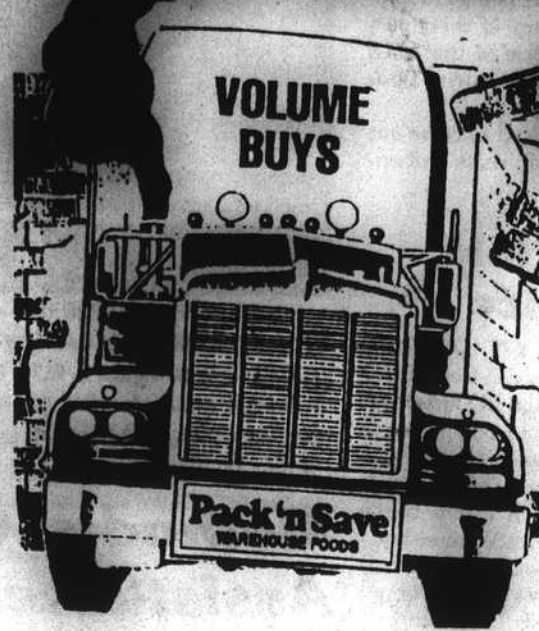


Enjoy Raleigh's Lowest Prices With

Pack 'n Save
WAREHOUSE FOODS

**Truckload
VOLUME BUYS**

*When They're Gone,
They're Gone!*



We're **BIG** on *Variety*, **BIG** on *Quality* and *Freshness*, and **really BIG** on *Saving You Money - Guaranteed Everyday!*



CAPELLINI PRIMAVERA—A popular Sicilian-style entree, Capellini Primavera, features a fresh array of seven garden vegetables, sundried tomatoes and herbs served in light vegetable broth over homemade angel hair pasta. The Olive Garden Italian Restaurant will offer capellini primavera as part of its new Summer in Sicily Menu from June 1 through Sept. 7.

Olive Garden Prepares Summer In Sicily Menu

The Olive Garden Italian Restaurant will offer the fresh, exciting cuisine of Sicily when it introduces its new "Summer in Sicily" menu featuring lighter, summer fare with a Sicilian twist. The menu, which will complement the Olive Garden's regular menu, will be available from June 1 through Sept. 7.

Items include a tempting appetizer, colorful salads, flavorful entrees and fruity desserts. To quench summer thirsts, the Olive Garden will offer lemonade (with free refills) and several cool, refreshing specialty drinks.

"In the summer, many guests are looking for lighter foods, such as chicken, fruits and vegetables," says Bill Moesta, Olive Garden general manager. "Sicilian cuisine, with its emphasis on fresh, naturally healthy dishes, is perfect for summertime dining."

The "Summer in Sicily" menu appetizer, Chicken Formaggio Pizza, is a pizza crust topped with chunks of grilled chicken breast and

a blend of three cheeses; herbs; diced tomatoes and fresh mushrooms. Three summer salads are available—Sicilian Fruit Salad; Chicken Fruit Salad; and tasty Chicken Palermo Salad, chunks of grilled chicken breast atop a blend of fresh garden vegetables and herbs served on a bed of romaine lettuce with an olive oil vinaigrette dressing on the side.

Three entrees ideal for summer dining and featuring a special Sicilian touch are Chicken Messina, Capellini Primavera and Garden Spirelli. The dishes are characteristically Sicilian as evidenced by the abundance of tomatoes, olive oil, eggplant, peppers and seasonings. The menu will also feature tempting Peaches 'n' Cream Cheesecake and a light Raspberry Sorbetto, as well as several specialty drinks, all available in alcohol-free versions.

The new "Summer in Sicily" menu is available at the Olive Garden, 6615 Glenwood Avenue in Raleigh and 1809 Walnut St. in Cary.

Land O'Lakes Expands Quick Bread Contest to 50 Fairs

Sour Cream & Pear Coffee Cake and Orange Sugared Scones were just a couple of the award winners in the 1991 LAND O LAKES® Light Sour Cream Quick Bread Contest. Last year more than 850 enthusiastic contestants entered recipes in 31 fairs. This year, more delicious recipes are anticipated as the contest expands to 50 fairs nationwide.

At each fair, prizes of \$100, \$50, and \$25 will be awarded to the three winning quick bread recipes. Each winner will also receive a certificate, ribbon and apron. Recipe judging will be based on taste appeal (40%), originality (25%), appearance (25%) and ease of preparation (10%). To participate, check the fair entry department at the largest fairs in your area.

The winning recipes are so popular that Land O'Lakes has featured their favorites in a brochure. For your free copy of the new "Award Winning State Fair Quick Breads," call 1-800-782-9602.

