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GOLDEN WEST MEATS



385 No. HAWTHORNE BLVD. 22411 HAWTHORNE AVE.
HAWTHORNE TORRANCE



1st CROP OF 1963 IN SOUTHERN CALIFORNIA — SHIPPED FROM OGDEN, UTAH

SPRING LAMB SALE

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LEAN, TENDER, SUGAR-CURED AND HICKORY-SMOKED . . .



CANADIAN BACON

89

¢ lb

Smoked and Cured the slow Golden West Process for Better Taste & Tenderness!

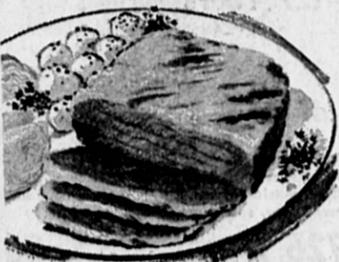


All Meat Franks

3 lbs. 11.00

Prepared in our own Frankfurter and Sausage Processing plant. Only pure meat used. Perfect to barbecuing time.

KOSHER CURED SLICED



Pastrami

89

¢ lb

Seasoned and processed perfectly in Golden West's own kitchens!

LEAN, CENTER-CUT — SLICED



BOILED HAM

89

¢ lb

The preferred sandwich treat. GOLDEN WEST'S BEST QUALITY!

1st of 1963 — Young, Tender, USDA Choice

SMALL RIB LAMB CHOPS

69

¢ lb



EXTRA TENDER — USDA CHOICE

SHOULDER LAMB CHOPS

59

¢ lb

DIRECT FROM OGDEN, UTAH—USDA CHOICE

Lamb Shanks 29

¢ lb

1st of the crop — USDA Choice

Lamb Breast

10

¢ lb

1st of the crop — USDA Choice

Lamb Shoulder Roast or Stew

19

¢ lb

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