

Christmas Shopping made easy

SAVINGS FROM LUCKY

ONLY LUCKY GIVES YOU STORE-WIDE TOTAL DISCOUNTING!

TOP QUALITY USDA CHOICE or LUCKY BONDED MEATS COST LESS EVERYDAY — 365 DAYS A YEAR!



- CHUCK ROAST** 33¢/lb
Blade Cut—USDA Choice or Lucky Bonded
- GROUND BEEF** 33¢/lb
Lucky Bonded for Top Quality
- ROUND STEAK** 67¢/lb
Center Cut—USDA Choice or Lucky Bonded
- RIB ROAST** 73¢/lb
Large End—USDA Choice or Lucky Bonded
- RIB STEAK** 79¢/lb
USDA Choice or Lucky Bonded
- SLICED BACON** 69¢/lb
Lucky Brand—Lean Slices—1-Pound Package
- T-BONE STEAK** \$1.07/lb.
Tails Removed—USDA Choice or Lucky Bonded
- SIRLOIN STEAK** 89¢/lb
Full Cut—USDA Choice or Lucky Bonded

CORNER BEEF 79¢/lb
ROUND or BRISKET LUCKY BRAND

LAMB ROAST 55¢/lb
USDA CHOICE SPRING LAMB SHOULDER CUT

- FRYING CHICKENS** 29¢/lb
Whole Body USDA Grade A Fresh
- FRYING CHICKENS** 33¢/lb
CUT UP
- FRYING CHICKEN BREAST** 57¢/lb
- EGGS & THIGHS** 52¢/lb
FRYING CHICKEN
- CROSS RIB ROAST** 69¢/lb
Boneless
- HUMP ROAST** 67¢/lb
- 1/2 CUT CUBE STEAK** 95¢/lb
- SIRLOIN TIP STEAK** 89¢/lb
Boneless
- CHUCK STEAK** 45¢/lb
- PORTEHOUSE STEAK** 1.12/lb.
Tails Off
- GROUND CHUCK** 49¢/lb
- SHORT RIBS OF BEEF** 29¢/lb
USDA Choice or Lucky Bonded
- GROUND ROUND** 67¢/lb
- LARGE LOIN LAMB CHOPS** 89¢/lb
- SHOULDER LAMB CHOPS** 89¢/lb
- ROUND BONE LAMB CHOPS** 98¢/lb
- THICK SLICED BACON** 1.38/lb.
LUCKY
- FARMER JOHN BACON** 73¢/lb
SLICED
- PORK SHOULDER ROAST** 48¢/lb
- SLICED BACON** 77¢/lb
BATH, HORNAL, SWIFT
- RIB BOILING BEEF** 12¢/lb
- CHICKEN FRIED STEAK** 89¢/lb
SHURTENDA
- RATH COTTAGE BUTTS** 99¢/lb

LUCKY WHISKEY 3.88
GOLD SEAL GIN 2.99
GOLD SEAL VODKA 2.99

FRESH—FULL 3' to 8'
PREMIUM QUALITY DOUGLAS FIR CHRISTMAS TREES
1.19 up.

... FOR FESTIVE HOLIDAY ENTERTAINING!

- LUCKY FRANKS** 47¢
All Meat 12-oz. Pkg.
- WILSON'S SLICED BOLOGNA** 69¢
All Meat or All Beef 1-lb. Pkg.
- MOZZARELLA STRING CHEESE** 44¢
8-ounce Pkg.
- BOB'S SALAD DRESSINGS** 37¢
Sour Cream, 1000 Island, Blue Cheese 8-oz. (Requefort...53¢)
- SUPERIOR BEEF TAMALES** 88¢
Cello bag of 8 4-oz.
- SLICED LUNCH MEATS** 27¢
Lucky Bologna, Salami, P&P, Spiced, Olive 6-oz. Pkg.

This is only a partial list of the thousands of everyday lower priced items available at your ... LUCKY DISCOUNT SUPERMARKET!

Holiday Accessories at Low Everyday Discount Prices!

DAISY-MATIC BATTERY OPERATED ACTION TOYS
The young men will love to have one of these Action Toys for Christmas. Sturdily constructed, battery operated airplane, flatbed and dozer and other models from which to choose. Batteries not included.

