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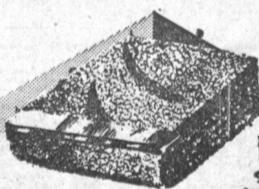


**LEATHER WALLETS**

Last-minute gift idea! Men's or Women's style wallets in top grain leather. Assorted colors, luxury features. Coin purse, picture holder, gold trim. A big savings at this little price...

**\$1.88**

Yes, you may spend the holidays with families, Magic Chef will be with you! CHRISTMAS DAY December 25 MONDAY December 26



**BEAUTY BLEND CANNON BLANKET**

A snuggle-soft, blessed blend of 94% rayon and 6% acrylic in a full 72x90 inch loomed blanket that is both washable and mothproof. Bound with a wide edging of satin acetate, these fine Yardy Cannon blankets will wear and wear.

**\$3.88**

pink, blue, green, yellow or sandalwood.



**Coffematic**

10-cup percolator complete with all these exclusive features for making finer coffee: Flavor Selector, Heat Sentinel, Cold Water Spout and Non-Drip Spout. Just fill it up and plug it in for the best coffee you've ever tasted. Regularly \$19.95; you save \$8.96!

**\$10.99**

**Ocean Spray RASPBERRY SAUCE**

**29¢**

AVAILABLE OR... all... DO... an



ARMOUR'S STAR Grade "A" Young Frozen Oven Ready

**TOM TURKEYS**

Magic Chef Turkeys are not just broadbreasted... They are b-r-o-a-d all over—they're shorter, thicker, rounder, just loaded with tender, flavorful meat. We guarantee these are the best Toms you can buy.

**39¢ lb.**

16 to 22 Pound Average

APPLE VALLEY Grade "A" Young Frozen Oven Ready

**HEN TURKEYS**

12 to 16 Pound Average

**45¢ lb.**

Fresh, Eastern, Lean Rolled and Tied

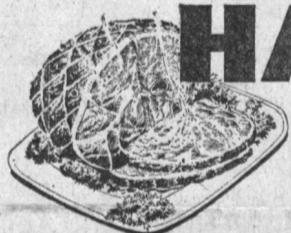
**BONELESS PORK ROAST**

**49¢ lb.**

Wilson's "Tender Made" Fully Cooked Full Shank Half Ready to Serve

**SMOKED HAM**

**55¢ lb.**



Golden Creme Premium

**ICE CREAM**

Half Gallon Round

**69¢**

**C. & H. Pure Cane BROWN OR POWDERED SUGAR**

**2.25**

1-lb. Package

Hormel's "Midwest" Fine Flavor 1-lb. Package

**SLICED BACON**

**49¢**

Oscar Mayer's "Little Fryers" 1-lb. Package

**PORK LINK SAUSAGE**

**59¢**

**FRESH TURKEYS**

For those of you who prefer fresh turkeys we have available in a limited supply, in all sizes, fine, top-quality, plump, double-breasted fresh birds, grown in Palomar Mountain region on California's finest turkey ranches. Try one of these for a spectacular, old-fashioned Christmas dinner. You'll be glad you did.

Fresh, Western In handy 12-oz. Jar

**OYSTERS**

**59¢**

Gulf Princess, Frozen, Cleaned and Peeled 12-oz. bag.

**SHRIMP**

**99¢**

Australian Fresh Frozen Rich In Protein

**LOBSTERS**

**89¢ EACH**

Eureka Brand Fresh Frozen In 8-oz. Can

**CRAB MEAT**

**69¢**

Ol' Smokey Tops in Flavor 1-lb. Roll

**PORK SAUSAGE**

**39¢**

Star Kist, Flash Frozen; 10-oz. Package

**LOBSTER TAILS**

**\$1.19**

**Muffins**

**19¢**

**Olives**

**29¢**

**Apple**

**23¢**

**Apple Cider**

**49**

Decorator wrapped in ribbon and a sprig of pine

**Christmas Stollen Coffee Cake**

**\$1.25**



**ICE BOX RYE BREAD** Regular 29¢



Cooked and Ready to Eat

**Choice Roast Beef**

**\$1.49 lb.**

**Genuine Kosher Midget Salami** 79¢ lb. or by the piece

**HOLIDAY FAVORITE HAMS**

**3.79**

**CHEESE**

1-Ounce \$1, 3-Ounce \$1

Del Amo Shopping Center Corner of Hawthorne & Sepulveda

**MAGIC CHEF**



**High C Slaw**

Tangerines, the wonderful kid-glove fruit from Florida, are back to brighten the winter food picture with their high C—C for their bright color which accents duller foods, C for their high-vitamin content. This year's crop will be 50% larger than last.

