

MINIMAX STAR SPANGLED SAVINGS!

Depend on Minimax
for Quality and Value!



TRUE VALUE BONELESS
Hams \$149
WHOLE OR HALVES
LB.

HEAVY NORTHERN BEEF
Boneless Brisket \$1.97
PACKER TRIM
LB.

BONELESS CHUCK
Roast \$169
HEAVY NORTHERN BEEF
LB.

FRESH
Ground Beef \$128
3 LB. PACKAGE OR LARGER
LB.



JIMMY DEAN SMOKED
Sausage \$219
LB. REGULAR OR SKINLESS

JIMMY DEAN REGULAR, HOT OR SAGE
Pork Sausage \$229
1 LB. PKG.

JIMMY DEAN 12 OZ. PACKAGE
Sausage & Biscuits \$199



OSCAR MAYER ALL MEAT OR
Beef Wieners \$159
1 LB. PKG.

OSCAR MAYER MEAT OR BEEF
Sliced Bologna \$129
1 LB. PKG.

OSCAR MAYER REGULAR OR THICK
Sliced Bacon \$259
1 LB. PKG.

WHOLE OR HALVES
Claussen Pickles \$159
32 OZ. JAR

GOOD VALUE WAFER 2.5 OZ. PKG. \$39
Sliced Meats

GOOD VALUE 8 OZ. 12.35 OZ. OR 4 OZ. \$129
Boiled Ham

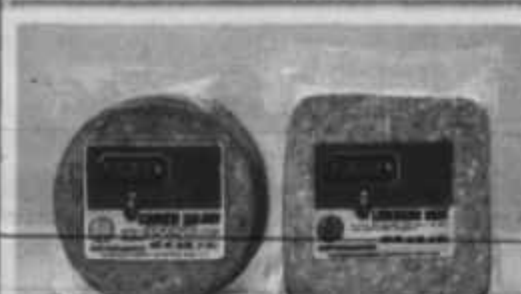
STATE FAIR
Corn Dogs \$199
16.5 OZ. PKG.

DELICIOUS ROEGELEN
Boiled Ham \$399
1 LB. PKG.

GOOD VALUE CORNED BEEF
Brisket \$199
LB.



LEAN & TASTY
PREMIUM QUALITY
Bacon \$159
1 LB. PKG.



BOLOGNA, BEEF
BOLOGNA, SALAMI
OR SPICED LUNCHEON
Lunch Meat \$169
1 LB. PKG.

The Picnic Of The Year
The 4th of July is one of the biggest picnics of the year. Try something different this year with this brisket recipe. Brisket is one of the less tender cuts that may take a little extra care in cooking. But it's certainly worth the effort. It's delicious.
For best results, brisket should be cooked slowly, with indirect heat.

Barbecued Beef Brisket

4-5 lb. well-trimmed boneless beef brisket
1 tsp. salt
1/4 c. catsup
1/4 c. vinegar
1/4 c. brown sugar
1/2 med. onion, chopped
1 tbsp. Worcestershire Sauce
1 1/2 tsp. liquid smoke
1 bay leaf
1/4 tsp. coarse ground black pepper

Combine all the ingredients except brisket. Mix well and pour over brisket in glass dish. Cover securely and refrigerate 4 to 5 hours or overnight. Remove brisket and place on large piece of 2 thicknesses of heavy-duty foil. Pour marinade over meat and wrap foil securely around meat. Seal edges by folding drugstore-wrap style. Place on grill 5-6 inches from medium-hot coals. Cook 3-3 1/2 hours, turning occasionally, until tender. To serve, cut diagonally across grain in thin slices. Serve on buns, if desired, with sauce. Serves 8-10.



CAROL SCROGGINS
DIRECTOR OF CONSUMER AFFAIRS
P.O. BOX 1479
HOUSTON, TX 77251



MINUTE MAID
Chilled Orange Juice \$149
64 OZ. CTN.

SNOW CROP
Five Alive Juice \$149
64 OZ. CTN.

BORDEN
American Singles \$189
16 OZ. PKG.

FLEISCHMANN'S
Margarine Quarters .79
REGULAR OR UNSALTED 1 LB. PKG.

TRUE VALUE ENGLISH
Muffins 6 CT. PKG. .59

LAND-O-LAKES SOFT
Margarine 2-8 OZ. TUBS .79

GOOD VALUE 2 LB. PKG.
Cheese Spread \$249

3 FLAVORS MINUTE MAID 64 OZ.
Chilled Drinks .99

TRUE VALUE 8 OZ. PACKAGE
Cream Cheese .79

TRUE VALUE 16 OZ. CONTAINER
Cottage Cheese .89

TRUE VALUE 13.5 OZ. RAT TRAP MILD
Cheddar Cheese \$199

TRUE VALUE 4 VARIETIES 4 OZ. PKG.
Shredded Cheese .69

ASSORTED
Borden Fruit Drinks .99
PLASTIC GALLON

BORDEN SOUR CREAM OR
Sour Cream Dips .59
JALAPENO, CHILI OR FRENCH ONION
8 OZ. CUP

TRUE VALUE HOMESTYLE OR
Buttermilk Biscuits 5 \$1
10 CT. CANS

TRUE VALUE
Stick Cheeses \$119
MILD OR MEDIUM CHEDDAR, EXTRA SHARP CHEDDAR, SHARP CHEDDAR, BRICK, MONTEREY JACK, COLBY OR MOZZARELLA
8 OZ. PKG.

TRUE VALUE ASST. FLAVORS
Yogurt 2 \$1
8 OZ. CUPS FOR

TRUE VALUE QUARTERED
Butter \$189
1 LB. PKG.