

NATIVE RIB ROAST B

SPRING LEGS

LAMB

the pound

 $29\frac{1}{2}$ ¢

DRY PICKED

TURKEYS

the pound

43¢

ROASTING

CHICKENS

the pound

 $35\frac{1}{2}$ ¢**BACON**MILLER
and
HART

SLICED

3 pounds for 89c

Short Leg Veal, the pound	28c
Rump Roast, Veal, the pound	32c
Breast Veal, the pound	19c
Shoulder Veal, (5 lb. cuts); the pound	24½c
Veal Stew, boneless, the pound	35c
Doldniagara Hams (whole), lb.	25½c
Dry Onions, 10 lbs. for	25c
Winter Carrots, 6 lbs. for	25c
Yellow Turnips, 6 lbs. for	25c
Celery Hearts, bunch	25c

Halibut Steak, the pound	29c
Salmon Steak, the pound	35c
Fancy Whitefish, the pound	35c
Fancy Trout, the pound	43c
Perch, the pound	29c
Herring, the pound	19c
Fresh Fillets, the pound	35c
Smoked Fillets, the pound	29c
Smoked Whitefish, the pound	35c
Fresh Shrimp, the pound	33c

FANCY SOLID

Cauliflower

per head

15¢

Also 20c and 25c

FANCY FRESH

Green Peas

3 lbs. for

29¢

FANCY NEW

CARROTS

4 bunches for

25¢**EGGS****STRICTLY FRESH,
LARGE SELECTED,****Dozen 39c****Dozen 53c****RAPP**