



COMPLETE SELECTION OF
PASSOVER FOODS

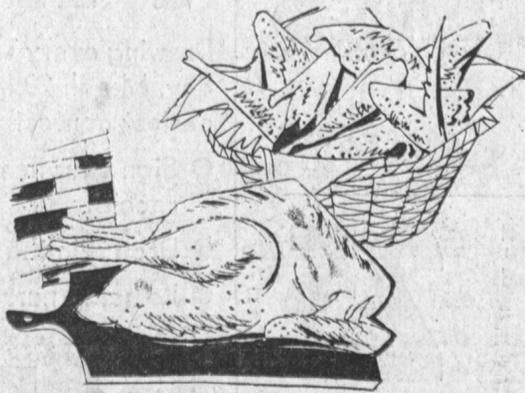
MANISCHEWITZ
MATZOS 5 lb. **\$1⁹⁸** pkg.

MOTHER'S, KING SIZE OR REGULAR 2 lb. jar **99c**
GEFILTE FISH
MOTHER'S, RICH AND FLAVORFUL quart jar **33c**
BEEF BORSCHT

In the spirit . . . in the tradition of Passover! For tasty, balanced meals . . . strictly kosher foods backed by years of cooking skills and devotion to tradition.

HUME ELBERTA
REESTONE PEACHES
5 no. 2 1/2 **\$1** cans

U.S.D.A. GRADE "A"
FRESH FRYERS
whole body **29^c** lb.



LIBBY
TOMATO JUICE
19^c 46 oz. can

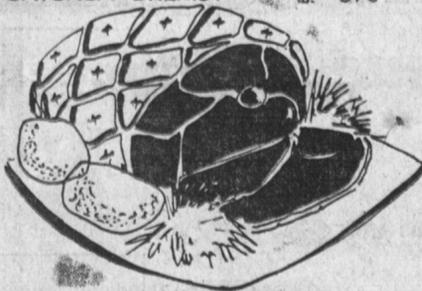
U.S.D.A. GRADE "A" FRYERS
Split & Quartered
33^c lb.

U.S.D.A. "CHOICE" BEEF
Chuck Steak
39^c lb.

U.S.D.A. Grade "A" Fry, freeze for TV snacks!
CHICKEN WINGS lb. **29c**
U.S.D.A. Grade "A" Chicken . . . For soups, stews!
BACKS & NECKS lb. **10c**

U.S.D.A. Grade "A" Chicken. For picnic lunches!
LEG & THIGHS lb. **49c**
U.S.D.A. Grade "A" . . . For elegant casseroles!
CHICKEN BREAST lb. **59c**

FULL SHANK
HALF HAM
37^c lb.



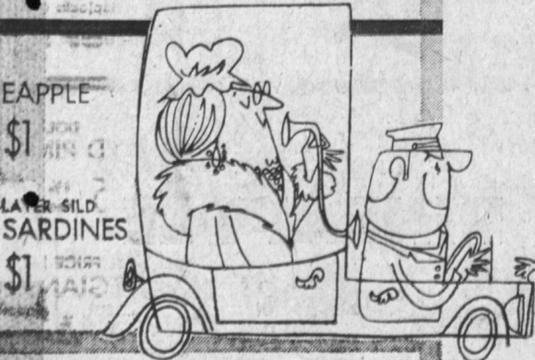
You can't beat tender, lean and juicy ham for easy cooking and delicious eating!

BUTT PORTION **49^c** lb.
Planning a family get-together during Easter vacation? Serve tender, flavorful ham!

WHOLE HAM **49^c** lb.
Finest slices, right from the heart of the ham! Broil and baste with fruit juices.

CENTER CUT SLICES **98^c** lb.

Short-cut to good tomato dishes! No. 303 can
Tomatoes 2 for **29^c**
Healthful refreshment! 46 oz. can
Combination Drink 29^c
for hot waffles! 28 oz. bottle
Pancake Syrup 29^c
pancakes for breakfast or supper! 2 lb. bag
Flapjack Flour 39^c



APPLE \$1
LA PER SILD SARDINES \$1

SOLID, RIPE
SLICING TOMATOES
10^c lb.

U.S.D.A. GRADE "A" FLASH FROZEN
HEN TURKEYS
35^c lb.

FARMER JOHN
Table Brand BACON
1 lb. pkg. sliced **39^c**

FRESH, LEAN
GROUND BEEF
3 lbs. **\$1**

See Pak. Sea-fresh flavor! 10 oz. pkg. frozen
BREADED SCALLOPS 59c

See Pak. A good Lenten buy! 6 oz. pkg. frozen
BREADED OYSTERS 59c

For breakfast or supper. 1 lb. pkg. sliced
SWIFT'S PREMIUM BACON 49c

GARDEN FRESH
ADISHES & GREEN ONIONS
3^c bunch

MAGIC CHEF

DEL AMO SHOPPING CENTER
CORNER OF HAWTHORNE & SEPULVEDA

Party Punch Bowl Stars Pink Drink

For any open house nothing will raise the spirits and warm the heart more than a "party rally 'round the punch bowl." The theme for your party can take its name from an outstanding wine-punch gaining wide popularity throughout the country. Pink Gold punch, made of a brilliant, lively carbonated Roselle wine, with maraschino cherries, poured over a star ice mold, can set the stage for your own festival of food for guests.

