







ROAST BEEF
211 C pound

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## 品

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| eek-End SPLCLALS Week-End |  |  |
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| $2 \mathbf{1 0}_{\substack{\text { GENUI } \\ \hline 1 \\ \hline}}^{\text {GENUI }}$ | INE SPRING (1) l ib. | LAMB <br> Loin or Rib CHOPS $2 \rightarrow \text { c lb. }$ |
|  | $\begin{aligned} & \text { Y MILK FED } \\ & \text { Shoulder Foasts } \\ & 8 . \mathrm{lb} . \\ & \hline \end{aligned}$ | veal $1(1) \mathrm{lb}$. |
| $\begin{gathered} \text { POT ROAST } \\ 17 \mathrm{e} \mathrm{lb} . \end{gathered}$ | $\begin{gathered} \text { RIB ROAST } \\ \mathbf{1} 6 \mathrm{c} \mathrm{lb} . \end{gathered}$ | Chuck Roast 14 e lb . |
| $\begin{aligned} & \text { CHIMEN } \\ & 15 \mathrm{c} \text { lb. } \end{aligned}$ | $\begin{aligned} & \text { STEAK } \\ & 15 \mathrm{c} . \mathrm{lb} . \end{aligned}$ | TURKEYS 19c lb. |
|  | STEAK 28 clb . | Pork Chops $2 \mathrm{lbs} .25^{\circ}$ |
| $2 \text { EGGS }$ | $\begin{aligned} & \text { CHEESE } \\ & 17 \mathrm{c} \mathrm{lb} . \end{aligned}$ | $2^{\text {BUTTER }} 53 \mathrm{c}$ |
| $\begin{aligned} & \text { LAMB STEW } \\ & 4 \text { lbs. } 25 \text { c } \end{aligned}$ | PIGS Hocks 5 e lb. | $\begin{aligned} & \text { VEAL StEW } \\ & 6 \mathrm{lbs} .25^{\mathrm{c}} \end{aligned}$ |
| frut - vegetable and bakery dept. Spe |  |  |
| 27e doz. | 2 for 15 c |  |
| 45 c each | 4 for 10c | 12 c each |
| 10 c doz. | 29e doz. | 25 e each |




