

**Smart-Wise**

SHOP THESE FOOD BUYS!

QUANTITY RIGHTS RESERVED

WE ACCEPT FOOD STAMPS

real value specials

**RINSO  
DETERGENT**  
GT. SIZE

**99¢**



COKE,  
DIET COKE & SUNDROP

**99¢**

2 LITER

**CORONET  
TISSUE**

4 ROLL PKG.

**99¢**



**HUNT'S  
KETCHUP**

32 OZ.

**89¢**

**HAM  
FIX  
FOOD**

**879**

**TOTINO'S  
PIZZAS**

10 OZ.

**99¢**



1 LB.  
QUARTERS

**MRS. FILBERT'S  
GOLDEN QUARTERS  
MARGARINE**

**49¢**



**PILLSBURY  
CAKE  
MIXES**

16 OZ.

**88¢**



**BONELESS  
PORK ROAST**

**69**

LB.

**KEYS**

LB. AVERAGE

**9¢**  
LB.

**USDA CHOICE WESTERN BEEF SALE:**

BONELESS CHUCK STEAK		\$1.69 LB.
BONELESS SHOULDER STEAK		\$1.89 LB.
BONELESS STEW BEEF		\$1.89 LB.
GROUND CHUCK		\$1.59 LB.
<b>PORK CHOP SALE</b>		
RIB CHOPS		\$2.39 LB.
LOIN CHOPS		\$2.49 LB.
BEALE'S SLICED IN QUARTERS COUNTRY HAM	ENDS & CENTER	\$1.99 LB.
SMITHFIELD SMOKED PICNICS		89c LB.
DINNER BELL SLICED BACON	1 LB. PKG.	\$1.59 LB.
DINNER BELL ALL MEAT FRANKS	12 OZ. PKG.	99c LB.
JACKSON'S FRESH LINK PORK SAUSAGE		\$1.39 LB.
STREAK-O-LEAN SALT MEAT		99c LB.

**DE "A" PARTS SALE**

JUMBO PACK	\$1.29 LB.
LEGS JUMBO PACK	99c LB.
STERS	
12 OZ.	\$2.99
12 OZ.	\$3.09
8 OZ.	4/\$1
4.5 OZ.	\$1.29
3.2 OZ.	\$1.59
27.5 OZ.	\$1.49
28 OZ.	79c
24 OZ.	\$1.99
2 OZ.	\$2.39
	45c

**DOWNYFLAKE  
HOT & BUTTERY  
WAFFLES**  
13 OZ. **89¢**

**ORE IDA  
HASH BROWN  
POTATOES**  
24 OZ. **99¢**

**PET RITZ  
PIE SHELLS**  
PKG. OF 2 **69¢**



**PRODUCE**

MEDIUM YELLOW  
**ONIONS**

**39¢** 3 LB. BAG

US NO. 1 ROUND WHITE  
**POTATOES** 10 LB. BAG **\$1.19**

D'ANJOU  
**PEARS** **59¢** LB.

TASTY TRAYS  
**TOMATOES** **\$1.29** PKG.

CHILEAN  
**NECTARINES** **89¢**

CHILEAN  
**PLUMS** **89¢**

EASTERN RED DELICIOUS  
**APPLES** 3 LB. BAG **99¢**

EASTERN GOLDEN DELICIOUS  
**APPLES** 3 LB. BAG **99¢**

RED  
**RADISHES** 6 OZ. **19¢**

ALFALFA  
**SPROUTS** 4 OZ. PKG. **69¢**

**DELICIOUS**

**RECIPES**



- 1 cup maple or maple-flavored syrup
- 3 tablespoons butter or margarine
- 1/2 teaspoon cinnamon
- Dash salt
- 1 cup chopped walnuts
- 1/2 cup honey
- 1 large apple, peeled and thinly sliced (about 2 1/4 cups)

In saucepan combine syrup, honey, apple, butter, cinnamon and salt. Bring slowly to boil, stirring. Reduce heat; simmer 8 minutes. Stir in nuts and lemon juice. Serve hot over pancakes, waffles, French toast or ice cream. Syrup may be stored in covered container in refrigerator for several days. Reheat over low heat. Makes about 2 cups.

COUNTRY APPLE WALNUT SYRUP