



LIMIT ONE PER CUSTOMER PLEASE

The Finest Turkeys For Your Holiday Table!

ALSO AVAILABLE A FINE LINE OF GRADE A DUCKS, GEESE, CAPONS, ROASTING CHICKENS, STUFFED TURKEYS, SMALL TURKEYS, TURKEY BREASTS, TURKEY ROASTS AND ROCK CORNISH HENS.



TOP FROST SELF-BASTING TURKEYS

NETTED WITH POP-UP TIMER

16 LBS. & UP TOMS

Save 41¢ LB.

58^c LB.

SAVE 99¢ LB. - BONELESS BOTTOM

ROUND ROASTS

\$2.19 LB.

SAVE 31¢ LB. - WHOLE OR HALF

Fresh Pork Butts

\$1.28 LB.

SAVE 99¢ LB. - BONE-IN

N.Y. STRIP STEAKS

\$2.99 LB.

TOP FROST GRADE 'A' SELF-BASTING TURKEYS

10-14 LB. AVG. HENS NETTED WITH POP-UP TIMER

Save 31¢ LB.

68^c LB.

TURKEY IS EASY TO CARVE

For easier carving plan the time so that the bird is out of the oven 15 to 30 minutes before it is to be carved to allow the meat juices to be absorbed.

1. Remove drumstick and thigh - Press legs away from body. Joint connecting leg to backbone will sometimes "snap free," or may be severed easily with knife point. Cut dark meat completely from body by following body contour carefully with knife.
2. Slicing dark meat - Place drumstick and thigh on separate plate and cut through connecting joint. Both pieces may be individually sliced. Put drumstick to convenient angle, slicing towards plate as shown in illustration.
3. Slicing thigh - To slice thigh meat, hold firmly on plate with fork. Cut even slices parallel to the bone.
4. Preparing breast - In preparing breast for easy slicing, place knife parallel and as close to wing as possible. Make deep cut into breast, cutting right to bone. This is your base cut. All breast slices will stop at this vertical cut.
5. Carving breast - After base cut, begin to slice breast. Carve downward, ending at base cut. Start each new slice slightly higher up on breast. Keep slices thin and even.

CARIBBEAN PERLED & REVISED

COCKTAIL SHRIMP

Save 51¢

\$4.29 12 OZ. PKG.

TENDER

CUBE STEAKS

Save 51¢

\$2.78 LB.

HOLLY FARMS GRADE A

CHICKEN WINGS

Save 17¢

68^c LB.

LI'L BUTTERBALL

LI'L TURKEYS

SAVE 20¢ LB.

99^c LB.

TURKEY BREASTS

SAVE 30¢ LB.

\$1.79 LB.

STUFFED TURKEYS

SAVE 10¢ LB.

\$1.19 LB.

THORN APPLE VALLEY WHOLE & HALVES

BONELESS HAMS

Save 51¢

\$1.98 LB.

AGOSTO PURE PORK

ITALIAN SAUSAGE

Save 16¢

\$1.79 LB.

OLDE VIRGINIE

SLICED BACON

Save 40¢

\$1.39 1 LB. PKG.

SAVE 99¢ LB. - BONELESS BOTTOM

ROUND STEAKS

\$2.27 LB.

SAVE 91¢ LB. - BONELESS

RUMP ROASTS

\$2.38 LB.

SAVE 90¢ LB. - BONELESS

EYE ROUND ROASTS

\$2.79 LB.

SAVE 99¢ LB. - BONELESS

EYE ROUND STEAKS

\$2.88 LB.

SAVE 99¢ LB. - BONELESS

N.Y. STRIP STEAKS

\$3.99 LB.

SAVE 31¢ LB. - BONELESS

PORK BUTTS

\$1.38 LB.

SAVE 31¢ LB. - FRESH

PORK STEAKS

\$1.38 LB.

SAVE 20¢ LB. - TENDER

BEEF LIVER

\$1.19 LB.

SAVE 10¢ LB. - CENTER CUT

Smoked Pork Chops

\$2.29 LB.

SAVE 52¢ LB. - WHITE BRAND BONELESS

Smoked Shoulder Butts

\$1.77 LB.

SAVE 41¢...FOOD CLUB

SKINLESS FRANKS

1 LB. PKG. **\$1.28**

SAVE 51¢...FOOD CLUB

ALL BEEF FRANKS

1 LB. PKG. **\$1.38**

SAVE 30¢...FRESH

SELECT OYSTERS

8 OZ. TIN **\$1.89**

SAVE 32¢...STAR REGULAR & THICK

SLICED BOLOGNA

1 LB. PKG. **\$1.47**

Real Farm Flavor with Jones Farm Meats

You, there really is a Jones Dairy Farm in Wisconsin...where they've been making fine pork products from their famous family recipes for over 100 years. We think they're something special.



DISPLAYED IN FROZEN MEAT SECTION

SAVE 60¢...REG. or DINNER

SAUSAGE LINKS

\$1.89 1 LB. PKG.

SAVE 31¢...MINUTE REG. or ALL BEEF

SMOKY SAUSAGES

\$1.08 8 OZ. PKG.

SAVE 30¢...8 OZ. PACKAGE

Sliced Braunschweiger

89^c PKG.

SAVE 60¢...REG., HOT or ALL BEEF

ROLL SAUSAGE

\$1.59 1 LB. PKG.

SAVE 44¢

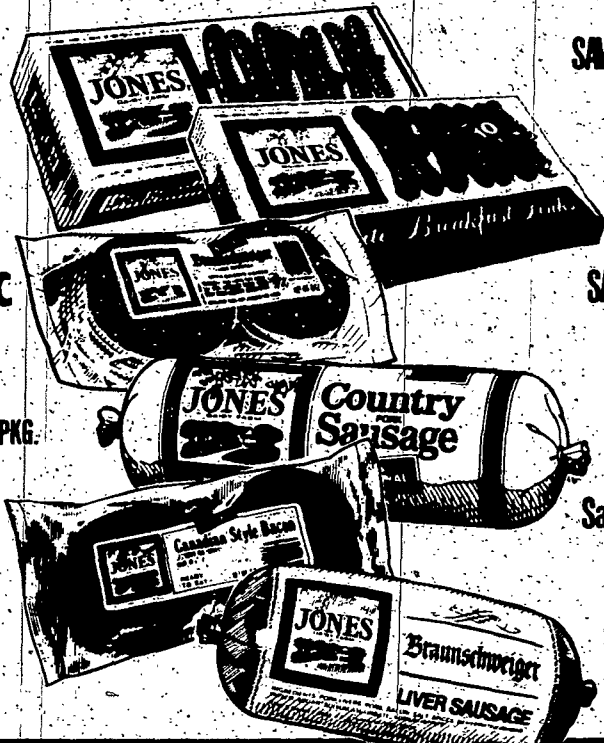
CANADIAN STYLE BACON

\$1.45 6 OZ. PKG.

Save 16¢ Reg., Bacon, Ham & Sherry

Chub Liver SAUSAGE

79^c 8 OZ. PKG.



PRICES IN EFFECT THRU SUNDAY NOVEMBER 23, 1980.

WE RESERVE THE RIGHT TO LIMIT QUANTITIES ONLY WHEN NECESSARY.

Providing you with the finest foods is our business