

OSCAR MAYER SMOKIE LINKS

For these tender links Oscar Mayer chooses extra lean beef and choice pork, grinds it country style (not too fine). Then slo-o-wly smokes the tender links over hardwood fires till they're fully cooked and the tangy aroma nuzzles down deep in every bite. For great eatin' in the open, all you do is brown 'em. They fairly crackle with juicy, homespun flavor!

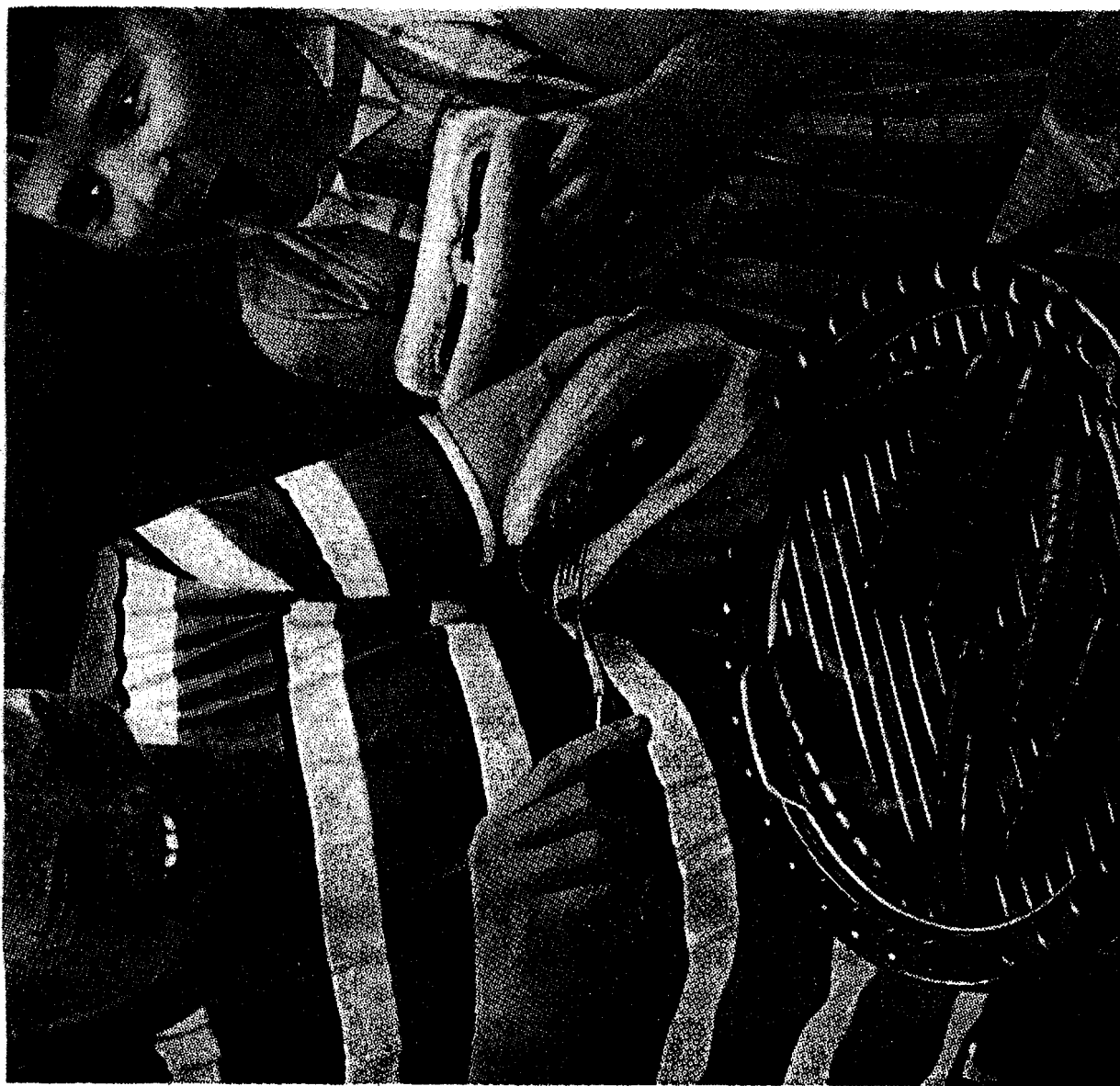
*Country style -
Deep wood-smoked*



COOKOUT FAVORITES FOR

Great eatin' in the open!





DA 0179 Annuals sub TIMEC April 33 F. 1. 1. 1.



*All good meat—
Lightly seasoned*

OSCAR MAYER All-Meat WIENERS

For great eatin' in the open all you need is Oscar Mayer Wieners and an appetite! Youngsters—and not-so-youngsters—love these plump, tender wieners. They're mildly seasoned and smoked—just enough to bring out the full flavor of the good meat Oscar Mayer uses. No filler, ever—just lean beef, tender veal, juicy pork. They're completely cooked, of course.



*Specialists in sausage and
smoked meats for 77 years*



All Oscar Mayer meats carry this U.S. Govt. Inspection Stamp—your added guarantee of purity and wholesomeness.

General Offices, Chicago, Illinois

*Box 1
wisc
1960*

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