

Franklin Frozen Foods, Inc.

YOU
Are
Invited

Announces Its FORMAL OPENING

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Saturday, October 18

COME AND SEE FOR YOURSELF

You will be interested in seeing a freezer locker plant actually in operation, and you will be surprised at the wide variety of services offered.

Here are some of the reasons why all locker plants are running at capacity, with long waiting lists:

1. Freezing meats and vegetables keeps them FRESH.
2. Freezing eliminates the drudgery of canning.
3. The farm family can enjoy, months after they are produced, the foods from the farm at the cost of production, plus the small charge for locker.
4. If you have a locker, you can butcher in the summertime.
5. You can store meats when they are plentiful and then sell them when prices are highest.
6. You can save time and labor by freezing foods, AND maintain their quality and flavor.

FOR SALE

MEATS, at wholesale and retail. You can buy meat from us at wholesale, have us process it, and put it in your locker for use when needed.

FROZEN FOODS—We carry a complete of Frozen Foods for sale at retail.

We are well equipped to:—

Store meats.
Store vegetables.

SERVICES OFFERED

Meats chilled and aged.
Sausage cut, seasoned, and ground.
Cutting, wrapping, and quick-freezing.
Meat curing.
Lard rendered.
Complete processing of poultry.

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Do You Know—

That more than 400 foods have been cold-packed successfully?

That there are 87 other locker plants in North Carolina, and 27 more are under construction?

That the plant at Franklin has been pronounced by experts as one of the best-planned and best equipped in the state?

E. J. WHITMIRE, President

Lockers Ready

Lockers will be ready for use Saturday.

The rental period of lockers already taken will begin on that date, and the owners may begin filling their lockers that day if they wish.

If you have not yet rented a locker, you may do so Saturday and start using it immediately.

OSCAR LEDFORD, Manager