



More Shoes Taken Off Rationed List

Women's and misses' evening slippers of all types, and men's patent leather shoes were stricken from the ration list on Dec. 18, according to Frank Balthis, Jr., O.P.A. district administrator for eight Southern California counties.

"This action," says Balthis, "removes from ration all women's and misses' evening slippers manufactured before Dec. 18, if trimmed with gold or silver, or if the uppers are made principally of metallic mesh, metallic fabric, brocade, crepe, moire, faille and materials with sequins or rhinestone appliques."

Other formal types of woman's shoes, such as dressy afternoon shoes, remain under ration, and the same is true of patent leather shoes other than men's models.

"Ballet slippers made of catheide leather, unless manufactured before Jan. 1, 1944, will go under ration, since catheide leather is needed for the continued production of ordinary shoes."

DESIGNATED HIGHWAYS

There are 500,000 miles of designated highways in the U. S.

Roasting Poultry The Modern Way

Dinner will be quicker and simpler for many this Christmas because families are deep in war service and travel conditions may prevent some family reunions. But it will still be everyone's wish to enjoy a meal featuring at least some of the traditional holiday dishes.

This year there are added reasons for building your dinner around a turkey or some other tasty bird. Using poultry helps to spare the meat for the fighting men overseas and at home—and it spares the family ration, too. And if you cook the Christmas fowl the modern way—with the heat moderate most of the time—you will spare the bird, too.

Roast Poultry a Favorite
Roasting is a time-honored way of serving up the main Christmas dish, and justly so. Roast fowl looks good and tastes good. And this year the stretching does its bit nobly by stretching the good poultry flavor, so that the bird goes farther in use.

Roasting calls for a young bird, preferably one well-fattened. It takes soaking in water and steam to make the older bird tender.

If it's to be roast fowl, allow about 3/4 to 1 pound—dressed weight—for each person to be served, unless the bird is fat goose or duck. In that case, you will need 1 to 1 1/2 pounds for each person.

To Fix for the Oven
Next comes fixing your bird for the oven. Pull out pin feathers. Scribe off the hairs quickly over a flame. Then cut off head and feet and scrub the bird with a wet cloth and a little cornmeal. Braise thoroughly and wipe dry. Cut off the oil sac on the top of the tail. Save giblets to stew for good gravy, and draw the bird.

When ready for roasting, sprinkle the bird inside with salt and fill the body cavity with stuffing. Don't pack the stuffing too tight, because it needs room to expand.

To hold in the stuffing at the tail of the turkey or chicken, you can use the heel of a loaf of bread. Tuck the legs under the band of skin and sew with soft white twine or tie the legs close to the body. Put some stuffing in the loose skin at the base of the neck. And fold the skin toward the back, fastening it with a skewer or stitches.

Fold the wing tips back on wings or cut off the tips and tie wings close to the body. It's best not to run string across the breast—it leaves marks on the surface. Last of all, just before you pop the bird in the oven, sprinkle with salt and dust lightly with flour, too, if you like.

Roasting the Bird
To roast your bird the modern way, keep the oven temperature moderate to slow. Roast a 4 to 5 pound chicken at 350 degrees F. from 1 1/2 to 2 hours. Roast a turkey of 8 to 9 pounds at 325 degrees F. from 2 1/2 to 3 hours. The larger the turkey, the lower the temperature and the longer the roasting time it needs.

Roast the bird on a rack in a shallow pan. Start roasting with the bird's back up and breast down. Don't add water

or cover the pan when roasting. Turn a small or medium-sized bird and baste every half hour. . . turning every hour is often enough for a very large bird when the oven is slow. When the meat is tender in the thickest parts and the juice does not show a red tinge, your bird is ready for the feast.

Cooking Older Birds

An older turkey, duck or other bird needs different cooking from the roasting type. One method is braising—a good way to cook well-fattened birds past their prime for roasting but not necessarily in the stewing group. It's also a good way to cook young birds over the frying range and too lean for open-pan roasting.

To braise a fowl in a covered roaster, prepare and draw it as for roasting. Sometimes the bird needs a preliminary steaming. . . this depends on its age.

If a bird is still young enough to have a flexible tip on the rear end of the breastbone, place it on a rack in a covered roaster, with no water added. Cook at 250 degrees F. until the fowl is tender. Still another way to cook an older bird is to cut into serving portions, brown in fat and put it into a casserole with vegetables to braise.

If your bird is a genuine older, it needs long, slow cooking in water or steam. You can stew or steam it whole or in pieces.