PINK GOLD PUNCH BOWL

- 2 bottles Pink Gold (carbonated Lake Roselle wine)
- Star Ice Mold
- Maraschino Cherries
- To make star mold pour about 1/2 inch water into bottom of mold. Freeze firm, arrange maraschino cherries around edge of mold, pour in small amount of water, being careful not to disturb cherries. Freeze firm. Fill mold with water and freeze firm. Unmold just before serving into punch bowl with cherry

SHERRIED SNOWBALLS

- 2 tablespoons cocoa
- 1 cup confectioners sugar
- 1/3 cup Widner Neapolitan Sherry or Lake Niagara Wine
- 3 tablespoons light corn syrup
- 3 cups crushed vanilla wafers (12 oz. package wafers)
- 1 cup broken pecans
- 2/3 tablespoons light corn syrup
- 3 cups crushed vanilla wafers (12 oz. package wafers)
- 1 cup broken pecans
- 2/3 cup confectioners sugar
- Sift cocoa and 1 cup confectioners sugar. Stir in wine combined with light corn syrup. Add vanilla wafers and nuts and mix thoroughly. Roll the mixture into small balls and dredge with the 2/3 cup confectioners sugar. Makes 40.

Beer Adds Tang To Fruit Cake

For centuries, the Europeans have used beer or ale for flavor and moistness in their baking. The subtle tang and malty flavor add interest to fruit cakes. This is ideal for gifts as it stays fresh and moist.

When using beer or ale in recipes, just be sure there is no head so you can measure the amount accurately. If it's too foamy to measure, stir rapidly and the foam will quickly subside.

BEER FRUIT CAKE

- 1/2 cup butter or margarine
- 3/4 cup firmly packed brown sugar
- 1 egg
- 1 1/2 cups sifted all-purpose flour
- 3/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 teaspoon each ginger and nutmeg

Individual Crab Pies Sure Success at Buffet

Individual crab pies, a delightful, easy-to-make addition to your party buffet. Prepare them ahead, if you like, and freeze unbaked until ready to use. (Make extras as a freezer-gift for the folks next door.)

INDIVIDUAL KING CRAB PIES

- 2 pkgs. pie crust mix
- 2 pkgs. (6 oz. frozen crab meat
- 1 can (4 oz.) sliced mushrooms, drained
- 1 pkg. (10 oz.) frozen mixed vegetables, cooked and drained.
- 1 can (10 oz.) condensed cream of chicken soup
- Defrost crab meat and drain thoroughly. Prepare pie crust according to package directions. Roll out half the crust and cut into circles large enough to line tart pans. Combine crab meat with mushrooms, mixed vegetables and cream of chicken soup. Spoon 1/2 cup of this mixture into each pan. Roll out remaining pie crust and cut circles to cover tops of pies. Press edges of each pie together with a fork. Prick tops with fork. Bake at 400 deg. F. 15-20 minutes, or until golden brown. (If frozen unbaked, lengthen baking time 5 or 10 minutes. Baked pies can be reheated 5-10 minutes at 400 deg. F.) Serve in tart pans with tossed green salad and lemon sherbert. (Makes eight 4 1/2 inch pies.)
- For gala crab legs salad platter, combine 1/2 cup of your favorite Italian dressing with 1/4 teaspoon dry mustard or 1/4 teaspoon curry powder. Makes enough sauce for one 12 ounce package King Crab Legs. Serve meat with mushrooms, mixed vegetables and cream of chicken soup. Spoon 1/2 cup of this mixture into each pan. Roll out remaining pie crust and cut circles to cover tops of pies. Press edges of each pie together with a fork. Prick tops with fork. Bake at 400 deg. F. 15-20 minutes, or until golden brown. (If frozen unbaked, lengthen baking time 5 or 10 minutes. Baked pies can be reheated 5-10 minutes at 400 deg. F.) Serve in tart pans with tossed green salad and lemon sherbert. (Makes eight 4 1/2 inch pies.)
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LAST CHANCE! Beginner's Dance Class GRAND OPENING

FRIDAY, MARCH 29 . . . 9:00 P. M.

★ MUSIC BY LIVE ORCHESTRA ★



30 HOURS
FOR **\$500**

YOU WILL LEARN:
Cha Cha, Swing, Tango, Mamba, Fox Trot, Waltz, Samba

THIS OFFER INCLUDES: Four Private Lessons—Ten Class Lessons—Sixteen Hours Social Dancing

FREE ADDED FEATURE!
THE BOSSA NOVA
Taught by our Dance Director opening nite, March 20

FRED ASTAIRE STUDIOS

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