5.97

C-9 1/2 REPLACEMENT BULBS
Stock up on these now... you'll need replacements for your outdoor decorating. Save with this low price. 79¢ VALUE OF 5

54¢

25-LIGHT OUTDOOR LIGHT SET
Waterproof, each lamp burns individually. U.L. Approved. Add an extra touch of the Christmas spirit to your home exterior this year. A \$3.98 VALUE

2.97

3-ROLL QUEEN SIZE FOILTONE GIFT WRAP
Foiltone paper provides the unequalled elegance of sculptured foils with added economy lengths. 26 inches wide and 17 running feet long. 96¢ VALUE

58¢

3-ROLL QUEEN SIZE FOIL GIFT WRAP PAPER
A splendid assortment of solid-colored sculptured foils on new queen-size rolls. Solid foils easily coordinated with every desired wrapping accessory. 26 inches wide, 7 feet 6 inches long. 96¢ VALUE

58¢

10-ROLL SCULPTURED FOILS
Exquisite new sculptured embossings are carefully selected to complement each stunning design detail. You can give packages with pride with this wrap. 26 inches wide, 22 feet 6 inches long. \$2.98 VALUE—OUR LOW DISCOUNT PRICE

1.97

CHRISTMAS CORSAGES
Colorful, gaily decorated for holiday wear... Gift band for giving or self. Choose from an assortment. 96¢ VALUE—OUR LOW PRICE

48¢

1000 STRAND ICICLES
Boned, fireproof steel that is all metal for easy draping... For that old-fashion tree look decorate with lots of them. 96¢ VALUE

33¢

ASSORTED TAGS and SEALS
200 elegant accessories. Perfect for the budget conscious shopper. Cards, string tags, folders and seals—49¢ VALUE—OUR LOW PRICE

33¢

100-FOOT 8-ROLL RIBBON
A combination of sparkling sheen and metallic ribbons. 8 rolls on a drum. This ribbon sticks to itself when moistened. 69¢ VALUE — OUR LOW DISCOUNT PRICE

44¢



TORRANCE: Torrance Blvd. at Crenshaw
Sepulveda Blvd. at Hawthorne
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HERMOSA BEACH: Pacific Coast Hwy. at Artesia
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LOMITA: S. Western Ave. at Lomita Blvd.

DISCOUNT SUPERMARKETS TO SERVE YOU IN SOUTHERN CALIFORNIA

WIFE SAVERS

Puddings Make Holiday Treat

By LOUISE WATKINS, Home Economist, Southern California Edison Co.

Christmas foods are as important a part of the tradition and trappings of the Holidays as the gayly lighted tree, the hospitable Yule log and the saucy sprig of mistletoe.

Plum pudding is one of the many traditional foods served at the Christmas Feast. Plum pudding has had a rather interesting career. In early days it was merely a soft, squishy mash extracted from fresh plum and mixed with butter, rice, and barley. The whole grains were included to inspire a good harvest for the coming year.

The next step produced a pudding made from meat broth, spices, and dried raisins. By the early 19th century there were plum puddings similar to the ones made today; however, they were boiled in a cloth instead of being steamed.

Each year the pudding comes into its own—remaining the piece de resistance of Christmas year after year. This Holiday Steamed Fruit Pudding is a modern version of the Old English Plum Pudding and was given to me by a good friend living in the Pacific Northwest.

HOLIDAY STEAMED FRUIT PUDDING

- 1/2 cup butter or margarine
 - 1/4 cup brown sugar (firmly packed)
 - 1 egg
 - 2 tablespoons wine
 - 1 cup flour
 - 1/2 teaspoon soda
 - 1/2 teaspoon salt
 - 1/4 teaspoon cinnamon
 - 1/4 teaspoon ground allspice
 - 1/4 teaspoon ginger
 - 1/4 teaspoon nutmeg
 - 1/2 cup currants
 - 1/2 cup raisins
 - 1/2 cup dates
 - 1/2 cup chopped candied pineapple
 - 1/2 cup chopped candied cherries
 - 1/2 cup chopped pecans
 - 1/2 cup chopped citron
- Grease molds or containers; sprinkle with granulated sugar. We have found empty 1 lb. or 1/2 lb. coffee cans are fine to use. A double fold of aluminum foil pressed down over the top of the filled can provides a suitable cover during the steaming process.

Cream, with the electric mixer on a high speed, the butter and brown sugar. Thoroughly cream until there is no grittiness. Add the egg, beating thoroughly, then add the wine.

Sift together the flour, soda, salt, cinnamon, allspice ginger and nutmeg.

Combine all the fruits and nuts in a separate medium-size bowl and dredge with the sifted dry ingredients, carefully tossing the fruits and nuts to coat with flour so that the fruit does not stick together. Stir, by hand, the floured fruit into the creamed mixture. Spoon this rather stiff batter into the prepared molds, filling only 2/3 full; cover tightly with aluminum foil covers.

