

Arthur's Steak & Roast Sale!

Our Reg. Price \$2.78
Full Slice
**BONELESS
ROUND STEAKS**
From Best Quality Grade A Beef

1.98
LB.

42¢ lb. LIMIT 3 PER FAMILY BEST BUY

Our Reg. Price \$3.38
Porterhouse, Wing, or T-Bone
**NO TAIL
LOIN STEAKS**
From Best Quality Grade A Beef

2.96
LB.

Save 42¢ lb. LIMIT 6 PER FAMILY BEST BUY

Our Reg. Price \$3.18
From the Loin
SIRLOIN STEAKS
From Best Quality Grade A Beef

2.00
LB.

42¢ lb. LIMIT 3 PER FAMILY BEST BUY

Our Reg. Price \$2.68
Boneless Outside
**BOTTOM
ROUND ROASTS**
From Best Quality Grade A Beef

1.98
LB.

LIMIT 2 PER FAMILY Save 70¢ lb. BEST BUY

Our Reg. Price \$2.53
**BONELESS SIRLOIN
TIP ROASTS**
From Best Quality Grade A Beef

1.98
LB.

Save 30¢ lb. BEST BUY

Our Reg. Price \$2.68
Boneless Inside
**TOP ROUND
STEAKS**
From Best Quality Grade A Beef

1.98
LB.

Save 32¢ lb. BEST BUY

**QUALITY STEAKS
BEST QUALITY
GRADE A BEEF**

**IN
STEAKS**
Grade A Beef

3.18
LB. **BEST BUY**

**STRIP
STEAKS**
Grade A Beef

4.18
LB. **BEST BUY**

**SIRLOIN
STEAKS**
Grade A Beef

6.48
LB. **BEST BUY**

STEAKS

4.98
LB. **BEST BUY**

Ideal for Bar-B-Que Frozen
Eviscerated Utility Grade
YOUNG DUCKS

99¢
LB. **BEST BUY**

Famous for Quality Sliced
**SCHNEIDER'S
LUNCH MEATS**
Assorted Varieties
6 oz. pkg.

79¢
LB. **BEST BUY**

Smoked Pork Slices
SWIFT'S SIZZLE
12 oz. pkg.

1.49
LB. **BEST BUY**

Individually Frozen
**NICKERSON
HERRING**
20 oz. pkg.

1.49
LB. **BEST BUY**

Pre-Ready
**PACIFIC
DOVER SOLE**

1.98
LB. **BEST BUY**

Making your meat dollar go further with Arthur Buck's

SIRLOIN TIP ROAST

For Beefy versatility and mealtime economy, a 4-5 pound sirloin tip roast is an excellent value. You save money by cutting it into different meals yourself.

You can slice one half the roast into sandwich steaks. They make good quick lunches and snacks when prepared with a little warm butter or cooking oil, in a hot frying pan and turned frequently until brown. The other half will make a delicious oven roast.

And here's how sirloin tip can become another kind of tasty steak:

1. As an alternative to sandwich steaks, slice off steaks to desired thickness.
2. Place steaks in a mud mar made 12-24 hours.
3. Broil, barbecue or grill to preferred doneness by turning steaks frequently with tongs (never pierce the meat).

Discover the versatility of sirloin tip roast in your favourite recipe book.

