

FREE BALLOONS

> Wed. - Sun. 10-12 & I-6





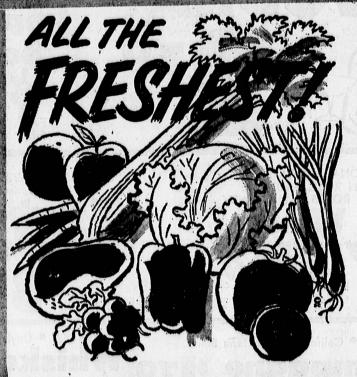
PRODUCE DEPARTMENT: Against a background of dewyfresh and arisp greens, Magic Chef Produce Department Manager John Triolo, above, looks over the enormous variety of
fine California produce stocked in his department. Magic Chef
produce is contracted for early in the growing season to assure a constant flow of the best in fruits and vegetables, and
is delivered to the store at sun-up on the day it is to be sold.
All deliveries are carefully checked for quality, and are accepted only if up to Magic Chef's high standards. Then merchandise is carefully washed in porcelain vots and trimmed
of coarse outer leaves before being placed on display.







PRODUCE. Only the best from the fertile California farm country is chosen to fill Magic Chef's produce stands—dewy crisp lettuces; firm, close-leaved artichokes; big, rosy-red strawberries; fender young peas. And what comes into the market good stays good special lighting proteste Magic Chef produce from the harmful effects of ultra-violet rays. Magic Chef produce is handled as tenderly as a first baby—and shows it.



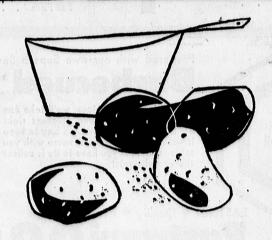
First of the Season Semi-Freestone

PEACHES

Sweet

Sweet and Juicy

Luscious peaches, perfect for slicing as a super cereal topping or a real treat served chilled with rich cream as a winning summer dessert.

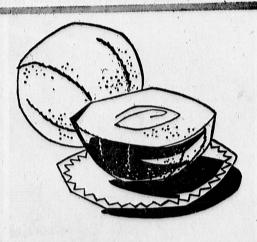


Potatoes
10.5. No. 1 • Perfect
Red Bliss
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Red Bliss
Potatoes

Imperial Valley • Ripe and Mellow

Cantaloupe

 56





Plums

Sweet

Salinas

Bunched Carrots

Large Bunch Crispy and Nutritious 5 a

Italian Squash

5¢