

SHOPPING WITH GOOD FOOD BUYS

PRICES EFFECTIVE MAY 5-11

We Accept
Gov't Food
Stamps

**USDA CHOICE
WHOLE
PORK LOIN
TIPS**
\$1.79
LB.



**KRAFT
MACARONI & CHEESE
DINNER**
14 OZ.
89¢

**PORK
NECKBONES**
33¢
LB.



**PEPSI,
DIET PEPSI
&
PEPSI FREE**
2 LITER
99¢



**4 ROLL
PKG.
NORTHERN
TISSUE**
99¢



**BIG
ROLL
HI-DRI
TOWELS**
49¢



**GT.
SIZE
RINSO
DETERGENT**
\$1.09

BREYER'S ICE CREAM 1/2 GAL. \$2.49
MINUTE MAID LEMONADE 12 OZ. 69c
TREESWEET ORANGE JUICE 12 OZ. 99c
SEALTEST COTTAGE CHEESE 12 OZ. 75c
MRS. FILBERT'S QUARTERS MARGARINE 1 LB. 2/89c

HUNT'S KETCHUP 24 OZ. 79c
PETER PAN PEANUT BUTTER 18 OZ. \$1.29
JAMBOREE GRAPE JELLY 2 LB. 88c
STOKELY CUT GREEN BEANS 303 CAN 2/79c
STOKELY CREAM STYLE CORN 303 CAN 2/79c



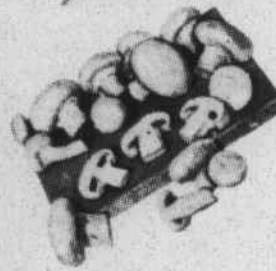
FRESH GREEN
CABBAGE
12¢
LB.

**USDA CHOICE WESTERN MEAT FOR YOUR FREEZER SALE:
CUT & WRAPPED FREE**

BEEF HIND QUARTER LB. \$1.79
BEEF FRONT QUARTER LB. \$1.49
WHOLE BEEF LOIN LB. \$2.29
WHOLE BEEF RIB EYE LB. \$3.69
WHOLE NEW YORK STRIP LB. \$3.29
WHOLE BEEF CHUCK ROLL LB. \$1.79
FRESH WHOLE PORK LOIN LB. \$1.59

STOKELY WHOLE KERNEL CORN 303 CAN 2/79c
APRIL SHOWER SWEET PEAS 303 CAN 3/\$1.00
VAN CAMP PORK & BEANS SHOWBOAT 300 CAN 2/79c
SPAGHETTI 14 OZ. 3/\$1.00
ARMOUR TREET 20c OFF 12 OZ. 99c
PINK SALMON 15 1/2 OZ. \$1.49

STAR-KIST CHUNK LIGHT TUNA NEW BREED 6 1/2 OZ. 69c
DOG FOOD POINTER 18 LB. BAG \$6.99
DOG FOOD 15 1/2 OZ. CAN 5/\$1.00
CHARCOAL DIAL, 1 BAR FREE \$1.69
SOAP PALMOLIVE 4 BAR PKG. 20c OFF \$1.59
DETERGENT WISK LAUNDRY 25c OFF GT. SIZE \$1.09
DETERGENT 32 OZ. \$1.59



FRESH STRAWBERRIES PT. 69¢
WHITE GRAPES LB. \$1.19
RED GRAPES LB. 99¢
FRESH MUSHROOMS 8 OZ. 99¢
88 CT. NAVEL ORANGES 6/\$1.00
FRESH PINEAPPLES LB. 19¢
SWEET POTATOES LB. 9¢
CRISP LETTUCE 49¢
WHITE ONIONS LB. 25¢
SPRING ONIONS 3/\$1.00
RED DELICIOUS EASTERN APPLES 3 LB. BAG 99¢

Fresh strawberries in Madeira sauce

- 3/4 cup sugar
- 1 cup water
- 1 cup Madeira wine
- 2 whole cloves
- 1 cinnamon stick
- 2 strips fresh orange peel
- 2 strips fresh lemon peel
- 2 pints fresh strawberries, washed and hulled
- Whipped cream

In medium saucepan, mix sugar, water and Madeira. Stir over low heat until sugar dissolves. Add cloves, cinnamon stick, orange peel and lemon peel. Bring to a boil, reduce heat and simmer 30 minutes, or until mixture is syrupy. Remove from heat and strain. Chill. Halve strawberries and add to sauce. Cover and chill several hours. Spoon into dessert dishes. Top with whipped cream. Makes 8 servings