FEMINE FINGERPRINTS

More than one-sixth of all criminal fingerprints of females received last month by the state division of criminal identification and investigation were those of juveniles, Charles Stone, director of penology, reports. In a report to Gov. Earl Warren Stone said that a total of 677 female fingerprints were received from arrests throughout the state and of this number 118 were those of juveniles.

WALNUT SET-ASIDE

The quantity of walnuts in California, Oregon and Washington required to be set aside for shelling was reduced from 20 to 10 per cent of the merchantable nuts offered for shipment by action of the Food Distribution Administration today. The revision is retroactive to Oct. 2, effective date of the original set-aside order.

War Contract Termination Peril Warning

T. W. Johnson, vice president of the Security First National Bank of Los Angeles, declared this week that economic casualties affecting thousands of industrial plants and millions of workers can be prevented in the immediate post-war period only if business and government get together at once on contract cancellation terms.

Johnson made this statement before a manufacturing and industries committee of the Los Angeles Chamber of Commerce with the added assertion that when the last hour of the war comes vast segments of American industry will find their assets frozen in military contracts.

"Magnitude of the contract cancellation program at the end of the war can only be imagined," Johnson said. "We have never before had anything that compares with the peril we face. As of Sept. 1, the War Department alone not counting the Navy or Maritime Commission, had 109,000 prime contracts outstanding, involving more than 1,000,000 subcontracts, with the values totaling \$2,000,000,000. When the last war ended, we had only 30,000 contracts with a total value of \$7,500,000,000 in force. Only 3000 of the contracts were carried on to completion and 27,000 were cancelled. We have not yet entered the real contract cancellation period of this war, yet terminations to date have passed \$5,800,000,000, or almost as much as the entire amount of contracts in force when the last war ended."

"Unless the government acts at once to arrange for prompt negotiated settlements of war contracts, peacetime will bring far more economic loss through idle factories and idle men than any monetary gain that might come as the result of laborious audits. Besides, there are not enough accountants in the United States to carry on the gigantic task of auditing all the war contracts that will have to be settled."

Lock out for pedestrians when drive. Look out for cars when you walk. This bit of advice comes from the State Department of Motor Vehicles.

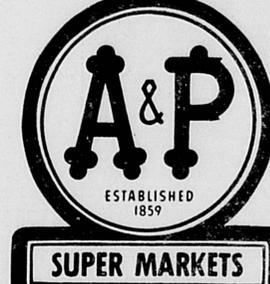


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OUR CEILING PRICE 47^c lb.

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OUR CEILING PRICE 47^c lb.

Popular Brands! Fancy, Eastern

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Whole or Half, Yencloved **35^c lb.**

Flaco Bacon 32^c lb. Sliced Bacon 39^c lb.

Hen Turkeys 49^c lb.
Under 16 lbs. Grade A
OUR CEILING PRICE . . . 51c lb.

Roasting Chickens Grade A Drawn 55^c lb.
Stewing Hens Grade A Drawn 49^c lb.
Frying Chickens Grade A Drawn 57^c lb.
Pork Sausage Bulk . . . 32^c lb.

*** Holiday Suggestions! ***

Raleigh Cigarettes . . . Carton of \$3.33
Karl's Cuban Rum . . . Fifth \$3.89
Tequila Hermosa or Pancho Brand . . . Fifth \$4.45
Dry Gin Cocktail Hour . . . Fifth \$3.54
Bell Poultry Seasoning . . . 1-oz. pkg. 9^c
Golden West Eggs Medium Size Doz. 50^c
Tomato Juice Sacramento Valley 47-oz. Can 20^c
Stickney's Stuffing for Meat & Poultry 6-oz. pkg. 12^c
Ripe Olives Lindsay Extra Large Pint Jar 19^c
Tomato Soup Campbell's . . . 10 1/2-oz. Can 8^c
Cluster Raisins Dessert Brand . . . 15-oz. Cello 23^c

*** Christmas Candies! ***

Gum Drops . . . lb. 10c Florida Slices . . . lb. 10c
Thin Mints . . . lb. 21c Cream Drops . . . lb. 13c

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Sam Levy

Wishes You and Yours a Very **MERRY CHRISTMAS**



In a disturbed world, a world beset by doubt, let us hold firmly to our hearts the faith in the teachings of Him whose birth we honor Saturday. And let us affirm with staunch conviction the truth that so long as His guidance lights the way, all will be well.

Certainly in many Torrance homes there will be boys away at camp and on the fighting fronts . . . so observation of Christmas this year is truly an expression of faith in Him for their safe and victorious return.

So to you and yours, Sam Levy wishes every one of you a Very Merry Christmas.

DON'T FORGET—IF YOU CAN'T FIND IT ANY PLACE ELSE, YOU WILL FIND IT AT SAM LEVY'S.

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