

SAFEWAY

new year's biggest savings



4.47
lb
Club Price

Rancher's Reserve® Beef
New York Strip Steak
Bone-In, Extreme Value Pack.

5.97
lb
Club Price

Rancher's Reserve® Beef
Loin T-Bone Steak
Bone-In, Extreme Value Pack.

87¢
lb
Club Price

Foster Farms Fresh
Whole Fryer
Locally grown. Safeway
Chicken Drumsticks,
Thighs or Leg Quarters,
\$1.29 lb. Extreme Value
Pack.

Safeway Farms
or Fresh Express
Salads
4.75 to 12-oz. package.
Selected varieties.
Club Price: \$2.00 ea.

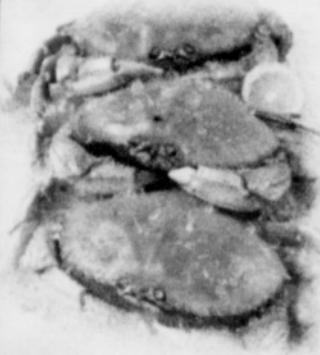
2 \$4
for
Club Price

7.99
ea
Club Price

Signature Cafe®
Pre-Packaged
Catering Trays
23 to 48-oz. Selected
varieties. In the Deli.
Regular Club Price: \$8.99 ea.

5.99
ea
Club Price

All American
Sub Sandwiches
Made Fresh Daily.
Serves 3 to 4.
SAVE up to \$2.00 ea.



**Fresh Whole
Dungeness Crab**
Cooked.
Weather permitting.
SAVE up to \$9.99 lb. on 2

**BUY 1 GET
1 FREE**
EQUAL OR LESSER VALUE
Club Price



Rancher's Reserve®
Boneless Beef
Tenderloin Steak

9.99
lb
Club Price



99¢
Club Price



9.99
lb
Club Price

Alaskan Sockeye
Salmon Fillets
Previously frozen.
SAVE up to \$2.00 lb.



Hass Avocados
Limit 6.
SAVE up to 47¢ ea.

78¢
Club Price



Korbel or Domaine
Ste Michelle
750-ml.
Selected varieties.
Single Bottle Price:
\$8.87 ea.

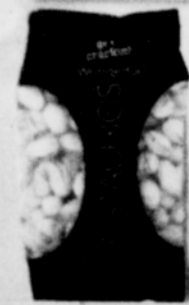
**MIX & MATCH
7.99**
ea
WHEN YOU BUY
6 OR MORE.
Club Price



3 \$10
for
Club Price



2 \$6
for
Club Price



**BUY 1 GET
2 FREE**
EQUAL OR LESSER VALUE
Club Price

Everybody's Nuts
or Wonderful
Pistachios
7 to 8-oz. bag.
Selected varieties.
SAVE up to \$11.98 on 3



2 \$6
for
Club Price



7.99
Club Price



Freschetta Pizza
16.08 to 28.01-oz.
Selected varieties.
SAVE up to \$2.50

4.99
Club Price



5 \$10
for
Club Price



**Nabisco
Snack Crackers**
5.5 to 10-oz.
Selected varieties.
SAVE up to \$3.99 on 2

**BUY 1 GET
1 FREE**
EQUAL OR LESSER VALUE
Club Price



**BUY 2 GET
2 FREE**
EQUAL OR LESSER VALUE
Club Price

12-Pack Pepsi
12-oz. cans. Selected varieties.
Plus deposit in Oregon.

**PLUS GET
FREE**
bag of
Tostitos®
Tortilla Chips
9 to 13-oz.
Selected varieties.

**REWARD
POINTS**

Use your November Gas Rewards
before they expire on December 31!
Save with your Club Card.

DECEMBER 28 29 30 31
WED THUR FRI SAT

Prices on this page are effective
Wednesday, December 28 thru Saturday, December 31, 2011.
ALL LIMITS ARE PER HOUSEHOLD, PER DAY. Selection varies by store.

FOOD



Turkey Enchiladas

These enchiladas are a great way to use leftover holiday turkey. Serve with sour cream and refried beans if desired.

Ingredients

- 2 cups shredded Cheddar and Monterey cheese blend
- 1 onion, chopped
- 1 (2 ounce) can sliced black olives
- 24 (6 inch) corn tortillas
- 1 (19 ounce) can red enchilada sauce
- 4 cups cooked turkey, chopped

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.
2. In a small bowl, combine the cheese, onion, and black olives.
3. In a small skillet, heat enough oil to lightly coat one tortilla, and cook until soft. Remove and dip in enchilada sauce to coat. Add turkey and cheese mixture to center of tortilla, roll and place in the prepared dish. Repeat until bottom layer of pan is covered with enchiladas. Spread enough sauce over bottom layer to cover.
4. Repeat process with a second layer; spread remaining sauce on top and sprinkle with remaining cheese mixture. Bake 20 minutes in the preheated oven, or until cheese is melted.



Hearty Turkey Stew with Vegetables

Turkey breast meat and fresh vegetables are cooked up into a hearty stew that may be enjoyed any time of year.

Ingredients

- 2 tablespoons butter
- 2 onions, chopped
- 1 stalk celery, cut into 1 inch pieces
- 2 carrots, peeled and sliced into 1 inch pieces
- 2 potatoes, peeled and cubed
- 3 tablespoons all-purpose flour
- 3 cups chicken stock or broth from turkey leftovers
- 1/4 teaspoon dried marjoram
- 2 skinless, boneless turkey breast halves, cubed
- 1 green bell pepper, diced

Directions

1. Prepare broth using leftover turkey carcass if available, otherwise, just do the following.
2. Melt the butter in a pot over medium heat. Place onions in the pot and cook until tender. Stir in celery and carrots, and cook until tender. Stir in the potatoes and flour.
3. Pour in the chicken/turkey stock, and season soup with marjoram. Place turkey in the pot, and bring to a boil. Reduce heat to low, cover, and simmer 30 minutes.
4. Mix the green bell pepper into the soup, and continue cooking 10 minutes, until pepper is tender.

Prices in this ad are effective 6 AM Wednesday, December 28 thru Saturday, December 31, 2011 in all Safeway stores in Oregon (except Milton-Freewater) and S.W. Washington stores serving Washouakum, Cowitz, 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.