

VALUES

That will keep you coming back!

WE GUARANTEE YOU THE LOWEST TOTAL FOOD PRICES IN AREA

JACKSON'S FRESH LINK PORK SAUSAGE

QUANTITY RIGHTS RESERVED

WHOLE PORK LOIN

8 OZ.

BANQUET POT PIES

99¢ LB.

\$1.29 LB.



3/89¢

CLOUD TISSUE 4 ROLL PKG.

09

CREAM FLOUR

5 LB. BAG

79¢

1/4 PORK LOIN

\$1.49 LB.

PET-RITZ FRUIT COBBLERS

\$1.69 26 OZ.

PET WHIP TOPPING 8 OZ.

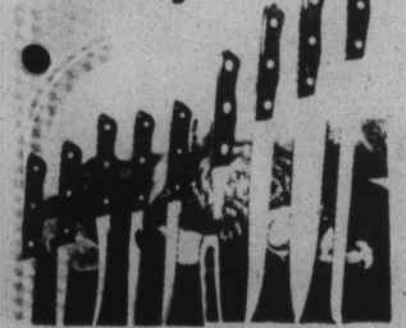
9¢

FRESH PORK LOIN SALE

RIB HALF PORK LOIN	SLICED FREE	\$1.39 LB.
LOIN HALF PORK LOIN	SLICED FREE	\$1.49 LB.
PORK LOIN ROAST		\$1.49 LB.
MARKET STYLE BACKBONE		\$1.49 LB.
THICK CUT PORK CHOPS		\$1.99 LB.
BONELESS PORK CHOPS		\$2.49 LB.
BONELESS PORK LOIN ROAST		\$2.39 LB.
PORK TENDERLOINS		\$2.99 LB.

LUNDY'S TEE PEE BRAND BACON	1 LB. PKG.	\$1.19 LB.
GWALTNEY'S ALL MEAT FRANKS	12 OZ. PKG.	99¢
GWALTNEY'S ALL MEAT SLICED BOLOGNA	1 LB. PKG.	\$1.49

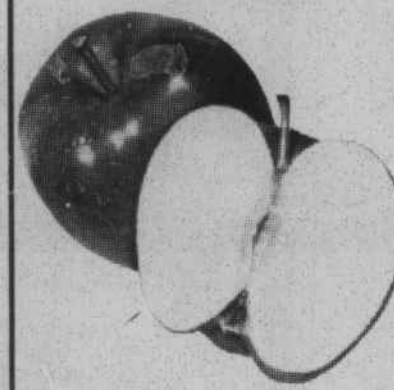
Temporary CUTLERY



FEATURE: FORK/SPOON 99¢
 Royal Blue or Cocoa Brown
ING SET 49

FEATURE: KNIFE \$1.39
99¢

KRAFT MACARONI & CHEESE DINNERS
 7 1/4 OZ.
39¢



FRESH PRODUCE

US NO. 1 ROUND WHITE POTATOES 99¢ 10 LB. BAG

MEDIUM YELLOW ONIONS 3 LB. BAG 59¢

FRESH MUSHROOMS 8 OZ. PKG. 99¢

FRESH SNAP BEANS 69¢ LB.

WASHINGTON STATE FANCY DELICIOUS RED APPLES 59¢ LB.

WASHINGTON STATE FANCY DELICIOUS GOLDEN APPLES 59¢ LB.

FLORIDA NEW CROP TANGELOS 4/51

LARGE COCONUTS EACH 59¢

RED GRAPES 79¢ LB.

CELLO CARTON TOMATOES PKG. OF 3 49¢

DELICIOUS RECIPES

COCKTAIL CHEESE BALL

- 2 (3-ounce) packages cream cheese
- 1 (6-ounce) roll smoke-flavored process cheese food
- 1 1/2 ounces blue cheese, crumbled
- 1 teaspoon Worcestershire sauce
- 1 tablespoon finely chopped onion
- 1 tablespoon chopped olives
- 2 tablespoons chopped parsley
- 1/2 cup finely chopped walnuts

Combine first 2 ingredients; beat at medium speed of an electric mixer until smooth. Add blue cheese, and beat well. Stir in Worcestershire sauce, onion, and olives; mix well. Chill mixture at least 1 hour. Combine parsley and walnuts; set aside. Shape chilled mixture into a ball, and roll in parsley mixture. Refrigerate several hours or overnight. Serve with crackers. Yield: 1 cheese ball.