

MINIMAX

HEAVY NORTHERN
Boneless Rib Eye Steaks
\$4.09
LB.

HEAVY NORTHERN
Boneless Chuck Roast
\$1.29
LB.

BLACK LABEL
Hormel Sliced Bacon
\$1.79
1 LB. PKG.

SWIFT
Butterball Turkey Breasts
\$1.89
LB.

UNIVERSAL CHOPPED
Beef Steak LB. **\$1.99**
FRESH LEAN TENDER
Gravy Steaks LB. **\$2.49**

OSCAR MAYER REGULAR OR BEEF
Bologna 8 OZ. PKG. **\$1.09**
CHIEF'S PANTRY TURKEY NUGGETS OR
Turkey Sticks LB. **\$2.49**

LOUIS RICH TURKEY SALAMI OR BOLOGNA
Lunch Meat 1 LB. PKG. **\$1.39**
OSCAR MAYER REG. CHEESE OR BEEF
Smokie Links 12 OZ. PKG. **\$1.99**

TRUE VALUE
Smoked Turkeys
\$1.19
LB.

TRUE VALUE
Sliced Slab Bacon
\$2.49
1.5 LB. PKG.

FRESH
Ground Chuck
\$1.49
LB.

WILSON RECIPE READY
Boneless Pork Loin
\$2.29
3 LB. PKG. OR LARGER

HILLSHIRE FARMS
Smoked Sausage
\$2.19
LB.

RUDY'S FARM
Pork Link Sausage
\$1.95
12 OZ. PKG.

**WHAT'S COOKING?...
CONSUMER MEAT
GUIDE FROM
MINIMAX!**

Color
Coded Cooking
Suggestions
RIGHT ON THE
LABEL

OVEN ROASTING
Place the meat with the fat side up in the pan. Cook at 325° without a cover. Do not baste.

BROILING
Place 2 to 3 inches away from heat. Turn only once. Cook until brown on both sides. Time required will depend on degree of doneness preferred. rare, medium or well done.

PAN BROILING
Place meat in heavy frying pan, adding no fat or oil. Cook slowly uncovered, turning occasionally. Remove to hot bottom of pan as it becomes done. Brown on both sides.

PAN FRYING
Use small amount of fat. Cook uncovered over moderate heat, turning occasionally.

POT ROASTING
Place meat in heavy vessel with small amount of liquid. Cover and cook over low temperature on stove top.

BAKING
Place meat in heavy vessel with small amount of liquid. Cover and cook over low temperature on stove top.



**FROM
MINIMAX!**

NOW EACH CUT OF BEEF IN OUR CASE IS LABELED WITH THE MOST RECOMMENDED COOKING METHOD. FOR EXAMPLE, PORTERHOUSE STEAKS WILL HAVE AN OVEN ROAST LABEL. RUMP ROASTS WILL HAVE AN OVEN ROAST LABEL. AND CHUCK ROASTS WILL HAVE A POT ROAST LABEL. WITH PERSONALLY SELECTED BEEF, YOU HAVE THE CONFIDENCE TO BUY ANY CUT OF BEEF WE HAVE IN OUR CASE AND PREPARE IT WITH THE ASSURANCE THAT YOUR FAMILY WILL ENJOY EVERY BITE. FOLLOW THE STEP BY STEP INSTRUCTIONS AT THE LEFT TO COOK EACH CUT OF BEEF IN THE PROPER WAY.

DELICIOUS HOMESTYLE
Fried Chicken
\$5.89
8 PIECE BUGKET

FRESH BAKED
White Bread
69¢
18 OZ. LOAF

MILD BABY
Swiss Cheese
\$4.39
LB.

DECORATED WHITE OR CHOCOLATE
Mother's Day Cakes
\$3.99
8 INCH EACH

FRESH PARKERHOUSE OR SESAME
Dinner Rolls 24 CT. PKG. **\$2.19**
DELICIOUS
Apple Strudel 16 OZ. **\$1.49**
HOMESTYLE
Cole Slaw LB. **\$1.19**