

REWARD POINTS*

at SAFEWAY 



Limited Time Offer!

Now thru August 28th

GET A

30¢
PER GALLON
REWARD

That's 300
Gas Reward Points

When you spend
\$75* or more
on groceries

in a single transaction
with your Club Card 
at your local Safeway!

Plus

Gift Cards
Earn

4x

Gas Reward
Points*

Hurry! Offer ends September 8th

We're helping you save on summer driving!

*MAXIMUM REWARD IS \$1 PER GALLON. CANNOT BE COMBINED WITH ANY OTHER GAS REWARDS OFFER. Points earned based on whole dollars spent; cents are not counted (e.g., \$5.25 spend = 5 points; \$0.25 not counted). Points accumulate in increments of 100 (100 pts = one gas reward). Points less than 100 expire at the end of the calendar month in which they were earned (For example, in August, points less than 100 expire 8/31/12). Gas rewards earned during each month can be used through the end of the following calendar month (For example, rewards earned in August expire 9/30/12). Savings are limited to 25 gallons in a single fill-up and a limit of 1 vehicle per transaction. Eligible purchases exclude Beer, Wine & Spirits, Tobacco, US Postage Stamps, Gas Purchases and Services, Lottery Tickets, Gift Certificates, Safeway Club Card Savings, Safeway Store Coupons, Sales Tax and Selected Gift Cards (American Express, PayPower, MasterCard, My Choice, Safeway Visa, Only 1 Visa, NetSpend and RE-loadit cards). Fleet Card gas purchases are not eligible for redemption. Products may not be available in all stores. Different gift cards, prepaid cards and stored value cards ("Cards") have different terms, restrictions, fees and rules ("Terms"), which are (except where prohibited by law) subject to change. See Cards and Card carriers for Terms. All trademarks are property of their respective owners and are used with permission. Program may be discontinued or changed at any time without notice. Online and in-store prices, discounts, and offers may differ. Void or subject to restrictions based upon applicable law.

Eligible purchases toward points include only out-of-pocket pharmacy prescription costs, including co-pays.

PO-08

FOOD

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Directions

1. Bring a large pot of lightly salted water to a boil. Place farfalle pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.
2. Heat the oil in a large skillet over medium heat, and cook the garlic until lightly browned. Mix in red pepper and lemon juice. Stir in the pine nuts, olives, and sun-dried tomatoes. Toss in the cooked pasta and feta cheese. Season with salt and pepper.



Marinated Green Beans with Olives, Tomatoes, and Feta

This is a wonderful summer side dish. Allow the flavors to marinate together overnight for even better results.

Ingredients

- 2 pounds fresh green beans, trimmed
- 1/4 cup olive oil
- 2 cloves garlic, minced
- 1 cup kalamata olives, pitted and sliced
- 2 tomatoes, seeded and chopped
- 2 tablespoons red wine vinegar
- 1 tablespoon chopped fresh oregano
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 (8 ounce) package crumbled feta
- 1 bunch fresh oregano sprigs

Directions

1. Bring a large pot of salted water to a boil over medium heat and drop in the green beans; cook until slightly tender, but still crisp, 8 to 10 minutes. Immediately drain the green beans and plunge into ice water to stop the beans from cooking further. Drain the beans and place them in a shallow serving dish.
2. Heat the olive oil in a skillet over medium heat. Cook garlic in the oil for about 30 seconds. Remove the skillet from the heat. Stir in the olives, tomatoes, vinegar, oregano, salt, and pepper. Pour mixture over green beans. Toss together until beans are evenly coated. Sprinkle feta cheese over the top and garnish with oregano sprigs. Chill at least 3 hours before serving.