

Mother's Day Sticky Buns

A rich taste and classic appearance

Twelve coils of very fluffy and tender buns are topped with a sticky, candy-like caramelized concoction with crunchy pecan halves.

Makes 12 Rolls

Ingredients:

- Topping**
- 1/3 cup firmly packed brown sugar
 - 1/3 cup light corn syrup
 - 3 tablespoons butter or margarine
 - 1 cup pecan pieces or halves

Dough

- 3/4 cup warm water (100°F to 110°F)
- 2 envelopes Fleischmann's Active Dry Yeast
- 3/4 cup warm milk (100°F to 110°F)
- 1/2 cup sugar
- 1/2 cup butter or margarine, softened
- 1-1/2 teaspoons salt
- 5-1/2 to 6 cups all-purpose flour
- 2 large eggs

Cinnamon-Date Filling

- 2 tablespoons butter or margarine, melted
- 1 tablespoon ground cinnamon
- 1 (8-ounce) package chopped dates

Heat brown sugar, corn syrup, and 3 tablespoons butter in saucepan over medium heat until sugar dissolves. Stir constantly. Pour into greased 13 x 9-inch baking pan. Arrange pecans evenly in bottom of pan.

Place 1/2 cup water in a bowl. Sprinkle in yeast; stir until dissolved. Add remaining water, milk, sugar, softened butter, salt, and 2 cups flour. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1 cup flour; beat 2 minutes at high speed. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Punch dough down; roll to 24 x 18-inch rectangle. Brush with melted butter; evenly sprinkle with cinnamon and dates. Beginning at short end, roll up tightly as for jelly roll. Pinch seam to seal; cut into 12 equal pieces. Place in prepared pan; cut sides up. Cover; let rise in warm, draft-



Tempt Mom's sweet tooth with sticky buns.

free place until doubled in size, about 30 to 45 minutes. Bake at 375°F for 30 to 35 minutes or until done. Invert onto serving tray.

NUTRITION INFORMATION: Per Serving (Serving Size: one roll, Serving Weight: 5.9 ounces)

Calories: 550	Cholesterol: 70mg	Dietary Fiber: 4g
Total Fat: 21g	Sodium: 450mg	Sugars: 33g
Saturated Fat: 9g	Carbohydrates: 84g	Protein: 10g



Ken LaValley, general manager of the new Olive Garden restaurant in southeast Portland.

Olive Garden Brings a Taste of Italy to Portland

LaValley named general manager

Olive Garden Italian Restaurant has appointed Portland resident Ken LaValley as general manager of the new restaurant located at The Portland Mall at 9830 S.E. Washington St. in Portland. The Tuscan Farmhouse-design Olive Garden will open Monday, May 3. As general manager, LaValley is re-

sponsible for leading a team that maintains the highest quality of service in the restaurant. Under his leadership, the restaurant team will deliver great food, wine and service that consistently exceed guests' expectations.

"Ken is passionate about delighting guests with a genuine Italian dining experience," said Dave Pickens, executive vice president of operations for Olive Garden. "His track record of operational excellence makes him a great

leader for our restaurant's service and culinary teams."

LaValley has 20 years of restaurant industry experience. He has been with Olive Garden for more than 14 years and most recently served as a general manager at the Olive Garden in Clackamas.

While at Olive Garden in Clackamas, LaValley spent one week in Tuscany learning the time-honored traditions of Italian cooking, working side-by-side Olive Garden Executive Chef Romana

Neri at Olive Garden's Culinary Institute. Each year, Olive Garden sends culinary managers to Italy to train at the Institute and visit Olive Garden's Riserva di Fizzano restaurant, which serves as the source of inspiration.

Olive Garden has begun accepting employment applications. Apply in person at the restaurant Monday through Saturday between 8 a.m. and 5 p.m. For more information, call (503) 258-0763 or visit www.olivegarden.com.



Giving our best.

Mother's Day is Sunday May 9th!



