

**\$79.95 “Try it,
You’ll Like it” Sampler
Lakeview Supermarket Introductory
Sampler Pack !**



Lakeview’s Meat Department has a number of Items of incomparable quality-

We have put together a “Sampler” of these superior products. These items are the best in their category, and you just have to try them out. Discover the “Lakeview Difference!”
45- Years of “full-service” and absolutely the best beef anywhere!

In this special offer we allow no substitutions, because we insist you try these Lakeview Specialties...

Extra Lean Ground Beef-Always ground fresh, only from the finest chuck, and has just the right amount of lean, and a perfect balance of fat for the best flavor. (Usually 80 to 85% lean)

Boneless Short Ribs- Also known as Flat Iron Steaks, but they are really a Boneless Top Blade Chuck Steak. These are one of the most versatile pieces of beef we sell. Great Broiled, grilled, sautéed, or braised.

Old Fashioned Franks-Unlike most Franks, these are made with the finest ingredients and leaner meats. These dogs have half the fat of most other hot dogs. (Only 8 grams) The taste is awesome, Hot or cold!

Pork Breakfast Sausage-Ground nearly everyday from extra lean pork trimmings and mixed precisely to our specifications to deliver consistent, delicious flavor in patties, on pizzas, in spaghetti, you name it!

Platter Bacon-Or to be more accurate: Hardwood Smoked, Brown Sugar and Cane Cured Platter Bacon. Because it is dry cured, without added salt brine, this bacon tastes better and shrinks less and is a total crowd-pleaser. It’s cut thicker, with a fabulous flavor great alone or for seasoning any dish.

Specialty Meat Loaf- Each batch is made with 10 pounds of extremely lean ground chuck, three pounds of lean pork, and over a pound of flour, cracker meal, garlic, onion, bell pepper, celery, black pepper, celery seed and other secret spices. Simply Delicious! Use for meat balls, stuffing mushrooms or bell peppers, in spaghetti, etc.

Cross Rib Barbecue Steaks- If you like a leaner, boneless steak this might just be perfect for you! Our USDA Prime Cross Rib Barbecue Steaks are cut from the back of the steer’s shoulder, where the muscle is relaxed and much more tender and flavorful. Try the smaller steaks for best results, but they are all good!

Pork Steaks and Chops -Center Cut, always around an inch thick. Because we sell so much Pork Sausage we use only the very best of the center cut Boston Butt and Pork Loins, closely trimmed with just the right amount of marbling for perfect flavor. Cook these anyway you like, BBQ’ed, grilled, broiled, fried, skewered, always great!

USDA Choice Certified Premium Culotte Steaks. Cut from a perfectly marbled tri-tip trimmed just right! We cook thousands of these every summer in our Catering Business. These delectable steaks are small yet packed with flavor, cut thick and always tender; this superior grade never needs to be marinated.

\$79.95 Save over 21% (\$95 value) Approximate Weight 14lbs

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| 16oz Coulotte Steaks (Tri-Tip) | (2) 1-lb Center Cut Pork Steaks |
| (2) Cross-Rib Barbecue Steaks | (2) 1-lb Farm & Italian Pork Sausage |
| (1) 1-lb Hickory Smoked Platter Bacon | (2) 1-lb Extra Lean Ground Beef |
| (1) 1-lb “Specialty” Meat Loaf Mix | (1) 1-lb Old Fashioned Franks |
| 16 oz Boneless Short Ribs (Flat Irons) | (2) ½ -lb Center Cut Pork Chops |

Come by and pick one up today - Lakeview Supermarket & Deli 274-5595