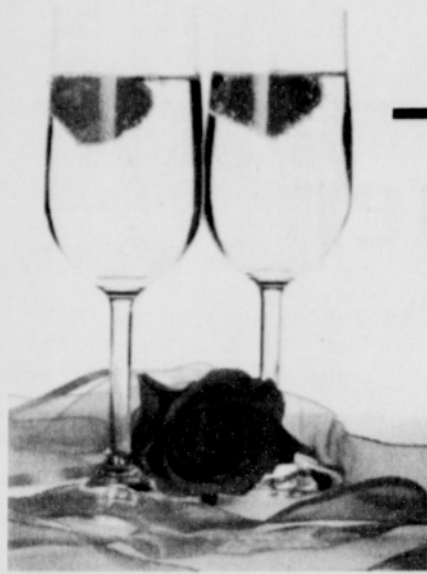




Valentine's Day

Valentine's Day began to be popularly celebrated around the 17th century. By the middle of the eighteenth century, it was common for friends and lovers in all social classes to exchange small tokens of affection or handwritten notes. Happy Valentine's Day!

FOOD



The Day for Romance

Valentine's Day is the day for romance. The florists will be running all over town and the restaurants will be packed as we celebrate a day of love and appreciation. If you aren't planning to battle the crowds in the local eateries, plan your own romantic dinner for two. It can be fun, delicious and romantic.

For a romantic dinner, you can't go wrong with a wonderful Italian dinner. Set the table with candles, buy a nice bottle of Chianti or an Italian wine and enjoy the romance of Italy tonight. Godetevi romantica cena italiano! (Enjoy your romantic Italian dinner!)



Garlic and Lime Shrimp

"This delicious, slightly spicy garlic shrimp served over a bed of linguine or angel hair pasta is the perfect main course; serve with a fresh green salad and garlic bread."

Ingredients

- 1/2 Lb linguine or angel-hair pasta, cooked according to package directions
 - 2 tablespoons butter
 - 1 clove garlic, pressed
 - 24 large shrimp, peeled (about 1 lb)
 - 1 lime
 - Parmesan cheese, for garnish
- SEASONING:**
- 3/4 teaspoon salt
 - 1/4 teaspoon ground black pepper
 - 1/4 teaspoon cayenne pepper
 - 1/4 teaspoon dried parsley flakes
 - 1/4 teaspoon garlic powder
 - 1/4 teaspoon paprika
 - 1/8 teaspoon dried thyme
 - 1/8 teaspoon onion powder

Directions

1. For the pasta: After cooking in well-salted water, toss with a couple of tablespoons of olive oil and sprinkle with Italian seasoning.
2. Make the seasoning blend by combining all the spices in a small bowl. Preheat a large skillet over medium heat. Add butter to the pan.
3. When the butter is melted, stir in the pressed garlic. Immediately, add the shrimp to the pan.
4. Cut the lime in half and squeeze each half into the pan over the shrimp.
5. Sprinkle the entire seasoning blend over the shrimp, and give it all a good stir.
6. Sauté the shrimp for 5-8 minutes or until they begin to brown. Be sure to cook both sides of all the shrimp. Serve on a bed of pasta.

Valentine Dance
Saturday, February 16, 2008
 Time: 9:00PM TIL 1:30AM
 Donations: \$10.00
 DJ Papa Chuck
 Food
 Raffle 50/50 Split

Billy Webb's Elks Lodge #1050
 6 N Tillamook ST Portland, Oregon

Presented by Dahlia Temple's Queen Committee

Ticket Information
 Betty Clark 971/212-3824
 Geneva's Shear Perfection Beauty & Barber Salon 503/285/1159
 Tondalayeria Hair Salon 503/284-0712
 Billy Webb's Elk Lodge 503/284-4853

IBPOE OF THE WORLD

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SUNDAY SLOW COOKER COLLECTION

Colonial Hot Buttered Rum
 "This is an authentic Colonial recipe, except you use a slow cooker. You'll swear you're drinking a cinnamon roll, and then it hits you!"

