

IGA CHEESE SINGLES
12 OZ.
99¢

DUKE'S MAYONNAISE
32 OZ.
99¢

FRESH LEAN GROUND BEEF
5 LB. PKG.
99¢ LB.
(3 LB. PKG. '1.09 LB.)
(1 LB. PKG. '1.19 LB.)

SNOW HILL BAKING HENS
49¢ LB.

TEXAS PETE HOT DOG CHILI
3 \$1
10 OZ. FOR

OUR MARKET MADE FRESH LINK SAUSAGE
\$1.39 LB.

USDA CHOICE RUMP ROASTS	LB.	\$2.59
USDA CHOICE SIRLOIN TIP ROASTS	LB.	\$2.59
USDA CHOICE SIRLOIN TIP STEAKS	LB.	\$2.79
USDA CHOICE CUBED STEAK	LB.	\$2.49
SWIFTS PREMIUM CANNED HAM	3 LB. CAN	\$4.99
SOUTHERN PRIDE GRADE A FRYER BREAST	LB.	\$1.18
SOUTHERN PRIDE GRADE A FRYER THIGHS	LB.	88c

HI-DRI TOWELS
BIG ROLL
49¢

the fresh approach
CRISP LETTUCE HEAD
49¢

WHITE SEEDLESS GRAPES	LB.	\$1.19
CALIFORNIA HONEYDEWS	EA.	\$1.29
CELERY	STALK	49¢
RED PLUMS	LB.	69¢
NECTARINES	LB.	69¢
LIMES	10/	\$1.00
FRESH BROCCOLI		\$1.19
LARGE PEACHES	LB.	79¢
BLACK PLUMS	LB.	69¢

CRISCO OIL
25¢ OFF
48 OZ.
\$1.88

SOUTHERN PRIDE GRADE A FRYER DRUMSTICKS	LB.	98c
SOUTHERN PRIDE GRADE A FRYER WINGS	LB.	68c
LUNDY'S SLICED BACON	1 LB. PKG.	\$1.59
GWALTNEY ALL MEAT FRANKS	12 OZ.	99c
GWALTNEY ALL MEAT BOLOGNA	1 LB. PKG	\$1.39
PHILADELPHIA BRAND SMOKED SAUSAGE	LB.	\$1.09
SLICED, CENTER SLICES BEEF LIVER	LB.	79c
OLD HICKORY CHOPPED BARBEQUE	1 LB. CUP	\$1.99
GWALTNEY BIG 8 FRANKS	1 LB. PKG.	\$1.29

LAST WEEK OF CHATEAU STONWARE—CUSTOMER CHOICE OF ANY FIVE FEATURE ITEMS

EXCLUSIVELY AT JACKSON'S IGA CONTEMPORARY Chateau
Hand Painted Stoneware

Designed to be equally at home at casual buffets or your most important parties. In addition to its lasting engineering beauty, the outstanding stoneware is DOW-WASHER SAFE, OVEN PROOF & SAFE IN MICRO-WAVE OVEN.

Start now to collect a complete set of this handsome stoneware.

Each Piece Only **69¢**
WITH EACH \$3.00 PURCHASE

1st WEEK - Dinner Plate
2nd WEEK - Cup
3rd WEEK - Saucer
4th WEEK - Salad Plate
5th WEEK - Casserole Dish

THE FOLLOWING COMPASS PRICES ARE AVAILABLE AT JACKSON'S IGA STORES:

1 Dinner Plate
1 Cup
1 Saucer
1 Salad Plate
1 Casserole Dish

TREESWEET ORANGE JUICE
12 OZ.
69¢

RECIPE FOR THE WEEK

GERMAN STYLE WILTED LETTUCE
6 cups Iceberg lettuce torn into bite-size pieces
2 large hard-cooked eggs, diced
1/3 cup chopped Bermuda onion
4 slices bacon
1 tablespoon sugar
1/2 teaspoon salt
3 tablespoons cider vinegar

Wash lettuce, drain well, dry and tear into bite-size pieces. Place in a salad bowl. Sprinkle with hard-cooked eggs and onion. Set aside. Cook bacon until lightly browned; remove and drain, then crumble over lettuce. Cool fat slightly, add sugar, salt and vinegar. Heat to boiling and pour over lettuce. Toss lightly. Serve immediately.
Makes: 6 servings.