

# ..more super-shoppers depend on Lucky Bonded Beef for perfect tenderness - EVERY TIME!

LUCKY BONDED or USDA GRADED CHOICE STEER BEEF IS SOLD WITH AN ABSOLUTE "MONEY-BACK" GUARANTEE! . . . YOU ARE ASSURED OF THE FINEST STEER BEEF AVAILABLE — EVERY TIME — WHEN YOU DEPEND ON LUCKY!

LUCKY BONDED or USDA CHOICE

## Round steak

Center cut from the tender, juicy portion of the round. . . Each steak is carefully selected for tenderness, juiciness, flavor and chunked full rich red goodness

# 65<sup>c</sup> lb

LUCKY BONDED or USDA CHOICE

## chuck roast

Here is fine beef aged to eating perfection and trimmed of excess fat before weighing. . . Low priced for this special bonded beef sale!

Blade Cut

# 35<sup>c</sup> lb

LUCKY BONDED or USDA CHOICE

## round beef

This week's budget stretcher.

# 35<sup>c</sup> lb

LUCKY BONDED or USDA CHOICE

## boneless sirloin steak

Tender, juicy and deliciously good. . . Flavored by connoisseurs who know fine meat.

# 85<sup>c</sup> lb

- CROSS RIB ROAST** 69<sup>c</sup>  
Boneless—Lucky Bonded or USDA Choice . . . lb.
- STANDING RIB ROAST** 77<sup>c</sup>  
Lucky Bonded or USDA Choice . . . lb.
- RUMP ROAST** 65<sup>c</sup>  
Lucky Bonded or USDA Choice . . . lb.
- RIB STEAK** 87<sup>c</sup>  
Lucky Bonded or USDA Choice . . . lb.

- BONELESS TOP SIRLOIN** \$1.38  
A he-man favorite cut—Lucky Bonded or USDA Choice.
- NEW YORK CUT STEAKS** \$1.69  
Marvelous Lucky Flavor—Lucky Bonded or USDA Choice
- E-Z CUT CUBE STEAK** 98<sup>c</sup>  
This cut cooks quickly to delicious tenderness.
- CHUCK ROAST** 43<sup>c</sup>  
Center Cut—Lucky Bonded or USDA Choice.
- SIRLOIN TIP STEAK** 89<sup>c</sup>  
Lucky Bonded or USDA Choice . . . Enjoy its flavor.
- GROUND ROUND** 65<sup>c</sup>  
Bonded round steak . . . freshly ground, tender and juicy!
- SIRLOIN TIP ROAST** 69<sup>c</sup>  
Lucky Bonded or USDA Choice . . . flavorful, tender!
- PRIME SHORT RIBS OF BEEF** 49<sup>c</sup>  
Fresh cut from Lucky Bonded or USDA Choice.
- BONELESS STEWING BEEF** 69<sup>c</sup>  
For a savory dish that will bring genuine compliments.
- GROUND CHUCK** 59<sup>c</sup>  
Flavorful and handy for your favorite recipe.
- FILLET OF ROCKFISH** 49<sup>c</sup>  
Strictly fresh.
- HALIBUT STEAKS** 69<sup>c</sup>  
Northern.
- LUCKY SLICED BACON** 53<sup>c</sup>  
Thick Sliced Bacon . . . 2 lb. Pkg. \$1.05.

beverage dept. specials!  
 BROWN CROWN Case of 24 — 12-oz. Cans 2.99  
 LUCKY — KENTUCKY STRAIGHT 84 Proof — 5 Yrs. Old. Fifth 3.99

... It's salad time at Lucky! Sparkling-Fresh Vegetables!

**lettuce 2 for 19<sup>c</sup>**  
Crispy-Fresh, green solid heads.

**tomatoes 19<sup>c</sup> lb**  
Fancy grade, firm, red-ripe.

**AVOCADOS . . . . 2 for 25c**      **GREEN ONIONS AND RED RADISHES 3 for 14c**  
Fuerte variety . . . large size.      Fresh, large bunches . . . crispy-fresh.

**CUCUMBERS . . . . 10<sup>c</sup>**  
Extra fancy . . . long green and firm.

**PRICES EFFECTIVE 7-DAYS THURS. thru WED., MAR. 7-13**  
Sales tax added to taxable items



- REDONDO BEACH
- WEST LOS ANGELES
- LOMITA
- LENNOX
- TORRANCE
- HERMOSA BEACH
- PENNINSULA SHOPPING CENTER
- INGLEWOOD

## WIFE SAVERS

By **BARBARA DUFFY**  
Southern California Edison Co. Home Economist

### DESSERT AND COFFEE ENTERTAINING

Many opportunities to entertain with dessert and coffee parties occur in the spring—the hostess with the mostest can very well gain that reputation by serving a delicious, extra special dish in keeping with the day being celebrated.

