



THE REASON FOR OUR LOW PRICES . . . OUR CATTLE PROCESSED, SMOKED & CURED IN OUR OWN SANITARY PLANT & SOLD DIRECTLY TO "YOU"  
 HAWTHORNE MEAT HEADQUARTERS — 385 N. HAWTHORNE BLVD. — PRICES EFFECTIVE THURS., FRI., SAT., MAR. 22, 23, 24

**CARLOAD BUYING and LOW OVERHEAD SAVES YOU HUNDREDS OF DOLLARS ANNUALLY**

**LENT IS THE CHEESE SEASON**

GOLDEN WEST'S FAMOUS HICKORY-SMOKED HONEY-CURED SLICED

**BACON**

**49** <sup>¢</sup> <sub>lb</sub>

FULL CREAM MONTEREY

**JACK** **39** <sup>¢</sup> <sub>lb</sub>

CHEESE

GRADE "A" IMPORTED

**SWISS** **49** <sup>¢</sup> <sub>lb</sub>

CHEESE BY THE PIECE

TENDER, PERFECTLY AGED

**T-BONE** **STEAKS** **89** <sup>¢</sup> <sub>lb</sub>

TAILS AND ALL EXCESS FAT REMOVED

BONELESS

**SPENCER**

**STEAKS** **98** <sup>¢</sup> <sub>lb</sub>

PERFECT FOR BROILING!

BONELESS

**TOP SIRLOIN**

**STEAKS** **98** <sup>¢</sup> <sub>lb</sub>

AGED FOR FLAVOR & TENDERNESS

Fancy, Well Trimmed

**PORTERHOUSE**

**STEAKS** **98** <sup>¢</sup> <sub>lb</sub>

PREFERRED BY MILLIONS

Fancy, Grade "A", Fresh Killed

**STEWING CHICKENS**

WHOLE BODY OR CUT UP FOR FRICASSE

**119** <sup>¢</sup> <sub>lb</sub>

FANCY, CORN FED FARM STYLE

**SPARE RIBS** **45** <sup>¢</sup> <sub>lb</sub>

**3 OTHER CONVENIENT LOCATIONS**

1803 S. WESTERN AVE. LOS ANGELES

22411 HAWTHORNE AVE. TORRANCE

250 WEST 116th STREET LOS ANGELES

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

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