## GUARANTEED MEATS \* MEAT PRICES ARE ER 0 G D 0

To start our sale off right, Food Giant is selling these plump, tender, 9-week-old fryers, at this record-smashing price. They're loaded with meat, specially fed for your eating pleasure. They must meet our high "Banquet Perfect" standards or double your money back . . . and that's for sure.

## Delicious COO AU

Cut up a medium size fryer and rub each piece with salt and pepper. Brown on all sides in 1/3 cup melted butter or margarine. Use a heavy frying pan. Now transfer chicken parts and drippings to a casserole. Add I cup Claret or Burgundy wine, I large minced onion, and I small can of drained mushrooms. Simmer 'til tender . . about I hour for a young bird. Allow 1/2 to 3/4-lb. per portion.

**BANQUET PERFECT** FRYERS 
 2<sup>1</sup>/<sub>2</sub> to 3-lb. Average



OL' SMOKEY

I-lb. package

FROM CHILE

SLICED BACON

The very finest. Special treat for Sunday breakfast. 65

"Banquet Perfect" or U.S.D.A. "Choice" Center Cuts Only 

None Priced Higher

GRADE "A"

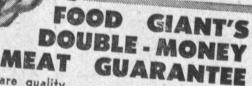
FOOD GIANT'S Banquet Perfect or U.S.D.A. "Choice" Steer Beef



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Food Giant's special method of cutting rump roast gives you more lean meat for your dollar. It's extra tender and delicious served with pan-browned

potatoes. COAST'S OL' SMOKEY SHORT SHANK & TENDERIZED ED



WHOLE OR FULL SHANK HALF

Compare quality . . . compare price . . . . compare our extra value trim. If you are not completely satisfied with your purchase, Food Giant will refund double your money. It's this standing offer that has inspired the overwhelming confidence in Food Giant, We invite you to visit the meat department in the Food Giant nearest you and see for yourself.

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TRY THIS SPICY DISH... Bang steak on both sides with sharp butcher knife. Salt lightly. Brown quickly on both sides in hot drippings. Put lid on skillet and cook slowly over a low fire 'til tender, turning once. While steak is cooking, simmer I btl. catsup, '4 cup watr. I cup button mushrooms, and a spoon of garlic salt in a separate frying pan for 10 min., stirring frequently. When steak is tender, spoon sauce over it, and continue to simmer steak for

> \* BONELESS SWISS STEAK.

> > WILSON'S . "Korn King

Fries to a crispy brown.

J-lb. cello

CENTER CUTS

package .

SLICED BACON

59

15 min.

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RATH'S

SAUSAGE

