

OPENING SPECIALS
at all 3 GOLDEN WEST
LOCATIONS

GRAND

SAVE
MONEY!

NOW THE LOW
COMES TO

GOLDEN

WHOLESALE



MAIN STORE AND COMPLETE PACKING PLANT
AT 250 WEST 116TH STREET, LOS ANGELES

Hundreds of thousands of Los Angeles housewives have done all of their meat shopping at this familiar Golden West location for several years. One visit to our packing plant will convince you that all of our meat is processed under the most modern and sanitary conditions.

A TWELVE-YEAR HISTORY OF LOW PRICES ON TOP QUALITY TABLE TRIMMED MEAT

The Golden West reputation is an enviable one in the Los Angeles meat industry. Here in our huge, modern 50' refrigerated packing plant we process 300,000 to 400,000 pounds of meat every week. Every day 3 to 5 refrigerated carloads roll into our docks from all over the nation. Top quality beef from the rich grazing lands and finishing lots of the country's top livestock producers... All of this means just one thing... VAST PURCHASING POWER, enabling Golden West to **REAL SAVINGS** on to every customer.

NOW
at
3
Locations

- NO. 1 — **250 WEST 116**
- NO. 2 — **385 N. Haw**
- NO. 3 — **22411 Hawthor**

DIRECT FROM LOU

CANNED HAM



FULLY
COOKED

9-lb. to 10-lb.
AVERAGE

UNUSUALLY LEAN — READY-TO-EAT
Tender, Juicy, Full of Flavor!

GOLDEN WEST'S FAMOUS
100% PURE PORK

SAUSAGE

3 lbs. **\$1**



TABLE TRIMMED
**T-Bone
STEAK**
Tender, Juicy, Tops for Flavor
89 c lb.

Waste Free
**TOP SIRLOIN
STEAKS**
1.89 lb. Value **98** c lb.

No Bone, No Fat
**SPENCER
STEAKS**
Tops for Barbecuing **98** c lb.

Tails and Excess
Fat Removed
**PORTER-
HOUSE**
98 c lb.

Golden West's Own Famous

All
MEAT

WIENERS

3 lbs.
1⁰⁰

Made fresh daily in our own
stainless steel sausage kitchen

The Home of The Low Price King • The Home of The Low Price King • The Home of The Low Price King

The Home of The Low Price King • The Home of The Low Price King • The Home of The Low Price King