Place molds on a shallow rack or trivet in a large kettle; pour boiling water around the molds so that water line is at least half way up on containers. Place the lid on the kettle. Bring to boiling point on HIGH. Steam on LOW for 3 to 4 hours. When using 1/2 lb. containers, the steaming time is approximately 3 hours. The 1 lb. container may take 4 hours since it holds more batter. Watch the water level, as it may be necessary to add more water during the total steaming period.

Remove and cool. Puddings may be stored covered, in their containers, in your kitchen. If you must re-use the molds, wrap the pudding in aluminum foil. They may also be stored, properly wrapped, in the freezer until time of use.

When ready to serve, warm the sliced pudding in a steamer or the top of a double boiler and serve decorated with hard sauce.

Yield: One 1-quart or two 1/2-quart puddings.

Note: Pudding may also be steamed in a large size portable electric sauce pan, setting the temperature control so that the water is kept just at the boiling point.

The Persimmon Pudding and two Cranberry Puddings, while not exactly of the plum variety, are nonetheless Christmas fare and fit into any holiday menu.

PERSIMMON PUDDING

- 1 tablespoon melted butter
- 1 cup sugar
- 1 cup flour
- 1 1/4 teaspoon soda
- 1 teaspoon cinnamon
- 1/2 teaspoon mace
- pinch of salt
- 1/2 cup nuts, chopped
- 1/2 cup raisins
- 1/2 cup milk
- 1 egg, beaten
- 1 cup persimmon pulp

Melt the butter on SIMMER or WARM heat. Combine dry ingredients with raisins and nut meats. Beat the egg and add the milk; pour over and mix well into the dry ingredients. Add the persimmon pulp and melted butter. Mix well. Pour into a greased 3 cup pudding mold, leaving 1 1/2 inches head room space. Cover with aluminum foil or two thicknesses of wax paper tied over top of mold. To steam pudding, use a large covered kettle or sauce pan with a shallow rack or trivet placed on bottom. Place covered mold on trivet and add hot water to kettle till water level is approximately half way upon mold. Bring to steaming point on HIGH then turn switch to LOW and steam 45 minutes to 1 hour till done. Serve with your favorite sauce.

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CRANBERRY PUDDING

- 1 cup fresh cranberries
- 1/4 cup sugar
- 1/4 cup chopped walnuts or pecans
- 1 egg
- 1/2 cup sugar
- 1/2 cup flour
- 1/4 cup butter or margarine, melted
- 2 tablespoons shortening, melted

Grease well an 8" pie plate. Spread cranberries over the bottom of the plate. Sprinkle with 1/4 cup sugar and nuts. Beat egg well. Add 1/2 cup sugar gradually and beat until thoroughly mixed. Add flour, melted butter or shortening to egg-sugar mixture. Beat well. Pour batter over top of cranberries. Bake in a slow oven (325°) for 45 minutes or until crust is golden brown.

Cut like pie. Serve either warm or cold with generous scoops of vanilla ice cream.

STEAMED CRANBERRY PUDDING

- 1 1/2 cups flour
- 1/2 teaspoon salt
- 1/4 teaspoon ground cloves
- 1/4 teaspoon cinnamon
- 1/4 teaspoon mace
- 2 tablespoons sugar
- 2 teaspoons baking soda
- 2 cups fresh cranberries
- 1/2 cup seedless raisins
- 1/2 cup hot water
- 1/2 cup molasses

Combine and sift flour, salt, cloves, cinnamon, mace, thick and lemon colored. Add cranberries and raisins. Combine the hot water and molasses, blend with first mixture. Pour into a large kettle with hot water extending half way up on mold for 2 1/2 hours. Unmold and serve with Sunshine Sauce. Yields approximately 6 servings.

SUNSHINE SAUCE

- 2 eggs, separated
- 1 cup confectioners sugar, sifted
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla extract
- 1/2 cup heavy cream, whipped

Beat egg whites, with electric mixer, until stiff; gradually add 1/2 cup sugar. Continue beating until stiff and glossy. Beat egg yolks until thick and lemon colored. Add salt, vanilla extract, and remaining 1/2 cup sugar. Blend thoroughly. Fold into egg-white mixture. Fold in whipped cream. Makes 3 cups. Serve on Steamed Cranberry Pudding.

PRIZE WINNER

Mark Stickney, 21319 Berendo Ave., was a recent prize winner on KHJ-TV's "The Pancake Man" program, hosted by Hal Smith, Monday through Friday. Youngsters win daily prizes on the show, with a bicycle given away every Friday at the grand prize. "The Pancake Man" is sponsored by the International House of Pancakes Restaurant chain.