Food

Tart Cherry Salad

This recipe has been in my family for years; a long standing holiday favorite. It's pleasantly tart and a perfect complement to any meal

INGREDIENTS

- 2 (16 ounce) cans tart red cherries
- 2 (8 ounce) cans crushed pineapple
- 1-cup sugar
- 2 (6 ounce) packages cherry gelatin
- 3 cups ginger ale
- 3/4 cup flaked coconut
- 1 cup chopped nuts (optional)

DIRECTIONS

Drain cherries and pineapple, reserving juices. Set fruit aside. Add enough water to the combined juices to make 3-1/4 cups; pour into a saucepan. Add sugar; bring to a boil. Remove from the heat; stir in gelatin until dissolved. Add cherries, pine-

apple and ginger ale. Chill until partially set. Stir in coconut and nuts if desired. Pour into an oiled 3-qt. Mold or 13"x 9"x 2" pan. Chill until firm, about 3 hours.

Prep time: 15 min.

Yields: 16 servings

Words of Thanks

by S. Sperry

Hooray for **Thanksgiving**

It's Thanksgiving dinner. Let's not be late. There's lots of good food, So fill your plate. With pie at the end, It can't be beat.

Hooray for Thanksgiving, There's so much to eat!

Thank You

Thank you for this special time To offer our Thanksgiving. Thank you for this food, and for The blessed lives we're living.

New Delights

The list of all we're grateful for Would fill a great big book; Our thankful hearts find new delights Everywhere we look!

Bacon Cheese Potatoes



This is a really easy sidedish to prepare and goes great with any meal.

INGREDIENTS

- 8 medium potatoes
- 1/2 cup finely chopped onion · 1 pound process American cheese, cubed
- · 1-cup mayonnaise
- 1/2 pound sliced bacon, cooked and crumbled
- 3/4 cup sliced black olives
- 1 tsp. Chopped fresh parsley (optional) • 1 pinch Paprika (optional)

Peel the potatoes; place in a saucepan and cover with water. Cook until tender but still firm; drain and cube. In a bowl, mix potatoes with onion, cheese and mayonnaise. Transfer to an ungreased 13"x 9"x 2", baking dish. Sprinkle with bacon and olives. Cover and bake at 350 degrees F for 30 minutes or until heated throughout. If desired, sprinkle with parsley and paprika.

DIRECTIONS

Prep time: 30 minutes

Cook time: 30 minutes

Yields: 10 Servings

Creamy Corn Casserole

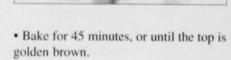
This recipe is truly the most delicious stuff! It is incredibly easy to prepare.

Ingredients

- 1/2 cup butter, melted
- 2 eggs, beaten • 1 (8.5 ounce) package dry corn bread mix
- 1 (15 ounce) can whole kernel corn,
- drained
- 1 (14.75 ounce) can creamed corn
- 1-cup sour cream

Directions

- Preheat oven to 350 degrees, and slightly grease a 9"x 9" baking dish.
- · In a medium bowl, combine butter, eggs, corn bread mix, whole and creamed corn and sour cream. Spoon mixture into prepared dish.



Prep time: 5 minutes Cook time: 45 minutes Yields: 8 servings

Pseudo Sourdough for the Bread Machine

This bread is has a delicious taste twist. Note: Use only real sour cream for this recipe!

INGREDIENTS • 3/4 cup Water

- 3/4 cup Sour cream, room temperature • 1 TBS. Vegetable oil
- 1 1/8 tsp. Salt
- · 3 cups Bread flour
- · 2 TBS. Dry potato flakes
- 2 TBS. White sugar • 1 1/2 tsp. Active dry yeast

DIRECTIONS Place ingredients in the pan of the bread machine: in the order suggested by manufacturer. Select: White Bread setting, and start the machine. Yields: 1 Loaf

To make life easier for meal preparations, the 'Food Section' will present an assortment of hearty, healthy and user-friendly winter and holiday recipes. For recipe requests or suggestions contact:

SharonS@portlandobserver.com Subject: Food Section



Ingredients for life.. SAFEWAY () RANCHER'S

Rancher's Reserve **Angus Beef Chuck** Pot Roast

Navel Oranges







Lean Ground Beef

SAVE up to \$1.50 lb









Find it at the gift card display!

HOLIDAY CHEER PARTY

You're Invited. Celebrate the Holiday Season with us.

Thursday, December 7th, 4 to 8 pm

Taste what we have to make your holiday entertaining effortless. Enjoy sampling throughout the store.

Pre-order all your holiday needs. Enjoy great food, great atmosphere and meet and greet our staff.





















ook for the circled prices in this ad and in store.

Items & prices in this ad are available at your local Safeway stores. No sales to dealers, restaurants or institutions. Sales is call or protonial errors. We reserve the right to correct all printed errors. On Buy One, Ger One Free ("BOGO") offers them purchased, the regular price applies. Manufacturers' coupons may be used on purchased terms only — not on free