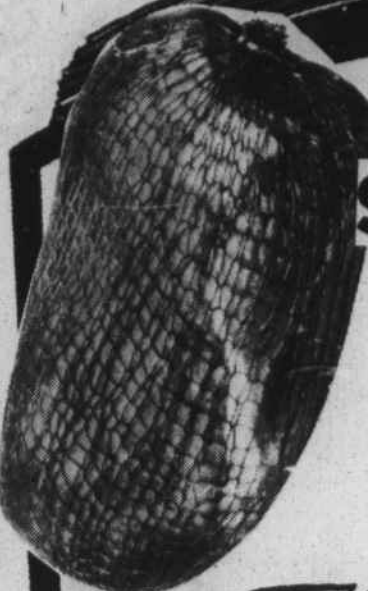




**DUKE'S
MAYONNAISE**
32 OZ.
99¢



**HUNT'S
KETCHUP**
32 OZ.
99¢



**GWALTNEY WHOLE
SMOKED PICNICS**
68¢
LB.

**PORK
NECK-BONES** **39¢**
LB.

SLICED BACON
TABLERITE **\$1.69**
1 LB. PKG.

**OUR MARKET
MADE FRESH
LINK SAUSAGE**
\$1.39
LB.

SWIFT'S HOSTESS CANNED HAM	4 LB. CAN	\$7.99
FAT		
BACK	LB.	49c
COURTLAND BRAND FRESH PORK SAUSAGE	1 LB. ROLL	79c
SLICED BEEF, CENTER SLICES		
LIVER	LB.	69c
TABLERITE SLICED BOLOGNA	1 LB. PKG.	\$1.39
TABLERITE ALL MEAT FRANKS	12 OZ. PKG.	99c
OSCAR MAYER CHEESE WIENERS	1 LB. PKG.	\$1.79

**BANNER
BATHROOM
TISSUE**
4 ROLL PKG.
10¢ OFF

the fresh approach

BANANAS

29¢
LB.

- RED GRAPES LB. 79¢
- NECTARINES LB. 69¢
- FRESH PEACHES LB. 69¢
- NEW CROP RUTABAGAS 3 LBS. 99¢
- WASHINGTON STATE RED DELICIOUS APPLES 3 LB. BAG \$1.49
- CRISP CELERY 49¢
- CANTALOUPE EACH 99¢
- HONEYDEW EXTRA LARGE MELONS EA. \$1.39
- GREEN BEANS LB. 59¢

RECIPE FOR THE WEEK

CARROT-RUTABAGA PUREE
1 cup peeled, diced rutabaga
1 cup peeled, sliced fresh carrot
½ cup freshly squeezed orange juice
3 tablespoons butter or margarine
¼ cup shredded Cheddar cheese

Combine rutabaga and carrot in steamer or pot with ½-inch boiling water; cover and steam 10 to 12 minutes or until fork tender. Remove and cool slightly. In food processor or electric blender combine vegetables, orange juice and butter; process until smooth. Spoon mixture into a lightly buttered 1-quart baking dish. Sprinkle with cheese. Bake in a 350°F oven 30 minutes or until cheese melts and mixture is heated through. Makes 4 servings.



**HI-DRI
TOWELS**
BIG ROLL

59¢

**DONALD
DUCK
ORANGE
JUICE**
64 OZ.
99¢

ANTACID/ANTI-GAS magaldrate and SIMETHICONE LOW SODIUM SUSPENSION **RIOPAN ANTACID**
12 OZ.
\$1.89

RIOPAN PLUS ANTACID magaldrate ANTACID SUSPENSION LOW SODIUM
12 OZ.
\$1.99