

Turkeys, lb. 39c and 43c
 Ducks, lb. 33½c

Geese, lb. 27½c
 Roasting Chickens, lb. 35½c

Old Monk, Hellmann's or Wright's MAYONNAISE	NEW CARROTS 4 bunches for	LOOSE CARROTS 6 lbs. for	JUICY FLORIDA ORANGES, 3 doz. for
Quart 80c	25c	25c	\$1.00
Pint 43c			
Half Pint 23c			

PORK LOIN ROAST 25½c RIB PORK ROAST 24½c
 FRESH LITTLE PIG HAMS lb. 18½c FRESH HAMS (Whole or Half) lb. 25½c

Native Beef Pot Roast the pound 27½c	Roberts & Oake SUGAR CURED BACON	Dry Onions 10 pounds for 25c
Native Beef Round Steak the pound 39½c	Lean Half, lb. 23½c	Native Beef Sirloin Steak the pound 49c
Short Cut Rib Roast the pound 35c	Fat Half, lb. 21½c	Native Beef Porterhouse Steak the pound 59c
	Center Piece, lb. 25½c	

PORK CHOPS, large cuts, lb. 25c CALIFORNIA HAMS, lb. 19½c
~~FRESH SPARE RIBS, lb. 18c~~ PORK SAUSAGE, home-made, lb. 18c
 BACON SQUARES, sugar cured, lb. 14½c STEWING CHICKENS, fresh dressed, lb. 35½c

BACON Miller & Hart, Sliced, 3 Pounds for **89c**
 ARMOUR'S STAR or WILSON'S CERTIFIED HAMS, Whole, lb. 25½c

FISH
 HALIBUT STEAK, lb. 35c
 SALMON STEAK, lb. 45c
 FINE PERCH, lb. 25c & 35c
 FRESH HERRING, lb. 25c
 FRESH FILETS, lb. 35c
 FRESH TROUT, lb. 48c
 FANCY WHITEFISH,
 lb. 35c and 48c
 SMOKED FILETS, lb. 29c
 SMOKED WHITEFISH, lb. 35c
 FRESH SHRIMP, lb. 33c
OYSTERS

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 spring legs
 the pound **29¢**

VEAL
 SHORT LEG VEAL, lb. 28c
 RUMP ROAST, lb. 32c
 BREAST VEAL, lb. 19c
 Shoulder VEAL, 5-lb, lb 24½c
 Boneless VEAL STEW lb 35c
BEEF
 PRIME RIB ROAST, lb. 45c
 BEST HAMBURGER, lb. 22c
 RUMP ROAST, lb. 39½c
 SIRLOIN ROAST, lb. 33c
 Boneless BEEF STEW, lb. 30c

EGGS, Strictly Fresh, Doz. 49c Armours Cloverbloom Brick Butter 37c
 FRESH SPINACH Peck 43c
 MICKELBERRY SAUSAGE, Links, lb. 39c SAUSAGE MEAT 35c

Wisconsin Potatoes, (Friday Only) Peck 49c

24 N. First St. **RAPP BROTHERS** Phones 1676-1677
 1678-1679