

QUANTITY RIGHTS RESERVED

WE ACCEPT FOOD STAMPS

real value specials

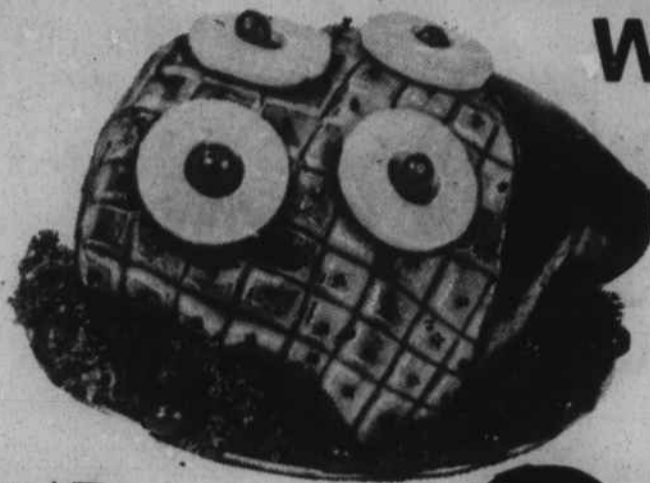
PEPSI.
PEPSI FREE,
&
MT. DEW
2 LITER



USDA
BAKING
HENS



LUNDY'S
WHOLE
SMOKED
HAM
14 TO 17 LBS.



99¢

49¢
LB.

89¢
LB.

CHEF
RDEE
AS
09
10 OZ.

USDA CHOICE
WESTERN BEEF SALE:
NEW YORK
STRIP
WHOLE - BONELESS
2.69

PARKAY
MARGARINE
1 LB.
59¢

HUNT'S
KETCHUP
32 OZ.
89¢

CO RITZ
CKERS
1.49

AHOY
KIES
1.99

AHOY
KIES
1.99

NEW YORK STRIP, WHOLE—BONELESS CUT FREE

STRIP STEAKS		\$3.99 LB.
CUBED STEAK		\$1.99 LB.
TABLERITE SLICED BACON	1 LB. PKG.	\$1.59
TABLERITE SLICED BOLOGNA	1 LB. PKG.	\$1.39
TABLERITE FRANKS	12 OZ. PKG.	89c
JACKSON'S FRESH LINK PORK SAUSAGE		\$1.39 LB.
COUNTRY HAM HOCKS		99c LB.
LUNDY'S SHANK PORTION SMOKED HAM		99c LB.
LUNDY'S BUTT PORTION SMOKED HAM		\$1.09 LB.
LUNDY'S CENTER SLICES OF SMOKED HAM		\$1.69 LB.
SWIFT'S HOSTESS OR DUBUQUE CANNED HAM	4 LB. CAN	\$7.99
COLONY FARMS GRADE "A" YOUNG TURKEYS	10 TO 12 LB. AV.	69c LB.
OSCAR MAYER'S COOKED HAM	[SLICED] 12 OZ. PKG.	\$2.89

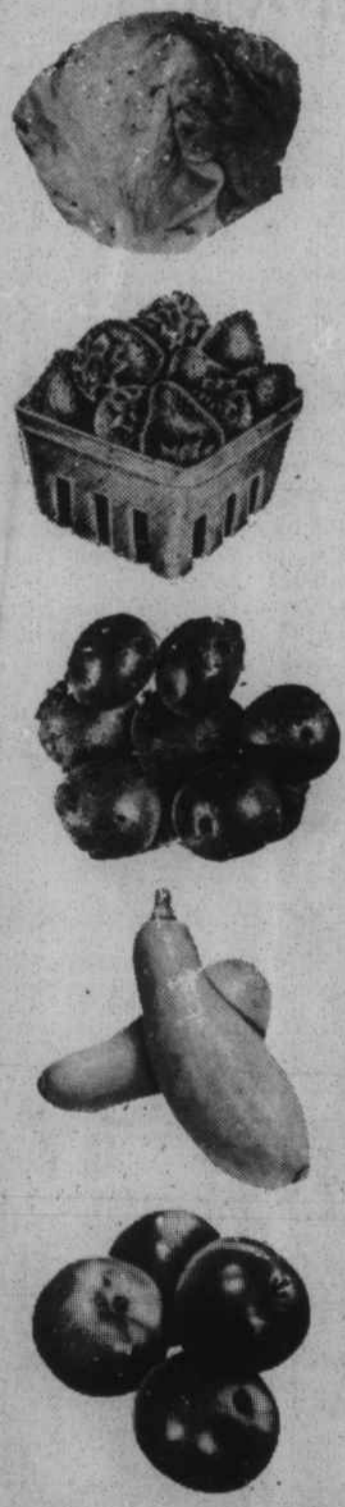
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CTS. SALE:

24 OZ.	79¢
7 OZ.	79¢
7 OZ.	79¢
GT. SIZE	\$1.29
GT. SIZE	\$1.09
1 GAL	89c
5 OZ.	\$1.99
12 OZ.	\$2.59
	39c

IGA
SUGAR
5 LB. BAG
\$1.49



PRODUCE

CALIFORNIA ICEBERG LETTUCE	HEAD	39¢
CALIFORNIA STRAWBERRIES	PT.	89¢
BAKING POTATOES		39¢ LB
YELLOW SQUASH		59¢ LB
SNAP BEANS		99¢ LB
WHITE GRAPEFRUIT 3/		\$1.19
PINK GRAPEFRUIT 3/		\$1.19
LITTLE HUG DRINKS	6/	\$1.00
EASTERN RED DELICIOUS APPLES	3 LB. BAG	\$1.29
D'ANJOU PEARS		59¢ LB

DELICIOUS RECIPES

BLUEBERRY COBBLER

1/2 cup sugar
1/4 cup all-purpose flour
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
4 1/2 cups fresh blueberries
1 tablespoon lemon juice
3 tablespoons butter or margarine
Pastry for 9-inch pie

Combine sugar, flour, cinnamon, and nutmeg; add blueberries, stirring until coated. Spoon mixture into an 8-inch square baking dish. Sprinkle with lemon juice, and dot with butter.
Roll pastry out on a lightly floured surface into an 8-inch square; place over blueberries, sealing edges to sides of dish. Cut slits in crust. Bake at 400° for 30 minutes or until golden brown. Yield. 6 servings.