

3 DAYS ONLY!
Fri. 12/16 thru Sun. 12/18 only!

Spend **\$75 or more**
in a single transaction using your Club Card and...

Get a **\$10 REWARD COUPON**
Use on your next shopping trip thru Dec. 26th.

* Get a \$10 off coupon for your next grocery shopping trip at Safeway when you spend \$75 or more in qualified purchases in a single transaction with your Safeway Club Card (indicated after deduction of card savings) and all other discounts and savings and we including the excluded purchases below: between 12/16 - 12/18/11. Qualified purchases exclude: purchases of Beer, Wine, Spirits, Tobacco Products, Fuel, All Food Items in the Refrigerated Dairy Section (including Fluid Dairy and Dairy Substitutes), Prescription Drugs and OTC products, Gas/Commuter Passes, Financing/Leasing Contracts and Tags, Package Storage, Money Orders, Money Transfers, Six Tickets, Amusement Park Tickets, Event Tickets, Lottery Tickets, Phone Cards, Gift Cards, and Gift Certificates, one includes: Bottle Deposits and Sales Tax. Limit one (1) coupon per transaction. Coupon is valid on your next grocery purchase of \$75 or more and is subject to additional terms and conditions. See sign for restrictions made with coupon. Coupon cannot be combined with any other discount or offer. Coupon has no cash value and expires 12/31/11. Void where prohibited by law. We reserve the right to correct typographical, pictorial and other errors. Online and in-store prices, discounts, and offers may differ.

SAFEWAY

Limit 1
99¢ lb
Safeway Smoked Whole or Shank Half Ham
Bone-In. Or Rump Half Ham, \$1.29 lb.
Limit 1. While Supplies Last.

Boneless
4.47 lb
Rancher's Reserve® Whole Boneless New York Strip or Roast or Ribeye Roast, \$5.47 lb. Bone-In. SAVE up to \$6.02 lb.

2.47 lb
Boneless Whole Pork Loin Sold in the Bag. Or Open Nature™ Boneless Pork Loin Roast, \$5.99 lb.

1 BUY 1 GET 1 FREE
EQUAL OR LESSER VALUE
Rancher's Reserve® Boneless Beef Chuck Pot Roast

1 BUY 1 GET 1 FREE
EQUAL OR LESSER VALUE
Fresh Whole Dungeness Crab Cooked. Weather Permitting. SAVE up to \$9.99 lb. on 2

3.88 ea
5-lb. Box Seedless Satsuma Mandarins
SAVE up to \$2.11 ea.

1 BUY 1 GET 1 FREE
EQUAL OR LESSER VALUE
Open Nature™ or Safeway Kitchens Variety Breads 24-oz. Selected varieties. SAVE up to \$3.49 on 2

98¢
Broccoli Crowns or Cauliflower
SAVE up to 71¢ lb.

2 for \$4
Fresh Express Salads 5 to 12-oz. package. Selected varieties. Club Price: \$2.00 ea. SAVE up to 96¢ on 2

1 BUY 1 GET 1 FREE
EQUAL OR LESSER VALUE
Lay's Potato Chips 10 to 10.5-oz. Selected varieties.

2 BUY 2 GET 2 FREE
EQUAL OR LESSER VALUE
12-Pack Coca-Cola, Pepsi or 7-UP 12-oz. cans. Selected varieties. Plus deposit in Oregon. SAVE up to \$13.99 on 4

4 for 8.88
Marie Callender's or Healthy Choice Meals 8 to 19-oz. Selected varieties. Excludes Steamers. Club Price: \$2.22 ea.

2.69
Pantry Essentials or Dairy Glen Milk Gallon, 2%, 1% or Fat Free.

1.99
Nabisco Snack Crackers 5.5 to 10-oz. Selected varieties. Regular Club Price: \$2.49 ea.

2.99
Safeway SELECT® or Open Nature™ Ice Cream 1.5-qt. Or Lucerne® Ice Cream 1.5-qt., 2 for \$5. Selected varieties.

1 BUY 1 GET 1 FREE
EQUAL OR LESSER VALUE
Sara Lee Frozen Pies 37-oz. Selected varieties. SAVE up to \$6.99 on 2

9.99
Duracell Batteries AA or AAA 16 to 20-ct., C or D 8-ct. or 9 Volt 4-ct.

9.90
Kendall-Jackson, H3 or Chateau Ste Michelle 750-ml. Selected varieties. Single Bottle Price: \$10.99 ea.

Holiday Beverage Destination
Over 1,000 Beverages on Sale

Get an Additional **50¢ OFF EACH** when you buy ANY COMBINATION of 3 or more at Club Price

2-Liter 7-UP, Sprite, or Fanta. Club Price: \$1.79 ea. (Reg. \$2.29)

Tropicana Pure Premium or Tropicana Juice 64-oz. Selected varieties. Club Price: \$2.49 ea. (Reg. \$3.19)

refresh® Water 3-lb., 6-lb., 9-lb. Club Price: \$2.99 ea. (Reg. \$3.49)

NOW THROUGH DEC. 20TH
Holiday Daily Deals
Come in every day for a different deal

HAM & PINEAPPLE WEDNESDAY December 14

Limit 1
1.49 lb
Safeway Spiral Sliced Whole or Half Ham Bone-In. Limit 1. While Supplies Last.

