

Turkeys, lb. 43c Ducks, lb. 35½c
 Roasting Chickens, lb. 35½c

Old Monk, Hellmann's or Wright's MAYONNAISE	NEW CARROTS 3 bunches for	LOOSE CARROTS 6 lbs. for	JUICY FLORIDA ORANGES, 3 doz. for
Quart 80c	29c	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

LAMB
 spring legs
 the pound **32½c**

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. 39c SELECTED EGGS, Doz. 53c
 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