

SAFEWAY

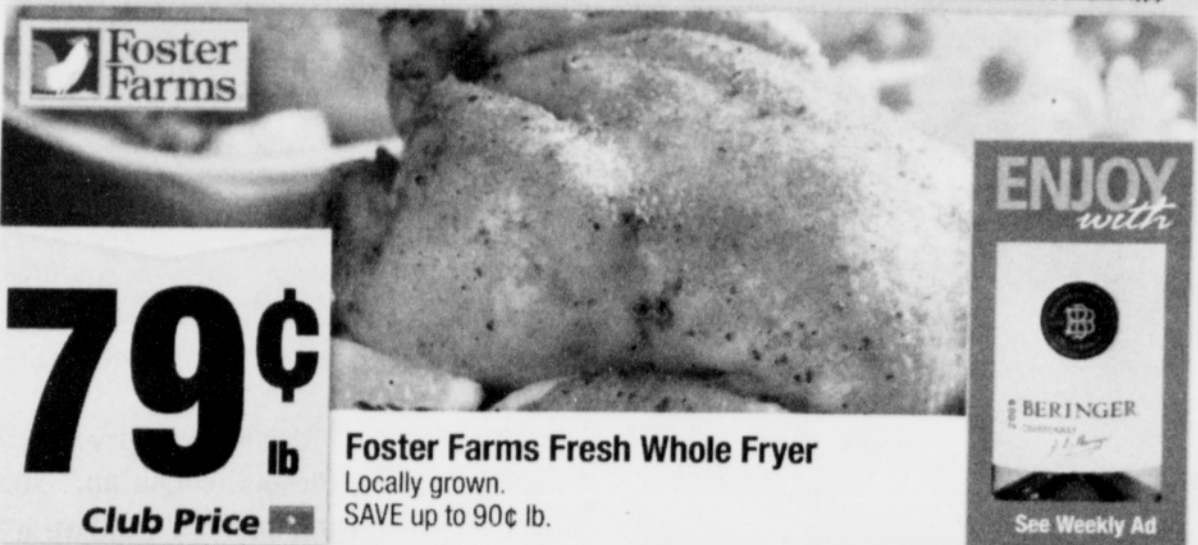
Ingredients for life.

REWARD POINTS
Hurry in now and use your Rewards!
 See store for details or visit Safeway.com.

Up to **\$1 Off** Per gallon

*June and July Rewards expire on August 31, 2011. Restrictions and exclusions apply.

Foster Farms



79¢ lb Club Price

Foster Farms Fresh Whole Fryer
 Locally grown. SAVE up to 90¢ lb.

ENJOY with **BERINGER** See Weekly Ad

1.49 lb Club Price **Pork Loin Half Sliced Rib**
 Bone-in. Or Sirloin Half Sliced. \$1.79 lb. SAVE up to \$2.30 lb.

2.29 lb Club Price **80% Lean Ground Beef**
 Not to exceed 20% fat. Or 93% Lean. \$2.99 lb. Not to exceed 7% fat. Extreme Value Pack. SAVE up to \$1.20 lb.

2.99 lb Club Price **Rancher's Reserve® Boneless Beef Petite Sirloin Steak**
 Extreme Value Pack. SAVE up to \$4.00 lb.

3.99 lb Club Price **Fresh Cooked Northwest Shrimp**
 Weather permitting. SAVE up to \$3.00 lb.

5.99 lb Club Price **Yellowfin Ahi Tuna Steaks**
 Previously frozen. SAVE up to \$4.00 lb.

30% off all Washington wines

Offer valid with Safeway Club Card, ends 8/30/11.

PLUS! Save an additional **10% MIX & MATCH** when you buy 6 or more bottles* of wine. *750-ml. or larger

2 for \$5 Club Price **General Mills Cheerios**
 14-oz. or Lucky Charms 16-oz. Cereal. Club Price: \$2.50 ea. SAVE up to \$2.18 on 2.

1 FREE Club Price **Open Nature™ Breads**
 24-oz. Selected varieties.

5.99 Club Price **Tide Detergent**
 50-oz. Liquid. Selected varieties. SAVE up to \$2.00.

99¢ Club Price **Powerade**
 Savings When You Buy 10 or More. 32-oz. Selected varieties.

49¢ Club Price **Powerade**
 32-oz. Selected varieties.

5 for \$10 Club Price **Marie Callender's or Healthy Choice Meals**
 8 to 21-oz. Selected varieties. Excludes Steamers. Club Price: \$2.00 ea. SAVE up to \$5.50 on 5.

10.49 Club Price **Safeway Softly Bath Tissue or Thirsty Paper Towels**
 24-Double Roll Tissue or 12-Big Roll Towels. Selected varieties. SAVE up to 50¢.

BUY 2 GET 2 FREE EQUAL OR LESSER VALUE
12-Pack Coca-Cola
 12-oz. cans. Selected varieties. Save up to \$13.98 on 4.

PLUS GET 2 FREE
 bags of **The Snack Artist™ Chips**
 8.5 to 13-oz. Selected varieties.

Offer valid with Safeway Club Card between 8/24/11 - 8/30/11. Four (4) participating Coca-Cola 12-packs and two (2) bags of The Snack Artist™ Chips must be purchased in a single transaction. Limit two (2) FREE bags of The Snack Artist™ Chips per transaction. Plus tax and deposit where applicable.

AUGUST 24 25 26 27 28 29 30
 WED THUR FRI SAT SUN MON TUES

Prices on this page are effective **Wednesday, August 24 thru Tuesday, August 30, 2011.**
 ALL LIMITS ARE PER HOUSEHOLD, PER DAY. Selection varies by store.

