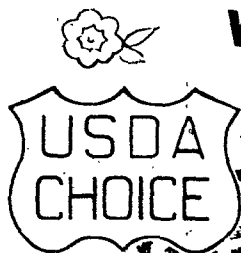


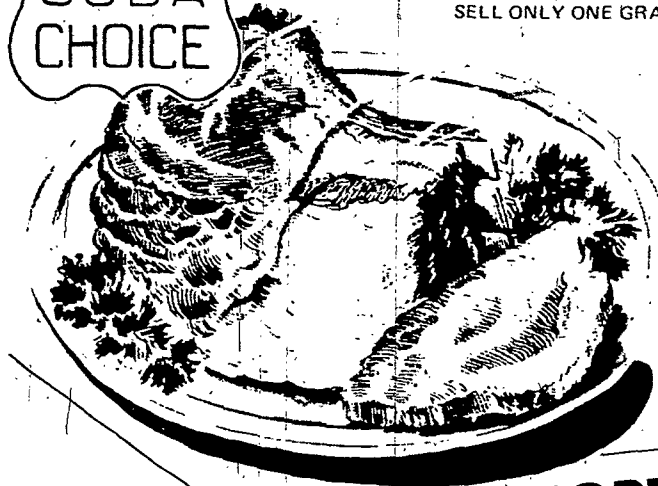
# EXTRA VALUES & VARIETIES... PLUS TOP VALUE STAMPS YOUR STAR SHOPPING BONUS!

### WHAT GRADE OF BEEF DO YOU BUY? DO YOU REALLY KNOW? YOU DO AT STAR...WE SELL ONLY QUALITY USDA CHOICE...



FOR MOST PEOPLE, IT'S THE MEAT THAT MAKES THE MEAL. THE MOST CAREFULLY PREPARED DINNER CAN BE A LET DOWN IF THE MEAT IS A DISAPPOINTMENT. TO ASSURE OUR CUSTOMERS OF CONSISTENTLY FINE QUALITY BEEF, WE SELL ONLY ONE GRADE: USDA CHOICE; IT'S THE GRADE THAT OFFERS TENDERNESS WITH JUST ENOUGH MARBLING.

FIRST 5 RIBS... 5 INCH CUT



## STANDING RIB ROASTS & STACK O' RIB STEAKS

STAR'S BEEF IS THE CHOICEST USDA CHOICE, SPECIALLY SELECTED TO STAR'S HIGH STANDARDS OF QUALITY

# \$1.49

THAT FAMOUS STAR QUALITY YOU KNOW AND DEPEND ON!

Your Choice

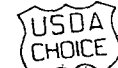


DID YOU GET TOP VALUE TODAY?



### SHORT RIBS O' BEEF

# 79¢



## FULLY COOKED SEMI-BONELESS WHOLE OR HALF HAMS

FINEST IN QUALITY, FINEST IN TENDERNESS AND TASTE. GREAT STAR DINNER VALUE ON THIS FAMILY FAVORITE!

# 89¢

WATER ADDED

### SUGARDALE BONELESS HAMS

WHOLE, HALVES & QTRS.

# \$1.29

WATER ADDED



### OCEANCREST LARGE

FROM 36 TO 42 COUNT SHELL ON

### PEELED & DEVEINED SHRIMP

# \$2.49

LB.



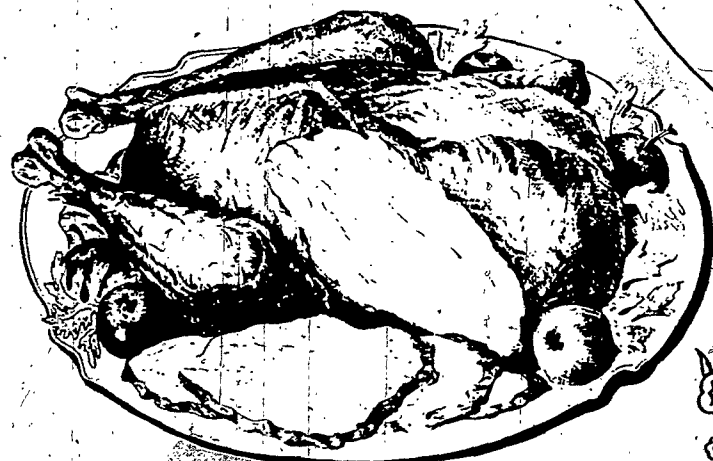
DEEP BASTED

## BUTTERBALL TURKEYS

10 TO 14 LB. HENS  
18 TO 22 LB. TOMS

# 59¢

LB.



### TEXAS, WHITE & COMBO

## MAPLECREST HOTS

# 89¢

LB.



### LARGE 6 TO 10 OUNCE

# LOBSTER TAILS \$4.99

LB.

### TOBINS FIRST PRIZE BROWN & SERVE SAUSAGE

# 69¢

8 OZ. PKG.

### KRAKOW POLISH SAUSAGE

# 99¢

LB.

### SEAPAK PERCH WITH LEMON BUTTER

# \$1.29

LB.

### SEAPAK TURBOT WITH LEMON BUTTER

# \$1.29

LB.

### FROM THE SUPERMARKET THINKING OF YOU... QUICK TIPS... On Meat & Poultry Cookery

- FOR THOSE OF YOU WHO STORE MEAT IN A FREEZER
- Thaw meat and poultry thoroughly in the refrigerator, if possible.
- Cook promptly after thawing.
- If you cook frozen meat and poultry, allow at least half again as much time as needed for thawed products.
- Cook at low to medium heat (300 to 350 degrees F.)
- Always cook pork, poultry and ground meat all the way through.
- Reheat leftovers thoroughly.
- Use a meat thermometer whenever possible, especially for large cuts. Do not place thermometer in contact with bone.

PRICES IN EFFECT THRU SATURDAY MARCH 29, 1975

**SPECIAL THIS**

LIFETIME QUALITY

American Flair

STAINLESS TABLEWARE

**TEASPOON**

only **19¢**

PICK UP ONE PIECE WITH A \$2.00 PURCHASE. TWO WITH A \$4.00 PURCHASE. ETC. NO CASH, NO LIMIT.

COMPLETE PIECES AVAILABLE FROM 79¢ TO \$1.29 PER SET



WE RESERVE THE RIGHT TO LIMIT QUANTITIES ONLY WHEN NECESSARY