SAFeway FOOD & DRUG

Attention SENIORS

Safeway Senior Shuttle Service!
Introducing a great new service for our neighborhood senior citizens. FREE grocery shopping "shuttle service" to your nearby Ainsworth & MLK Blvd Safeway Food & Drug... TWICE a Month!
This Service is FREE to seniors age 60 and over.
Please Seniors - Grandchildren and others WILL NOT BE PERMITTED on the Shuttle at any time.

LOOK FOR OUR SPECIAL "RAZ TRANSPORTATION" TROLLEY SERVICE SCHEDULE FLYER AT YOUR MLK BLVD SAFEWAY FOR COMPLETE DETAILS!



For More Information Call 503-572-0812

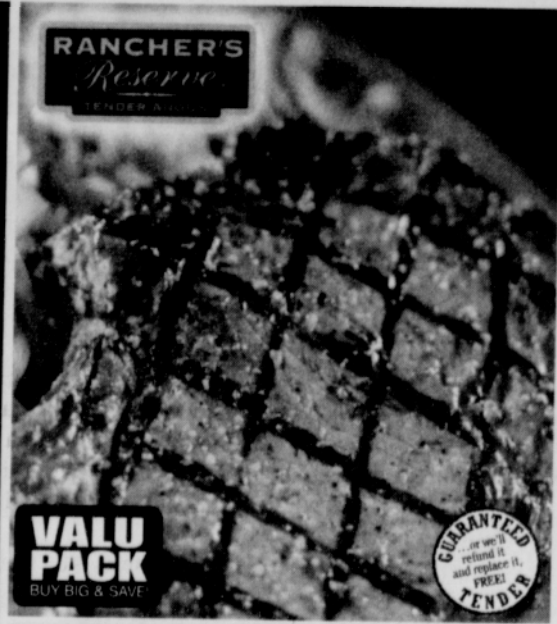
Visit Safeway's Web site at www.safeway.com

Available at Safeway:

PRICES EFFECTIVE MAY 2004

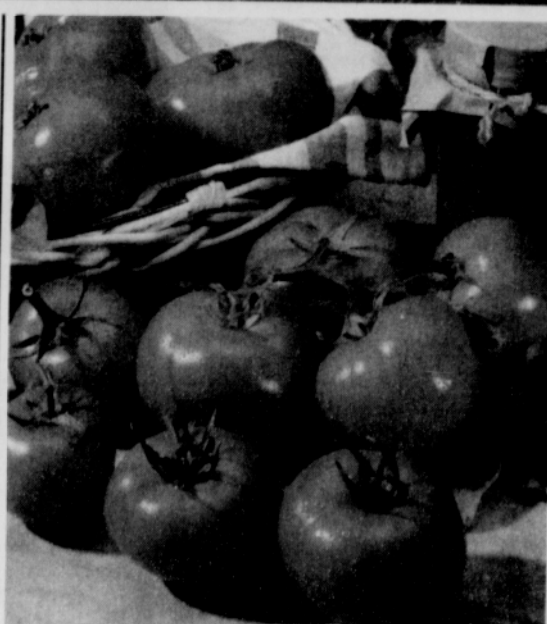
Sun	Mon	Tues	Wed	Thur	Fri	Sat
			5	6	7	8
9	10	11				

Prices Effective Wednesday, 6 am May 5 thru, Tuesday May 11, 2004.



Rancher's Reserve Angus Beef Ribeye Steak

Valu Pack. Bone-in.
SAVE up to \$4.50 lb.
5.99 lb
Safeway Club Price



Tomatoes on the Vine

Ripe and full-flavored.
SAVE up to \$2.00 lb.
99¢ lb
Safeway Club Price



Folgers Coffee

34.5 to 39-oz. cans. Selected varieties.
SAVE up to \$3.30
3.99
Safeway Club Price



Safeway Wheat Bread

22.5-oz. Crushed or 100% Whole Wheat.
SAVE up to \$1.59 on 2
BUY ONE GET ONE FREE
Safeway Club Price

Now the savings are in the Card!

ALL LIMITS ARE PER HOUSEHOLD PER DAY!