

SAFEWAY

Ingredients for life.

Believe in heroes.™



This Veterans Day, **SUPPORT** your local heroes.

Please donate in-store November 11-13 to help wounded service members in your community. To learn more, visit believeinheroes.org.

Rancher's Reserve® Boneless Beef Chuck Pot Roast
Or Round Tip Roast. SAVE up to \$2.50 lb.

Stock Up

2.49
lb
Club Price

MEAT SALE!

80% Lean Ground Beef
Not to exceed 20% fat. Extreme Value Pack. SAVE up to \$1.40 lb.

Assorted Pork Loin Chops
Bone-in. Extreme Value Pack.

Eating Right® Boneless Skinless Chicken Breasts
Or Tenderloins, Thin Sliced or Thighs. SAVE up to \$2.50 lb.

7.99
lb
Club Price

Jumbo Cooked Shrimp
26 to 30-ct. Or 31 to 40-ct. Raw Peeled and Deveined Shrimp. \$6.99 lb. Previously frozen. SAVE up to \$6.00 lb.

4.99
ea
Club Price

5-lb. Box Seedless Satsuma Mandarins
SAVE up to \$1.00 ea.

1.49
Club Price

Safeway Kitchens Wheat Breads
22-oz. 100% Whole or Crushed Wheat. SAVE up to 50¢

99¢
lb
Club Price

Fuji, Gala or Braeburn Apples
SAVE up to 60¢ lb.

99¢
ea
Club Price

Fresh Express Salads
9 to 12-oz. packages. Selected varieties. SAVE up to \$1.00 ea. Or 9-oz. Bag of Fresh Express Spinach. 2/\$3.

2 for \$5
Club Price

Kellogg's Raisin Bran
20-oz. or Apple Jacks 12.2-oz. Cereal. Club Price: \$2.50 ea. SAVE up to \$3.58 on 2

BUY 1 GET 1 FREE
EQUAL OR LESSER VALUE

Ruffles Potato Chips
8.5 to 9.5-oz. Selected varieties. SAVE up to \$4.29 on 2

6 for \$10
Club Price

Eating Right® or Safeway SELECT® Meals
6 to 12.4-oz. Selected varieties. Club Price: \$1.66 ea. SAVE up to \$2.04 on 6

99¢
Club Price

Campbell's Condensed Soup
10.5 to 11.5-oz. Selected varieties. Regular Club Price: \$1.39 ea.

4.99
Club Price

Lucerne® Shredded or Chunk Cheese
32-oz. Medium Only.

6.99
Club Price

Quilted Northern or MD Bath Tissue or Brawny or Sparkle Paper Towels
12-Roll Tissue or 6-Roll Towels. Selected varieties. SAVE up to \$2.00

3 BUY 2 GET 1 FREE
EQUAL OR LESSER VALUE

12-Pack Coca-Cola
12-oz. cans. Selected varieties. Plus deposit in Oregon. SAVE up to \$20.97 on 5

BUY 1 GET 1 FREE
EQUAL OR LESSER VALUE

Arm & Hammer Detergent
60.5 to 75-oz. Liquid. Selected varieties. SAVE up to \$5.99 on 2

2.99
Club Price

Safeway SELECT® or Open Nature™ Ice Cream
1.5-qt. Selected varieties. SAVE up to \$2.00

NEW DVD!
Available at 12:01 am 11/11/11

Harry Potter AND THE DEATHLY HALLOWS PART 2

With Club Card Available **FRIDAY 11/11**
Offer Valid Nov. 11 - Nov. 13, 2011
\$15.99 DVD **\$22.99** Blu-ray

NOVEMBER 9 10 11 12 13 14 15 Prices on this page are effective Wednesday, November 9 thru Tuesday, November 15, 2011. ALL LIMITS ARE PER HOUSEHOLD, PER DAY. Selection varies by store.

Prices in this ad are effective 6 AM Wednesday, November 9 thru Tuesday, November 15, 2011 in all Safeway stores in Oregon (except Milton-Freewater) and S.W. Washington stores serving Wahkiakum, Clatsop, 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.

REWARD POINTS
Extended thru Dec 10!

Gift Cards Earn **4x** Gas Reward Points

See updated terms and conditions at Safeway.com

Great Turkey Prices

Create your Thanksgiving meal with a plump turkey from Safeway.

8 to 24-lbs.

Safeway Turkey 99¢*
lb
Club Price

Frozen. Grade A. 8 to 24-lbs. Limit 1 with an additional \$50 purchase. While Supplies Last.

*See below for additional details.

8 to 24-lbs.

HoneySuckle Turkey 99¢*
lb
Club Price

Frozen. Grade A. 8 to 24-lbs. Limit 1 with an additional \$50 purchase. While Supplies Last.