Prices in this ad are effective 6 AM Wednesday, August 24 thru Tuesday, August 30, 2011 in all Safeway stores in Oregon (except Milton-Freewater) and S.W. Washington stores serving Wahkiakum, Cowlitz, Clark, Skamania and Klickitat Counties. Items offered for sale are not available to other dealers or wholesalers. Sales of products containing ephedrine, pseudoephedrine or phenylpropanolamine limited by law. Quantity rights reserved. SOME ADVERTISING ITEMS MAY NOT BE AVAILABLE IN ALL STORES. Some advertised prices may be even lower in some stores. On Buy One, Get One Free ("BOGO") offers, customer must purchase the first item to receive the second item free. BOGO offers are not 1/2 price sales. If only a single item purchased, the regular price applies. Manufacturers' coupons may be used on purchased items only — not on free items. Limit one coupon per purchased item. Customer will be responsible for tax and deposits as required by law on the purchased and free items. No liquor sales in excess of 52 gallons. No liquor sales for resale. Liquor sales at licensed Safeway stores only. © 2011 Safeway Inc. Availability of items may vary by store. Online and in-store prices, discounts and offers may differ.

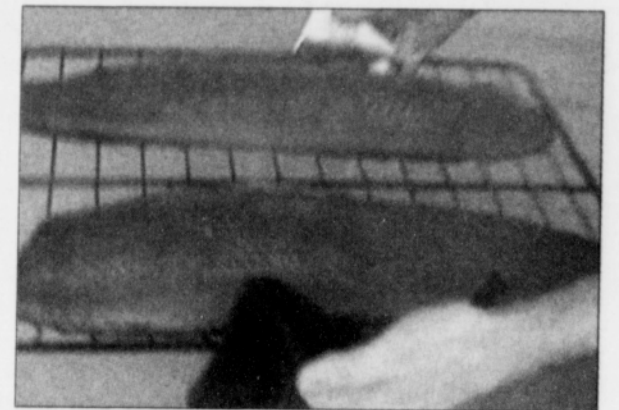
FOOD

Smoked Salmon

This favorite form of cooked salmon takes time, but the outcome is worth the effort; 20 to 30 portions, depending on the number of salmon fillets used.

Ingredients:

- 1 cup kosher salt
- 1/2 cup sugar
- 1/2 cup dark brown sugar
- 1 tablespoon crushed black peppercorns
- 2 large salmon fillets or sides, pin bones removed



Directions:

1. In a bowl, mix together salt, sugar, brown sugar and peppercorns. Spread extra-wide aluminum foil a little longer than the length of the fish and top with an equally long layer of plastic wrap. Sprinkle 1/3 of the rub onto the plastic. Lay 1 side of the fish skin down onto the rub. Sprinkle 1/3 of the rub onto the flesh of the salmon. Place second side of salmon, flesh down onto the first side. Use the remaining rub to cover the skin on the top piece. Fold plastic over to cover then close edges of foil together and crimp tightly around the fish.
2. Place wrapped fish onto a plank or sheet pan and top with another plank or pan. Weigh with a heavy phone book or a brick or two and refrigerate for 12 hours. Flip the fish over and refrigerate another 12 hours. Some juice will leak out during the process so make sure there's a place for the runoff to gather.
3. Unwrap fish and rinse off the cure with cold water. Pat salmon with paper towels then place in a cool, dry place (not the refrigerator) until the surface of the fish is dry and matte-like, 1 to 3 hours depending on humidity. A fan may be used to speed the process.
4. Smoke fish over smoldering hardwood chips or sawdust, keeping the temperature inside the smoker between 150 degrees F and 160 degrees F until the thickest part of the fish registers 150 degrees. Serve immediately or cool to room temperature, wrap tightly and refrigerate for up to 3 days.

Cook's Note: Trout, mackerel, and bluefish also smoke well.

Beer Can Chicken

Total time is 1 hr, 35 min, yielding about 4 servings.

Ingredients:

- 1 (4-pound) whole chicken
- 2 tablespoons vegetable oil
- 2 tablespoons salt
- 1 teaspoon black pepper
- 3 tablespoons of your favorite dry spice rub
- 1 can beer



Directions:

1. Remove neck and giblets from chicken and discard. Rinse chicken inside and out, and pat dry with paper towels. Rub chicken lightly with oil then rub inside and out with salt, pepper and dry rub. Set aside.
2. Open beer can and take several gulps (make them big gulps so that the can is half full). Place beer can on a solid surface. Grabbing a chicken leg in each hand, plunk the bird cavity over the beer can. Transfer the bird-on-a-can to your grill and place in the center of the grate, balancing the bird on its 2 legs and the can like a tripod.
3. Cook the chicken over medium-high, indirect heat (i.e. no coals or burners on directly under the bird), with the grill cover on, for approximately 1 1/4 hours or until the internal temperature registers 165 degrees F in the breast area and 180 degrees F in the thigh, or until the thigh juice runs clear when stabbed with a sharp knife. Remove from grill and let rest for 10 minutes before carving.

your groceries, your choices, your schedule... delivered!
FREE Delivery On First Order!
 Go to **SAFEWAY.com**
*with \$50 minimum purchase in a single transaction. New online customers only. Delivery Area restrictions apply.

SUMMER PRODUCE

99¢ lb Club Price **Yellow Peaches or Nectarines**
 SAVE up to \$1.50 lb.

99¢ Club Price **Navel Oranges**
 Imported. SAVE up to 80¢ lb.

99¢ Club Price **Red Roma Tomatoes**
 SAVE up to 50¢ lb.

99¢ Club Price **Fresh Express Salads**
 9 to 12-oz. packages. Selected varieties. SAVE up to \$1.50 ea.

100% GUARANTEE Our produce is guaranteed to be fresh, ripe and delicious.