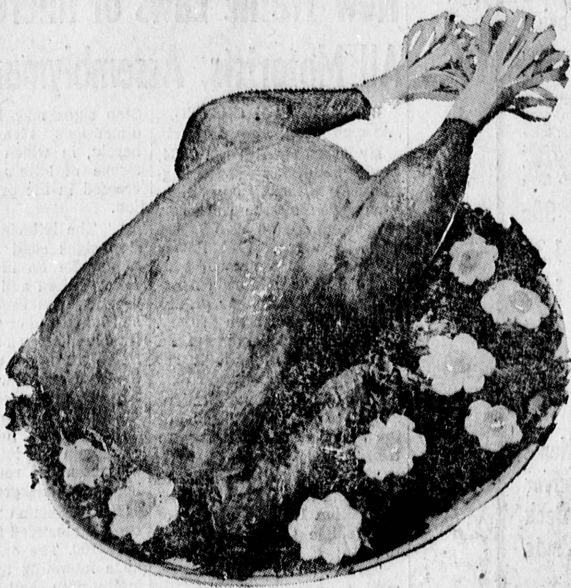


THE REASON FOR OUR LOW PRICES . . . OUR CATTLE PROCESSED, SMOKED & CURED IN OUR OWN SANITARY PLANT & SOLD DIRECTLY TO "YOU"

LOWEST TRUE MEAT PRICES IN CALIFORNIA

MEAT IS OUR ONLY BUSINESS
For 14 Years We Have Been the Leading Packers,
Processors, Retailers in Southern California



**HEN
TURKEYS**

USDA GRADE "A" — READY
FOR THE OVEN — 12 TO 16
POUND AVERAGE WEIGHT

29 ^c _{lb}

**CUBE
STEAKS**
OR
**SIRLOIN TIP
STEAKS**
All Gristle & Sinews Removed

79 ^c _{lb}

TABLE TRIMMED
**T-Bone
Steaks**
Tails and All
Excess Fat Removed

89 ^c _{lb}

LEAN & TENDER
**PORTER-
HOUSE
Steaks**
Finest for Flavor
and Tenderness

98

BONELESS
**TOP
SIRLOIN
Steaks**

98

**Boneless
Spencer
Steaks**

98 ^c _{lb}

FRESH EASTERN CENTER CUT
PORK CHOPS

79 ^c _{lb}

4 CONVENIENT LOCATIONS:
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385 North Hawthorne Blvd., Hawthorne
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GOLDEN WEST
HONEY-CURED
HICKORY-SMOKED, SLICED
BACON
59 ^c _{lb}

Fresh Steer Beef
LIVER
39 ^c _{lb}

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