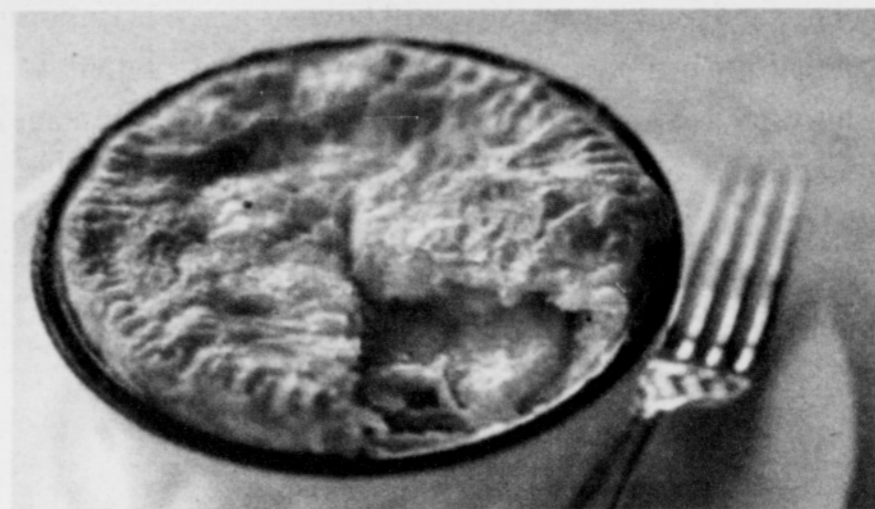
*See below for additional details.

Gourmet Smoked Safeway Spiral Sliced Half Ham 1.99
lb
Club Price

Bone-In. Limit 1. While Supplies Last.

*Limit 1 with an additional \$50 Minimum Purchase in a single transaction. Calculated after deduction of Safeway Club Card Savings and all other discounts and savings. Minimum Purchase Excludes: Purchase Price of Turkey, Beer, Wine, Tobacco Products, Fuel, All Fluid Items in the Refrigerated Dairy Section (including Fluid Dairy and Dairy Substitutes), Prescription Items and Co-payments, Bus/Commuter Passes, Fishing/Hunting Licenses and Tags, Postage Stamps, Money Orders, Money Transfers, Ski Tickets, Amusement Park Tickets, Event Tickets, Lottery Tickets, Phone Cards, Gift Cards and Gift Certificates; also excludes: Bottle Deposits and OR and Sales Tax. Limit One Turkey Per Household. LIMITED TO QUANTITIES ON HAND. SUBJECT TO AVAILABILITY. WHILE SUPPLIES LAST. NO RAINCHECKS. VOID WHERE PROHIBITED BY LAW. We reserve the right to correct typographical, pictorial and other errors. Offer expires 11/24/2011.

FOOD



Chicken Pot Pie

- Filler Ingredients:**
- 3 whole (6 split) chicken breasts, bone-in, skin-on
 - 3 tablespoons olive oil
 - Kosher salt
 - Freshly ground black pepper
 - 5 cups chicken stock, preferably homemade
 - 2 chicken bouillon cubes
 - 12 tablespoons (1 1/2 sticks) unsalted butter
 - 2 cups yellow onions, chopped (2 onions)
 - 3/4 cup all-purpose flour
 - 1/4 cup heavy cream
 - 2 cups medium-diced carrots, blanched for 2 minutes
 - 1 (10-ounce) package frozen peas (2 cups)
 - 1 1/2 cups frozen small whole onions
 - 1/2 cup minced fresh parsley leaves

- Pastry Ingredients:**
- 3 cups all-purpose flour
 - 1 1/2 teaspoons kosher salt
 - 1 teaspoon baking powder
 - 1/2 cup vegetable shortening
 - 1/4 pound cold unsalted butter, diced
 - 1/2 to 2/3 cup ice water
 - 1 egg beaten with 1 tablespoon water, for egg wash
 - Flaked sea salt and cracked black pepper

- Directions:**
1. **Preheat the oven** to 350 degrees F.
 2. **Chicken breasts** are placed on a baking sheet and rub them with olive oil. Sprinkle generously with salt and pepper. Roast for 35 to 40 minutes, or until cooked through. Set aside until cool enough to handle, then remove the meat from the bones and discard the skin. Cut the chicken into large dice. You will have 4 to 6 cups of cubed chicken.
 3. **To prepare the filling**, in a small saucepan, heat the chicken stock and dissolve the bouillon cubes in the stock. In a large pot or Dutch oven, melt the butter and saute the onions over medium-low heat for 10 to 15 minutes, until translucent. Add the flour and cook over low heat, stirring constantly, for 2 minutes. Add the hot chicken stock to the sauce. Simmer over low heat for 1 more minute, stirring, until thick. Add 2 teaspoons salt, 1/2 teaspoon pepper, and heavy cream. Add the cubed chicken, carrots, peas, onions and parsley. Mix well.
 4. **For the pastry**, mix the flour, salt, and baking powder in the bowl of a food processor fitted with a metal blade. Add the shortening and butter and mix quickly with your fingers until each piece is coated with flour. Pulse 10 times, or until the fat is the size of peas. With the motor running, add the ice water; process only enough to moisten the dough and have it just come together. Dump the dough out onto a floured board and knead quickly into a ball. Wrap the dough in plastic and allow it to rest in the refrigerator for 30 minutes.
 5. **Preheat the oven** to 375 degrees F.
 6. **Divide the filling** equally among 4 ovenproof bowls. Divide the dough into quarters and roll each piece into an 8-inch circle. Brush the outside edges of each bowl with the egg wash, then place the dough on top. Trim the circle to 1/2-inch larger than the top of the bowl. Crimp the dough to fold over the side, pressing it to make it stick. Brush the dough with egg wash and make 3 slits in the top. Sprinkle with sea salt and cracked pepper. Place on a baking sheet and bake for 1 hour, or until the top is golden brown and the filling is bubbling hot.