

5 TIME 10 P. M.

SHOP THESE FOOD BUYS!  
WE ACCEPT FOOD STAMPS

TECH-NUT  
GRAINED  
5 OZ.  
TECH-NUT  
BABY  
FOOD  
GRAINED

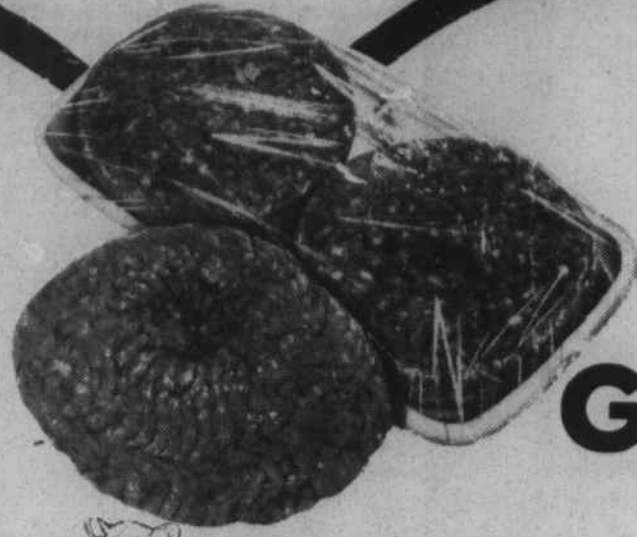
5¢

CLOROX  
BLEACH



1 GAL.

69¢



FRESH

GROUND  
BEEF

5 LB. PKG.

79¢



3 LB. PKG. 89¢ LB.  
1 LB. PKG. 99¢ LB.

LIMIT 2 PLEASE

SHEDD  
COUNTRY  
CROCK  
GARINE  
3 LB.

79¢



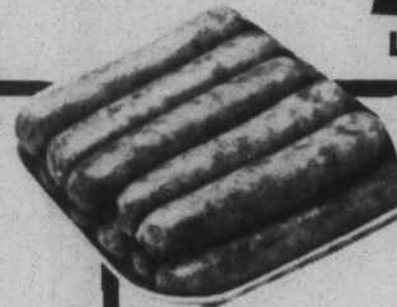
FLOUNDERS  
BEEF PATTIES

(5 LB. BOX) EACH

\$4.99

LUNDY'S  
FRESH  
NECKBONES

39¢



JACKSON'S  
FRESH LINK  
PORK  
SAUSAGE

\$1.39 LB.

Get-Wise

GENERIC  
SLICED  
BACON  
LB.

9¢

U.S.D.A. CHOICE-BONELESS CHUCK ROAST	LB.	\$1.79
U.S.D.A. CHOICE-BONELESS CHUCK STEAK	LB.	\$1.99
U.S.D.A. CHOICE-BONELESS BEEF STEW	LB.	\$1.79
LEAN GROUND CHUCK	LB.	\$1.79
SOUTHERN PRIDE BUCKET OF CHICKEN	LB.	59c
MAMA ROSA'S PIZZAS	24 OZ. SIZE	2/\$4.79
IGA TABLERITE SLICED COOKED HAM	8 OZ.	\$1.39
IGA TABLERITE SLICED COOKED HAM	1/2 OZ.	\$1.89
SALT PORK FAT BACK	LB.	49c
LEWIS SMOKED SAUSAGE	LB.	\$1.49
CHATHAM CHUNX DOG FOOD	25 LB.	\$3.69
TREND DETERGENT	GT. SIZE	99c

SUPERMAN  
PEANUT BUTTER  
18 OZ. \$1.39



10 LB. BOX	\$13.90
10 LB. BOX	\$4.90
10 LB. BOX	\$3.90
10 LB. BOX	\$4.90

Produce  
CANTALOUPE  
99¢ EACH

FRESH BELL  
PEPPER  
5/\$1.00

NECTARINES  
89¢ LB.

JUICY  
LEMONS  
6/\$1.00

CALIFORNIA PERLETTE  
GRAPES  
89¢ LB.



FRESH  
CARROTS

49¢ 2 LB. BAG

WASHINGTON RED DELICIOUS  
APPLES  
\$1.29 3 LB. BAG

CALIFORNIA NAVEL  
ORANGES  
4/\$1.00

EXTRA LARGE  
TOMATOES  
45¢ LB.

CALIFORNIA RED  
PLUMS  
79¢ LB.

DELIGHT  
RUS  
NCH  
OZ.

9¢



COMET  
RICE  
28 OZ.

49¢



HUNT'S  
CATSUP  
32 OZ.

69¢

DELICIOUS RECIPE



STEAK CONTINENTAL

- 1 clove garlic, minced
- 2 teaspoons salt
- 2 to 3 tablespoons soy sauce
- 1 tablespoon catsup
- 1 tablespoon vegetable oil
- 1/2 teaspoon pepper
- 1/2 teaspoon dried whole oregano
- 3 pounds sirloin steak

Mash garlic and salt together; add next 5 ingredients, mixing well. Score steak 1/4 inch deep on both sides; rub in garlic mixture. Place steak in a large shallow dish; cover and refrigerate 8 hours. Grill over medium coals 15 minutes on each side or until desired degree of doneness. Yield: 4 to 6 servings.