Ingredients

- 2 cups brown sugar
- 1/2 cup butter
- 1 pinch salt
- 2 quarts hot water
- 3 cinnamon sticks
- 6 whole cloves
- 2 cups rum
- 1 cup sweetened whipped cream
- Ground nutmeg to taste

Directions

1. Combine the brown sugar, butter, salt and hot water in 5 quart slow cooker.
2. Add cinnamon sticks and cloves. Cover and cook on low for 5 hours. Stir in rum.
3. Ladle from the slow cooker into mugs, and top with whipped cream and a dusting of nutmeg.

Ingredients for life. **SAFEWAY**

Rancher's Reserve Boneless Beef Top Round London Broil
 1.99 CLUB PRICE
 SAVE up to \$2.50 lb.

Manor House Boneless Skinless Chicken Breast
 1.49 lb CLUB PRICE
 Frozen. Sold in 4-lb resealable bag at \$5.96 ea. SAVE up to \$6.03 on a 4-lb. bag. Chicken Breast 3-lb. bag 5.97 ea.

Rancher's Reserve Boneless Beef Loin Tenderloin Steak
 9.99 lb CLUB PRICE
 Filet Mignon. SAVE up to \$7.00 lb. FREE Prime Rib Roast 2-lb. pack.

Medium Cooked Shrimp
 4.99 lb CLUB PRICE
 51 to 60-ct. Sold in a 2-lb. bag. Bulk price \$5.99 lb. Frozen/thawed. SAVE up to \$5.00 lb. on a 2-lb. bag.

Fresh Crisp Green Asparagus
 1.48 lb CLUB PRICE
 Standard and large size. White Asparagus \$1.99 lb. SAVE up to \$3.51 lb.

Eating Right Salad Blends or Medleys
 FREE CLUB PRICE
 4.9 to 12-oz. package. Selected varieties. SAVE up to \$3.29 on 2.

10-Lb. Bag Navel Oranges
 3.88 ea CLUB PRICE
 SAVE up to \$4.11

Give with all your heart
 Valentine's Day is Thursday, February 14

Bacon Bonanza! 50% OFF

Oscar Mayer Sliced Bacon
 12 to 16-oz. Regular or Center Cut.

Jimmy Dean Bacon
 2.2 to 12-oz. Selected varieties. Or Choose Butcher's Cut Valu Pack Bacon. 3-lb. package.

Minute Maid or Florida's Natural Orange Juice
 2 for \$6 CLUB PRICE

Oven-Joy Sandwich Breads
 22.5-oz. White or Wheat. SAVE up to 10¢.

2.538 EVERY DAY VALUE

Lucerne Milk
 Gallon. Whole, 2%, 1%, Skim Supreme or Fat Free. All checkstand, first item will scan at regular price, second item will reflect savings.

2 for \$3 CLUB PRICE

General Mills Cereal
 9 to 17.2-oz. Selected varieties. Club Price: \$1.50 ea. SAVE up to \$2.58 on 2.

4.99 lb CLUB PRICE

Signature Cafe Chicken Tenders
 SAVE up to \$2.00 lb.

Make your breakfast complete!

Sofia

2 for \$10 CLUB PRICE

Safeway SELECT Bath Tissue or Paper Towels
 Selected varieties. Club Price: \$5.00 ea. SAVE up to \$5.50 on 2.

FREE CLUB PRICE

Keebler Mix N' Match
 9 to 16-oz. Selected varieties. SAVE up to \$4.49 on 2.

13.99

La Crema, Mumm Cuvée Napa or Stone Wolf
 750-ml. Selected varieties. SAVE up to \$8.00.

SAVE MORE Look for the circled prices in this ad and in-store.

Great gifts made simple.
 Shop all your favorite retailers here. Products may not be available in all stores. See gift cards for details, terms and conditions, which may vary.

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