EBRATING THE FABULOUS HAWTHORNE

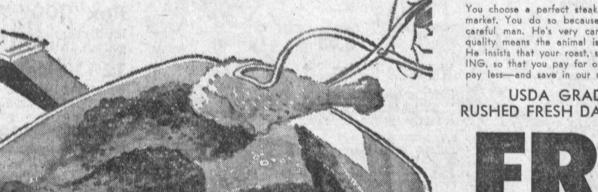


DELMONTE

and SLICED

LARGE NO. 21/2 CAN

DIXIANA FRENCH STYLE OR VALLEY STREAM CUT



You choose a perfect steak, chop or roast every time you shop in our market. You do so because Bill Kramer, our Meat Director, is a very careful man. He's very careful in selecting quality beef, and to him, quality means the animal is young, healthy, grain-fed—and fresh. He insists that your roast, steak and chop is trimmed BEFORE WEIGH-ING, so that you pay for only lean, red meat. You buy the very best—pay less—and save in our meat department everyday.

USDA GRADE "A" WHOLE BODY RUSHED FRESH DAILY FROM FARM TO STORES

WHOLE BODIED

21/2 lb. to 3-lb. Avg.

USDA "CHOICE" OR FOOD GIANT'S "BANQUET PERFECT" CENTER CUT

3RD, 4TH. 5TH RIBS

Well Trimmed Pan-Ready

Australian Cooked, 11/4-lb. to 11/2-lb. Avg. COOKED LOBSTER

FEILER'S BEEF, 12-oz. Pkg. **DINNER PATTIES**

FRESH DOYER, BONED, SKINLESS

FILLET OF SOLE RATH BLACKHAWK, 1-16. Pkg. SLICED BACON

9-OZ.

MAYER

MA PERKINS

RATH'S BLACKHAWK HICKORY CURED - 5 TO 7 LB. AVERAGE WEIGHT

PRE CARVED SMOKED PICNICS 39c lb.

RATH'S WAFER THIN SLIICED BACON 69c lb.



RED FIRM PERFECT SLICING

TOMATOES

LARGE FIRM TENDER HEAD

CRISP GARDEN FRESH

In GARDENA 14990 Crenshaw Blvd. In HAWTHORNE 423 So. Hawthorne Blvd.

In MANHATTAN BEACH 2400 Sepulveda Blvd. at Main In TORRANCE 3731 Pacific Coast Hwy.

