



Dollar Daze



U.S.D.A. GRADE A FRESH
**Holly Farms
Whole Fryers**

47¢
LB. 1 UNIT 3 PLEASE

TRUE VALUE
**Boneless
Turkey Hams**
WHOLE OR HALF

\$149
LB.

U.S.D.A. CHOICE P.S. BONELESS
**Rump Roast
or Bottom
Round Roast**

\$159
LB.

WILSON PREFERRED TRIM
**Quartered
Pork Loin**

\$100
LB. 7 TO 11 CHOPS

GREAT TASTING
John Morrell Tasty Links

8 OZ. PKG. .69

GREAT FOR BREAKFAST
Oscar Mayer Pork Links

1 LB. PKG. \$2.79

U.S.D.A. CHOICE P.S. BONELESS
Tenderized Bottom Round Steak

1 LB. \$1.89

FRESH
Lean Tender Cube Steaks

1 LB. \$3.09

SANDWICH FAVORITE, MEAT OR BEEF
Oscar Mayer Sliced Bologna

8 OZ. PKG. \$1.09

HAS FEWER CALORIES
Louis Rich Turkey Pastrami

8 OZ. PKG. \$1.69

GREAT ON THE GRILL
Universal Chopped Beef Steaks

1 LB. \$1.98

REGULAR OR BEEF
Oscar Mayer Salami

12 OZ. PKG. \$1.79

GREAT TASTING
Louis Rich Turkey Ham

8 OZ. PKG. \$1.69

FAMILY FAVORITE
Louis Rich Smoked Turkey

8 OZ. PKG. \$1.69

GREAT WITH ANY MEAL
Delicious Potato Patties

1 LB. .99

FRESH MADE
Mama Rosa's Pizzas

30 OZ. PIZZAS 2/\$5.99



U.S.D.A. CHOICE P.S. BONELESS
**Top Sirloin
Steaks**

\$289
LB.

ASSORTED VARIETIES
**Roegelien
Lunch Meat**

\$139
1 LB. PKG.

ROEGELEIN
**Sliced
Bacon**

\$169
1 LB. PKG.

JOHN MORRELL
All Meat Franks

\$100
1 LB. PKG.

OSCAR MAYER
Cheese Hot Dogs

\$189
1 LB. PKG.

Check Page 6 For True Value Brand Meat Specials!

WHAT'S COOKING?...

CONSUMER MEAT GUIDE FROM MINIMAX!

Color
Coded Cooking
Suggestions
RIGHT ON THE
LABEL



**FROM
MINIMAX!**

P.S. MEAT LABELS
TAKE THE GUESSWORK
OUT OF COOKING!

OVEN ROASTING

Place the roast 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 meat when done. Cook until brown on both sides. Turn meat and broil until done. Turn meat when done. Turn meat when done.

PAN BROILING

Place meat in broiler pan, cooking on top. Turn meat when done. Cook until brown on both sides. Turn meat and broil until done. Turn meat when done. Turn meat when done.

PAN FRYING

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

POT ROASTING

Place meat in large pot, add small amount of water. Simmer over low heat for 2 to 3 hours. Turn meat when done. Turn meat when done.

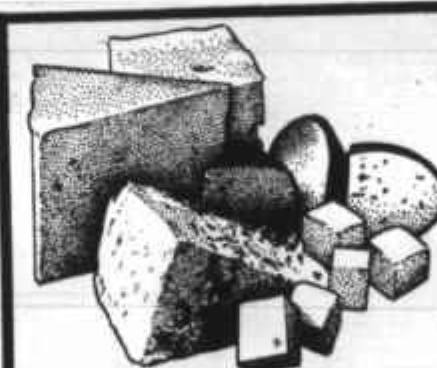
BRAISING

Place meat in heavy covered pot with small amount of liquid. Simmer over low heat for 2 to 3 hours. Turn meat when done. Turn meat when done.



Your
Assurance
Of Quality!

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.



WILSON HONEY CURED COOKED
Baked Ham

\$389
LB.

DELICIOUS WILSON
Salami
\$399
LB.

DELICIOUS HOMEMADE MARINATED
Vegetable Salad
LATTICE TOP
Fresh Apple Pie



YOUR CHOICE, DELICIOUS
Dinner Rolls

\$200
24 CT. PKG.

HOT N' SPICY
Jalapeno Loaf
\$299
LB.



FRESH BAKED
French Bread

79¢
LOAF

