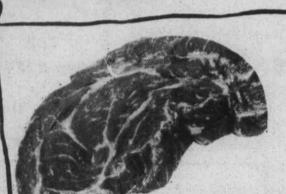




WHOLE FRESH PORK LOIN SLICED FREE LB.



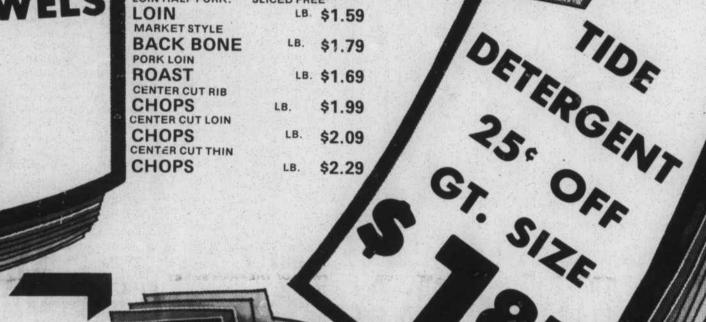
USDA CHOICE CENTER CUT BONELESS ROASTS

DOG FOOD 300 CAN



AWNY TOWELS BIG ROLL

[SLICED 79c LB.] SMITHFIELD WHOLE SMOKED PICNICS LB. 59c RIB HALF PORK SLICED FREE LB. \$1.49 LOIN LOIN HALF PORK. SLICED FREE LOIN LB. \$1.59 MARKET STYLE **BACK BONE** LB. \$1.79 PORK LOIN ROAST LB. \$1.69 CENTER CUT RIB CHOPS \$1.99 \$2.09 CHOPS LB. \$2.29



LARGE

EACH

SWEET YELLOW

CORN

RUSSET **POTATOES** 7/99

10 LB. BAG 11.99

3 LB. BAG YELLOW ONIONS 99 RED GRAPES

LARGE PEACHES LB.

BUNCH

CRISP BROCCOLI 99

SWEET

LB. 69¢ NECTARINES

TROPICAL MANGOS EA. 79° FRESH

11.39 CAULIFLOWER HEAD

RECIPE FOR THE WEEK

Broccoli and ham casserole

1 pound cooked ham, finely chopped (3 cups) 1 bunch fresh broccoli, chopped (4 cups) 1/2 cup chopped fresh onion 3 cups (12 ounces) shredded Cheddar cheese 6 slices bread, crusts removed 6 eggs

1/2 teaspoon dry mustard 1/2 teaspoon Worchestershire sauce 3 cups milk

In a large bowl mix chopped ham, broccoli, onion and 2 cups Cheddar cheese. Butter a 3-quart baking dish. Place trimmed bread on bottom of dish. Spoon broccoli-ham mixture over bread. Beat eggs with dry mustard; Worchestershire sauce and milk; pour over broccoli mixture and sprinkle with remaining 1 cup Cheddar cheese Let stand for 10 minutes before baking. Place baking dish in pan of hot water and bake in 375°F oven for 50 minutes, or until a knife inserted in center comes out clean. Let stand for 5 minutes before serving Makes: 6 to 8 servings

ROLL MORTHERN PKG.

NORTHERN TISSUE

ORANGE JUICE 12 OZ.