Strawberry-Rhubarb Cobbler, an award winner featured here, is a delicious cobbler-like coffee cake. It is sure to become a favorite in many homes and in any season. Featuring fresh rhubarb, it's a perfect summertime dessert. It is equally delicious in the winter when made with frozen fruit and served warm.



Strawberry-Rhubarb Cobbler
(Minnesota winner)

- | | |
|---|---|
| Filling | 1 teaspoon salt |
| 1 (16 ounce) package frozen sliced strawberries, thawed | 1 cup margarine |
| 1 pound fresh rhubarb, cut into 1-inch pieces* | 1 (8 ounce) carton (1 cup) LAND O LAKES® Light Sour Cream |
| 2 tablespoons lemon juice | 2 eggs |
| 1 cup sugar | 3 tablespoons skim milk |
| 1/3 cup cornstarch | 1 teaspoon vanilla |
| Cake | Topping |
| 3 cups all-purpose flour | 1/3 cup sugar |
| 1 cup sugar | 1/2 cup sliced almonds |
| 1 teaspoon baking powder | Half-and-half or ice cream |
| 1 teaspoon baking soda | |

In 3-quart saucepan combine strawberries and rhubarb. Cook over medium heat until mixture comes to a full boil (10 to 15 minutes). Reduce heat to low. Cover; continue cooking 5 minutes. Stir in lemon juice. In small bowl combine 1 cup sugar and cornstarch. Stir into fruit mixture. Cook over medium heat, stirring occasionally, until mixture thickens and just comes to a boil. Boil 1 minute; cool. Heat oven to 350°. In large bowl combine flour, 1 cup sugar, baking powder, baking soda and salt. Cut in margarine until crumbly. In medium bowl combine all remaining cake ingredients; beat with wire whisk until smooth. Stir Light Sour Cream mixture into flour mixture just until moistened. Spread half of batter on bottom of greased 13x9x2 1/2-inch aluminum baking pan. Spread with cooled fruit mixture. Drop remaining batter by spoonfuls over fruit filling. Sprinkle with 1/3 cup sugar and sliced almonds. Bake for 55 to 70 minutes or until wooden pick inserted in center of cake comes out clean. Serve warm or cool. If desired, serve with half-and-half or ice cream. YIELD: 16 servings.

*1 (16 ounce) package frozen sliced rhubarb, thawed, can be substituted for 1 pound fresh rhubarb, cut into 1-inch pieces.

Tip: 13x9x2 1/2-inch baking pan must be at least 2 1/2 inches deep; do not use 13x9-inch glass pan.

USDA Inspected
Boneless

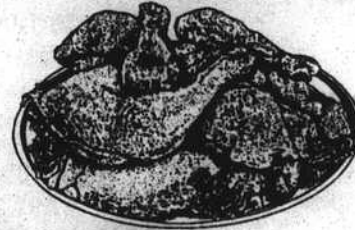


**Bottom Round Or
Rump Roast**

\$1.58
lb.

BOUGHT 2 TRUCKLOADS WHILE THEY LAST

Tyson Grade A
Family Pack Fresh



**Fryer Thighs Or
Drumsticks**

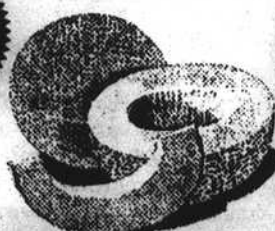
48¢
lb.

BOUGHT 1 TRUCKLOAD WHILE THEY LAST

California

Cantaloupe

BOUGHT 2 TRUCKLOADS WHILE THEY LAST



65¢
each

Selected Varieties Taste Great

Fruit Drinks

BOUGHT 2 TRUCKLOADS WHILE THEY LAST



2 \$1
for 84 oz. ctns.

Selected Varieties

Gatorade

BOUGHT 2 TRUCKLOADS WHILE THEY LAST



68¢
32 oz. bot.

Pack 'n Save
WAREHOUSE FOODS

PACK 'N SAVE RESERVES THE RIGHT TO LIMIT QUANTITIES ON SALE ITEMS. NOT RESPONSIBLE FOR TYPOGRAPHICAL ERRORS. ILLUSTRATIONS ARE FOR REPRESENTATION ONLY AND MAY NOT BE ACTUAL PRODUCT. NO SALES TO DEALERS. NOT ALL ITEMS AVAILABLE AT ALL STORES.

Open 24 Hours 7 Days A Week In Three Convenient, Money-Saving Locations
In North Raleigh
6101 Capital Boulevard
In South Raleigh
421 Chapanoke Lane
In Cary
1300 Buck Jones Road