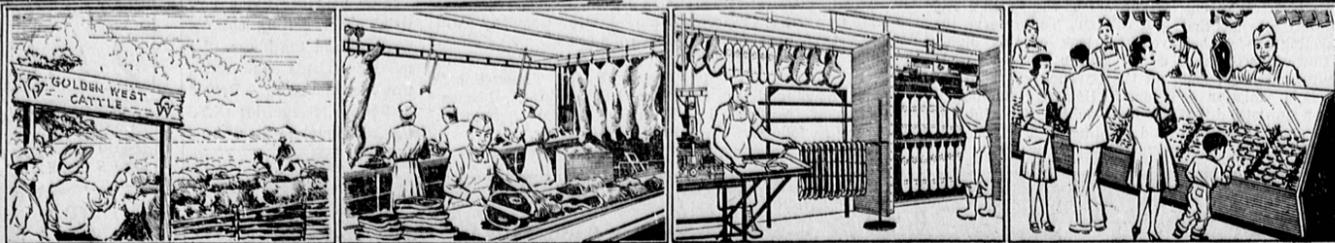


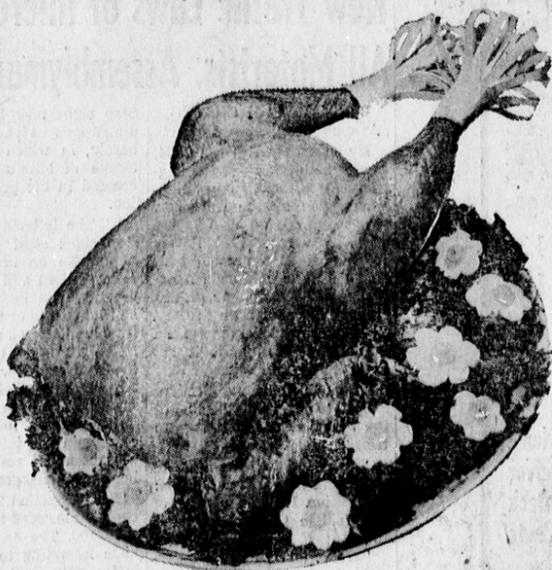
# GOLDEN WEST MEATS



THE REASON FOR OUR LOW PRICES . . . OUR CATTLE PROCESSED, SMOKED & CURED IN OUR OWN SANITARY PLANT & SOLD DIRECTLY TO "YOU"

**MEAT IS OUR ONLY BUSINESS**  
For 14 Years We Have Been the Leading Packers,  
Processors, Retailers in Southern California

**LOWEST TRUE MEAT PRICES IN CALIFORNIA**



## HEN TURKEYS

USDA GRADE "A" — READY  
FOR THE OVEN — 12 TO 16  
POUND AVERAGE WEIGHT

# 29<sup>c</sup> lb

The Home of The Low Price King • The Home of The Low Price King • The Home of The Low Price King

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**CUBE STEAKS**  
OR  
**SIRLOIN TIP STEAKS**  
All Gristle & Sinews Removed

# 79<sup>c</sup> lb

TABLE TRIMMED  
**T-Bone Steaks**

Tails and All  
Excess Fat Removed

# 89<sup>c</sup> lb

LEAN & TENDER  
**PORTER-HOUSE Steaks**

Finest for Flavor  
and Tenderness

# 98

BONELESS  
**TOP SIRLOIN Steaks**

# 98

**Boneless Spencer Steaks**

# 98<sup>c</sup> lb

## FRESH EASTERN CENTER CUT PORK CHOPS

FAMOUS  
GOLDEN WEST  
HONEY-CURED  
HICKORY-SMOKED, SLICED

# BACON

# 59<sup>c</sup> lb

# 79<sup>c</sup> lb

Fresh Steer Beef

# LIVER

# 39<sup>c</sup> lb

**4 CONVENIENT LOCATIONS:**

- 250 West 116th Street, Los Angeles
- 385 North Hawthorne Blvd., Hawthorne
- 22411 Hawthorne Ave., Torrance
- 1803 S. Western Ave., Los Angeles

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