Cabbage slaw, that wintertime favorite among salads and sides, takes well to the addition of this tangy citrus fruit. The tangerine flavor is a nice addition to the cabbage, and since both foods boast high vitamin C, the salad will be good for everyone. It's particularly good with ham and pork dishes.

Remember that the tangerine season is short. Buy enough fruit so that you can pack it in lunchboxes, use it in salads and fruit cups, and have it around for between-meal snacks.

**Tangerine Slaw**  
4 Florida tangerines  
2 cups shredded cabbage  
2 teaspoons sugar  
1/2 cup mayonnaise  
1 tablespoon vinegar

Chill tangerines before preparing. Peel; remove white membrane. Pull sections apart. Cut off center membrane with scissors. Cut sections in half; pile on top of cabbage. Combine remaining ingredients; spoon on top of tangerine sections. When ready to serve, toss lightly. Yield: 6 servings.

**Christmas Bread**

Stollen, like the Christmas tree, came to us from Germany. And, like the Christmas tree, it's become an American tradition. Rich and good as it is, it's easy to make. Stollen keeps well, too; so make several before Christmas and give them as gifts to very special friends.

**STOLLEN**  
1/2 cup milk  
1/3 cup sugar  
1 teaspoon salt  
2 tablespoons shortening  
3/4 cup very warm water  
1 package or cake yeast, active dry or compressed

1 egg beaten  
3 cups sifted flour  
1/2 cup chopped blanched almonds  
1/4 cup finely cut candied cherries  
1 teaspoon grated lemon rind  
1 tablespoon soft margarine or butter  
2 tablespoons sugar  
1/2 teaspoon cinnamon  
Pinch cardamom (optional)

Scald milk and stir in sugar, salt and shortening. Cool to lukewarm. Measure water into bowl (very warm, not hot, for active dry yeast; lukewarm for compressed). Sprinkle or crumble in yeast. Stir until dissolved and add lukewarm milk mixture and egg. Stir in 1 cup flour and almonds, citron, cherries and lemon rind. Stir in remaining flour.

Turn dough out on lightly floured board knead, adding more flour if needed to prevent dough sticking to board. Knead until dough is smooth and elastic (about 5 minutes). Shape into a shortening. Cover and let rise in warm place free from draft, until doubled (about 1 hour). Punch down. Cover and let rest 5 to 10 minutes.

With palms of hands press dough into oval shape a scant 1/2 inch thick. Spread half of oval with soft margarine or butter. Mix sugar and cinnamon and sprinkle on top. Fold unspread half lengthwise over sugar and cinnamon, making edges even.

Lift to lightly greased baking sheet. Curve the ends slightly. Press down the folded edge, not the open edge. This helps the loaf keep its shape as it rises and bakes. Cover and let rise until doubled (about 1 1/4 hours). Bake in 350-degree oven 30 to 35 minutes. Remove from baking sheet. When cool, frost and decorate.

**FROSTING**  
3/4 cup sifted confectioners' sugar  
1 tablespoon top milk or cream  
1/2 teaspoon vanilla  
Candied cherries, sliced  
2 tablespoons chopped or slivered almonds

Mix sugar and milk or cream to make a smooth, thick frosting that will just pour. Add vanilla. Pour over top of loaf, letting frosting drip down sides. Decorate with sliced cherries and sprinkle with almonds.

**GRIFFITH PARK**  
Griffith Park Observatory's traditional Yule show, "The Christmas Star," will be bowed in at the municipal scientific center's planetarium theater Saturday, it was reported by the Los Angeles City Recreation and Park Department.