#### Cherry Cheese Delight

1 9-inch pie shell, baked      1 teaspoon vanilla  
 1 8-ounce package cream cheese      ½ pint whipping cream, whipped  
 1 cup confectioner's sugar      1 can (#303) cherry pie filling

Bake in an electric oven one 9-inch pie shell, set aside to thoroughly cool while preparing the filling. Whip the cream with an electric mixer until quite stiff. Thoroughly mix cream cheese, confectioner's sugar, and vanilla together with an electric mixer. Fold the whipped cream into the cream cheese mixture and pour in the cooled pie shell, spreading evenly. Refrigerate for 1 hour. Top with cherry pie filling. Return to the refrigerator for at least 4 hours before serving. Serves: 8.

Suitable for any sentimental occasion, such as a bride's party or announcement party, is this glamorous Queen of Hearts recipe:

#### Queen of Hearts

##### Meringue

4 egg whites  
 1 cup granulated sugar, sifted  
 1 teaspoon cream of tartar

The eggs must be at room temperature to get good volume in beating, so remove them from the electric refrigerator in sufficient time to reach that degree. Beat the egg whites and cream of tartar until stiff with the electric beater. Gradually fold in the sifted sugar. Line a cookie sheet with unglazed brown paper. Trace a large heart shape on the paper. Pour meringue on heart. Bake at 275 degrees for 60 to 80 minutes. Should be delicately browned. Have ready a heart-shaped cardboard backing to place baked meringue on to prevent fragile shell cracking. Cool and fill.

#### Lemon Filling

4 egg yolks  
 5 tablespoons lemon juice      ½ cup sugar  
 1 tablespoon grated lemon peel  
 1 cup whipping cream

Beat the egg yolk with electric beater until light and smooth. Add the fresh lemon juice, peel and sugar. Pour mixture into a sauce pan and cook on LOW until thickened, stirring continuously. Cool. Whip the cream and fold in cooled lemon filling. Spread filling on center of meringue heart. Decorate edge of filling with coconut tinted with red food coloring. Store in refrigerator 12 hours. Serves: 10-12.

For still another unique dessert specialty, try making tiny date tarts. They're simple, and oh, so good. The filling and tart shells may be made ahead of time. The shells stored in an air-tight can, filling in the refrigerator, then assembled just before serving.

#### Shortbread Date Tarts

(Two dozen little ones)

24 shortbread pastry shells (see recipe following)  
 1½ cups date filling (see recipe)  
 ½ cup cream, whipped  
 12 marshino cherries

Shortly before serving, fill shells with cooled filling, top with whipped cream, and garnish each tart with a cherry.

#### Shortbread Pastry

Place 1 cup butter, ½ cup confectioner's sugar, and 1 cup flour in mixing bowl and work with your hands, adding another cup of flour gradually until dough cracks when you squeeze it, yet is pliable enough to pat out a roll. Roll thin and cut to fit small (1½-inch) tart pans, ungreased. Bake in preheated oven 275 degrees for 20 minutes, or until very pale beige; remove from pans and cool on rack. Store in air-tight can until wanted.

#### Date Filling

Combine 1 cup chopped dates, ¼ cup sugar, ½ cup boiling water. Cook until thickened. Stir in 1 teaspoon lemon juice and 1 teaspoon butter. Cool.

### STAR GAZER\*\*

By CLAY R. POLLAN  
 Your Daily Activity Guide According to the Stars.  
 To develop message for Thursday, read words corresponding to numbers of your Zodiac birth sign.

ARIES MAR. 21-20	Taurus APR. 21-20	Gemini MAY 21-20	Cancer JUN. 21-20	Leo JUL. 21-20	Virgo AUG. 21-20	Libra SEPT. 21-20	Scorpio OCT. 21-20	Sagittarius NOV. 21-20	Capricorn DEC. 21-20
1 Guilt	2 Cooperation	3 Writing	4 Excitement	5 Adventure	6 Friendship	7 Romance	8 Power	9 Wealth	10 Success
11 Help	12 Making	13 Toys	14 Enemies	15 Power	16 Profit	17 Home	18 Friends	19 Pleasure	20 Personal
21 Love	22 Recreation	23 Obligations	24 Purchase	25 Side	26 Loss	27 Way	28 Values	29 Obligations	30 Values
31 Friends	32 Friends	33 Friends	34 Friends	35 Friends	36 Friends	37 Friends	38 Friends	39 Friends	40 Friends