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		1914		1915	
1 kg	Rindfleisch mit Zuwage	K 1·80 bis	K 2·—	K 3·70 bis	K 4·70
1 "	" " ohne "	" 2·20 "	" 2·60 "	" —·— "	" 5·70 "
1 "	Kalbfleisch mit Zuwage	" 1·40 "	" 1·80 "	" 3·— "	" 3·60 "
1 "	" " ohne "	" 1·80 "	" 2·40 "	" 3·40 "	" 4·20 "
1 "	Schweinefleisch	" 1·80 "	" 2·60 "	" 5·— "	" 7·— "
1 "	Selchfleisch	" 1·90 "	" 2·60 "	" 5·60 "	" 6·60 "
1 "	Schöpfensfleisch	" —·— "	" —·— "	" 3·— "	" 5·— "
1 "	Schweinfett	" 2·20 "	" 2·60 "	" 5·60 "	" 6·60 "
1 "	Schweinfilz	" 2·20 "	" 2·40 "	" 5·40 "	" 6·— "
1 "	Rindfilz	" 1·— "	" 1·20 "	" 3·— "	" 3·70 "
1 "	Rindschmalz	" 2·80 "	" 3·— "	" —·— "	" —·— "
1 "	Rehfleisch	" 1·40 "	" 1·60 "	" 2·20 "	" 3·— "
1 "	Hirschfleisch	" —·— "	" —·— "	" —·— "	" —·— "
1 Stück	Hase	" 2·60 "	" 3·60 "	" —·— "	" 5·— "
1 "	Rehrücken	" 7·— "	" 9·—	1 kg " 4·50 "	" 4·60 "
1 "	Rehschlegel	" 6·— "	" 7·—	1 " " 4·50 "	" 4·60 "
1 "	Wildente	" 1·60 "	" 1·80 "	" 1·80 "	" 2·40 "
1 "	Fasan	" 2·— "	" 2·40 "	" 1·60 "	" 2·40 "
1 "	Rebhuhn	" —·60 "	" 1·20 "	" 1·— "	" 1·80 "
1 "	Gans	" —·— "	" —·— "	" —·— "	" —·— "
1 "	Ente	" 2·80 "	" 4·— "	" 4·— "	" 5·20 "
1 "	alte Henne	" 2·— "	" 3·— "	" 1·50 "	" 2·50 "
1 "	ausgewachsenes Huhn	" 1·20 "	" 1·80 "	" 1·60 "	" 2·20 "
1 "	junge Taube	" —·50 "	" —·60 "	" —·65 "	" —·90 "
1 kg	Aische	" 3·20 "	" 3·60 "	" 3·60 "	" 4·— "
1 "	Barben	" 1·30 "	" 1·60 "	" 1·80 "	" 2·— "
1 "	Zorellen	" 7·— "	" 8·— "	" 7·— "	" 8·— "
1 "	Hechte	" 2·— "	" 3·— "	" 2·80 "	" 3·50 "
1 "	Karpfen	" 2·40 "	" 2·50 "	" 2·50 "	" 2·60 "
1 "	Saiblinge	" 6·— "	" 7·— "	" 7·— "	" 8·— "
1 "	Rutten	" 3·— "	" 3·40 "	" 2·60 "	" 3·— "
1 "	Weißfische	" —·60 "	" 1·40 "	" —·60 "	" 1·40 "
1 "	Butter	" 2·40 "	" 3·20 "	" 3·80 "	" 5·40 "
1 Stück	Gurken	" —·04 "	" —·08 "	" —·04 "	" —·12 "
1 "	Karfiol	" —·10 "	" —·60 "	" —·36 "	" —·70 "
1 "	Kohlkraut	" —·04 "	" —·10 "	" —·04 "	" —·10 "
1 "	Kohlrüben	" —·02 "	" —·06 "	" —·04 "	" —·10 "
1 "	Kraut, süßes	" —·10 "	" —·30 "	" —·10 "	" —·30 "
1 "	Rüben, weiße	" —·03 "	" —·04 "	" —·— "	" —·— "
1 "	Salat zum Kochen	" —·04 "	" —·06 "	" —·02 "	" —·10 "
1 "	Salat, Häuptel	" —·02 "	" —·08 "	" —·02 "	" —·10 "
1 kg	Fisolen, grüne	" —·40 "	" —·48 "	" —·30 "	" —·40 "
1 "	Rüben, gelbe	" —·20 "	" —·22 "	" —·30 "	" —·40 "