Limit 2
1.99
Golden Sweet Pineapple Sold Whole. Limit 2. SAVE up to \$2.00 ea.

THURSDAY December 15 CHOCOLATE & COFFEE

Limit 3
1.99
C&H Sugar or Nestlé Morsels 4-lb. Sugar or 10 to 12-oz. Morsels. Selected varieties. Limit 3. SAVE up to \$1.80

Limit 2
6.88
Starbucks Coffee 11 to 12-oz. Selected varieties. Limit 2. SAVE up to \$3.11

CHIPS & COOKIES FRIDAY December 16

Limit 2
1.99
Tostitos Tortilla Chips 9 to 13-oz. Selected varieties. Limit 2. SAVE up to \$2.00

Limit 2
1.99
Nabisco Oreo or Nutter Butter 11.3 to 16.6-oz. Selected varieties. Limit 2. SAVE up to \$2.80

SATURDAY December 17 TOWELS & TISSUE

5.99
Bounty Paper Towels 6-Ply Towels. Selected varieties. SAVE up to \$5.00

5.00
Quilted Northern or MD Bath Tissue 12-Roll Tissue. Selected varieties. SAVE up to \$3.99

See Store for More Details!

FOOD



Beef Brisket

This traditional, old fashioned recipe for beef brisket cooks slowly in your slow cooker for wonderful flavor.

- Ingredients:**
- 4 lbs. beef brisket (NOT corned)
 - 4 cloves garlic, minced
 - 2 Tbsp. ketchup
 - 1 Tbsp. red wine vinegar
 - 1 Tbsp. brown sugar
 - 1/2 tsp. salt
 - 1/8 tsp. pepper
 - 2 onions, thinly sliced
 - 2 Tbsp. flour
 - 1/3 cup water

Preparation:
Place onions in bottom of slow cooker, then place brisket, fat side up, on top of onions. Sprinkle garlic on top. Combine ketchup, vinegar, and brown sugar in small bowl and then rub into beef. Add enough water to coat the bottom of the cooker. Cover crockpot and cook on Low 8-10 hours.

For gravy, remove brisket from the slow cooker place on serving plate, and cover tightly with foil. Turn crockpot temperature to High. Mix flour with 1/3 cup water, add to crockpot, and bring to a boil, stirring frequently with wire whisk. 16 servings

Christmas Cake

- Ingredients**
- 2 (8 ounce) containers candied cherries
 - 1 (8 ounce) container candied mixed citrus peel
 - 2 cups raisins
 - 1 cup dried currants
 - 1 cup dates, pitted and chopped
 - 2 (2.25 ounce) packages blanched slivered almonds
 - 1/2 cup brandy
 - 1/2 cup all-purpose flour
 - 2 cups all-purpose flour
 - 1/2 teaspoon baking soda
 - 1 teaspoon ground cloves
 - 1 teaspoon ground allspice
 - 1 teaspoon ground cinnamon
 - 1/2 teaspoon salt
 - 1 cup butter
 - 2 cups packed brown sugar
 - 6 eggs
 - 3/4 cup molasses
 - 3/4 cup apple juice



- Directions**
1. In a medium bowl, combine cherries, citrus peel, raisins, currants, dates, and almonds. Stir in brandy; let stand 2 hours, or overnight. Dredge soaked fruit with 1/2 cup flour.
 2. Preheat oven to 275 degrees F (135 degrees C). Grease an 8x8x3 inch fruit cake pan, line with parchment paper, and grease again. In a small bowl, mix together 2 cups flour, baking soda, cloves, allspice, cinnamon, and salt; set aside.
 3. In a large bowl, cream butter until light. Gradually blend in brown sugar and eggs. Mix together molasses and apple juice. Beat into butter mixture alternately with flour mixture, making 4 dry and 3 liquid additions. Fold in floured fruit. Turn batter into prepared pan.
 4. Bake in preheated oven for 3 to 3 1/2 hours, or until a toothpick inserted into the center of cake comes out clean. Remove from pan, and lift off paper. Cool cake completely, then wrap loosely in waxed paper. Store in an airtight container.