from Anglo Saxon and Middle English words "Lenten" and "lencten," the spring, from "lang," long; so called from the lengthening of the days in springtime.

High School Trains Drivers BERKELEY, Cal. (U.P.)—The high school here has added an auto driving course to its curriculum.

Annul Marriage of Local Couple

Mrs. Ludwig Bruhanski was granted an annulment of marriage from her husband last Friday. The couple lived together eight months. Bruhanski is a crane operator at the Columbia Steel plant. Mrs. Bruhanski was also granted the use of her maiden name. She is now living in Long Beach.

PRIVATE DAY NURSERY

Lenora H. Ralston, having best of references, respectfully calls your attention to her Day Nursery, 1333 El Prado, where children are cared for in safety and refinement. Daily except Sat. Sat. nights till 12 and over week-ends.

TORRANCE PLUMBING CO. GUARANTEED PLUMBING REPAIR SERVICE. Servel Electrolux Refrigerators, Andrews Wall Heaters, Fraser Floor Furnaces, Magic Chef Gas Ranges, General Water Heaters. MODERNIZE NOW WITH NEW PLUMBING ON FHA. F. L. PARKS OPPOSITE POST OFFICE PHONE 60 1418 MARCELINA AVENUE

Record Crop ORANGE Jubilee. SPECIAL PRICES EFFECTIVE IN ALL SAFEWAY STORES. There's a record crop of oranges this year. Due to ideal weather conditions, this year's yield of the golden fruit is one of the largest and finest that Southern California has had in years.

THERE ARE MANY WAYS TO USE ORANGES

- ORANGE VELVET CREAM SHERBET RICH AND CREAMY. 1 cup sugar, 1 cup water, 2 tbs. whites, 1 tsp. grated orange rind, 1 cup orange juice, 2 tbs. lemon juice, 1/2 tsp. salt, 1/2 cup whipping cream.

EXTRA LARGE ORANGES 2 dozen 35c. LARGE ORANGES 2 dozen 27c. MEDIUM ORANGES 2 dozen 21c.

AVOCADOS each 10c. GRAPEFRUIT 4 for 10c. LETTUCE GOOD SIZE 2 for 9c.

ROBIN HOOD MARGARINE Per Pound .13c. HARVEST BLOSSOM FLOUR. AIRWAY COFFEE, EDWARDS COFFEE, NOB HILL COFFEE, CANNED MILK, MAX-I-MUM MILK, MALTED MILK, STOKELY TOMATO JUICE, LIBBY TOMATO JUICE.

EAT MEAT MORE OFTEN... PRICES ARE DOWN AT YOUR SAFEWAY. SWIFT'S HAMS, BACON, BEEF ROAST, X-L-N-T TAMALES, ROUND STEAKS, LAMB CHOPS, BEEF ROAST, RUMP ROAST, LAMB BREAST.