

# DEPARTMENTS—WEEKLY CONTEST

PRICES EFFECTIVE OCTOBER 28-NOVEMBER 3

We Accept  
Gov't Food  
Stamps

FRESH LEAN  
ROUND  
BEEF

5 LB. PKG.

**99¢**  
LB.

MARKET MADE FRESH

LINK  
SAUSAGE

**\$1.69**  
LB.

THIS WEEK'S  
JACKPOT  
WINNERS:

KENANSVILLE STORE—  
JOYCE WALLACE — \$100.00

BEULAVILLE STORE—  
NO WINNER — \$200.00

PINK HILL STORE—  
NO WINNER — \$200.00



32 OZ.

DUKE'S

MAYONNAISE

**99¢**

5 LB.  
BAG



SOUTHERN  
BISCUIT  
FLOUR

**79¢**



18  
OZ.

PILLSBURY  
CAKE  
MIXES

**69¢**



COCA-  
COLA  
2  
LITER

**89¢**

PET RITZ APPLE COBBLER	26 OZ.	\$1.59
OREGON FARM CARROT CAKE	17 OZ.	\$1.79
MINUTE MAID ORANGE, MORE PULP JUICE	12 OZ.	99c
BREAKSTONE RICOTTA CHEESE	16 OZ.	\$1.89



CHATHAM

CHUNX

50 LB. BAG

**\$6.29**

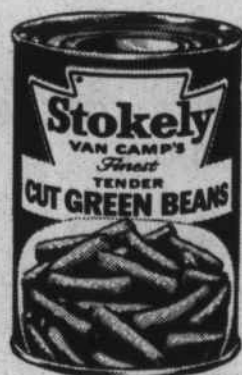


TOWELS

BIG ROLL

**59¢**

KRAFT DELUXE MACARONI & CHEESE DINNER	14 OZ.	89c
ROYAL GUEST SHORTENING	42 OZ.	\$1.35
COLD POWER DETERGENT	20c OFF GT. SIZE	\$1.49
SUNLIGHT DETERGENT	20c OFF 22 OZ.	99c



STOKELY  
CUT GREEN  
BEANS

303 CAN

**2/79¢**

STOKELY FRENCH STYLE GREEN BEANS	303 CAN	2/79c
STOKELY GOLDEN CREAM STYLE CORN	303 CAN	2/79c
STOKELY WHOLE KERNEL CORN	303 CAN	2/79c
STOKELY HONEY POD PEAS	303 CAN	2/79c
VAN CAMP PORK & BEANS	300 CAN	2/79c

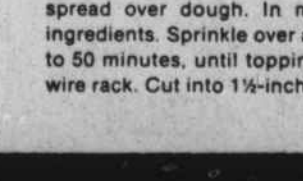
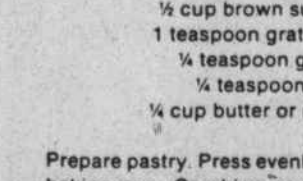
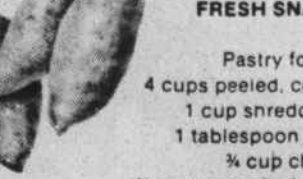
RIOPAN PLUS	12 OZ.	\$1.39
PEPTO BISMOL LIQUID	4 OZ.	\$1.49
PEPSODENT TOOTH PASTE	6.5 OZ.	\$1.19
ANTI-PERSPIRANT, UNSCENTED SECRET	4 OZ.	\$1.89



FRESH GREEN

CABBAGE **10¢** LB.

NORTH CAROLINA NO. 1 SWEET POTATOES	LB.	19¢
MED. YELLOW ONIONS	LB.	15¢
WASHINGTON STATE RED DELICIOUS APPLES	LB.	59¢
WASHINGTON STATE GOLDEN DELICIOUS APPLES	LB.	59¢
120 CT. FLORIDA TANGERINES	5/59¢	
FRESH LIMES	3/59¢	
KIWI FRUIT	EA.	79¢
FRESH MUSHROOMS	8 OZ.	99¢
2.5 OZ. PKG. SALAD TOPPINGS		49¢
CELLO TOMATOES	10 OZ. CTN.	49¢
SNOW WHITE CAULIFLOWER	HEAD	\$1.19



FRESH SNACKING BARS

Pastry for 2-crust pie  
4 cups peeled, cored, chopped apple  
1 cup shredded fresh carrots  
1 tablespoon fresh lemon juice  
1/4 cup chopped nuts  
1/4 cup uncooked oats, quick or regular  
1/4 cup brown sugar, firmly packed  
1 teaspoon grated fresh lemon rind  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 cup butter or margarine, softened

Prepare pastry. Press evenly into bottom of 13 x 9 x 2-inch baking pan. Combine apples, carrots and lemon juice; spread over dough. In medium bowl, mix remaining ingredients. Sprinkle over apples. Bake in 400° F oven 45 to 50 minutes, until topping is lightly browned. Cool on wire rack. Cut into 1 1/2-inch squares. Makes 24 bars.

TANGY CHINESE CABBAGE SALAD

1 Chinese cabbage  
2 tablespoons salt  
1/4 cup sugar  
1/4 cup red wine vinegar  
1/4 cup salad oil  
1/2 cup chopped green onions  
1 teaspoon minced fresh ginger root  
1 teaspoon crushed dried red pepper

Cut out core of cabbage; wash leaves. Cut into shreds and place in bowl. Sprinkle with salt and cover with water. Soak 1 hour. Rinse, squeeze off excess moisture and arrange on platter. Mix sugar and vinegar. Heat oil; add onion and ginger and cook 2 minutes. Add pepper, sugar and vinegar. Pour over cabbage; toss. Makes 4 to 6 servings.



NORTHERN

TISSUE

4 ROLL PKG.

**99¢**

KRAFT GRAPE JELLY	18 OZ.	79c
PETER PAN PEANUT BUTTER	12 OZ.	89c
MARTINDALE SWEET POTATOES	2 1/2 CAN	79c
CAMPBELL'S TOMATO SOUP	NO. 1 CAN	4/\$1.00