

SAFEWAY

together for a cure
Show your support while you save.

RANCHER'S Reserve
TENDER BEEF

2.29
lb

Club Price

Rancher's Reserve®
Boneless Beef Round Steak

Extreme Value Pack.
SAVE up to \$2.40 lb.

EXTREME
VALUE
PACK

100%
U.S. BEEF

ENJOY
with
See Weekly Ad

1.99
lb

Pork Shoulder
Country Style Ribs

2.49
lb

Eating Right® Boneless Skinless
Chicken Breasts or Thighs

5.49
lb

Rancher's Reserve®
Beef New York Strip Steak

6.99
lb

Fresh Atlantic
Salmon Fillets

10 for \$10

Hass Avocados

1.49

Safeway Kitchens
Butter Top Breads

99¢

Tomatoes on the Vine

77¢

Duckwall
Bartlett Pears

10 for \$6

Yoplait Yogurt

2.99

refreshe™ Water

5 for \$10

12-Pack refreshe™ or
8-Pack Natural Soda

99¢

Progresso Vegetable
Classics Soup

11.99

Tide Detergent

5 for \$10

Weight Watchers
Smart Ones Meals

THE BIG CHEESE EVENT!

1 BUY 2 GET 1 FREE

REWARD POINTS
at SAFEWAY

Gift Cards Earn **4x** Points

Gas Reward Points
Limited time

Up to \$1 off per gallon!

OCTOBER 5 6 7 8 9 10 11
WED THUR FRI SAT SUN MON TUE

Prices on this page are effective
Wednesday, October 5 thru Tuesday, October 11, 2011.
ALL LIMITS ARE PER HOUSEHOLD, PER DAY.
Selection varies by store.

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Prices in this ad are effective 6 AM Wednesday, October 5 thru Tuesday, October 11, 2011 in all Safeway stores in Oregon (except Milken Freezer) and S.W. Washington stores serving Washington, Clatsop, Clark, Skamania and Multnomah Counties. Items offered for sale are not available to other dealers or wholesalers. Sales of products containing caffeine, 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.

3 day sale!
Friday, Oct. 7th thru
Sunday, Oct. 9th

In the Deli

Deli Counter
Virginia Ham
or Turkey Breast

SAVE up to \$1.00 lb.

5.49
lb

Club Price

4.99

Safeway SELECT® Buffalo
Style Chicken Wings

24-oz. Or Chicken
Breast Strips.
Selected varieties.
SAVE up to \$3.00 ea.

Club Price

BUY 1 GET 1 FREE

Fresh Express
Complete Salads

6.4 to 13.8-oz.
Selected varieties.
SAVE up to \$3.29 on 2.

Club Price

BUY 1 GET 1 FREE

Kraft Salad
Dressing

14 to 16-oz.
Selected varieties.

Club Price

2.99

Lucerne® Butter

16-oz. Regular or
Unsalted. SAVE up to 30¢

99¢

2-Liter Pepsi
or 7-UP

Selected varieties.
Plus deposit in Oregon.
Limit 4. SAVE up to \$1.30

Club Price

Food

Endive Adds Flair

Both white and red varieties make an immediate style statement with minimal effort. Endive (say on-deev) can help you keep a lid on calories, too. At only one calorie per spear, endive is truly the "slimmer dipper," a more wholesome choice than crackers or salty chips.

Endive may have a glamorous aura but it's a remarkably practical choice: less expensive pound-for-pound than most bagged salad mixes; longer lasting (up to 14 days if kept in moist paper towels in a plastic bag); and all but effortless — there's no need to wash it or spin it dry. Its captivating bittersweet flavor has made endive a complement to apples, pears, nuts, smoked fish and roast meats.

For more ideas, visit www.endive.com.

Endive with Roasted Red Pepper Feta Spread

Makes 1 1/3 cups spread, to serve 8

1/2 pound Greek or French feta, in small chunks
1/2 large roasted red bell pepper, peeled, seeded and sliced

1 clove garlic, thinly sliced
1 tablespoon extra virgin olive oil, or more if needed

2 dozen white and red endive spears for dipping

Fresh dill sprigs, for garnish

Kalamata olives, for garnish

Put feta, bell pepper and garlic in food processor and blend, adding just as much olive oil as needed to make a smooth puree. Transfer spread to serving platter or bowl and surround with endive spears. Garnish with dill sprigs and olives



Endive Baked with Mustard, Thyme and Cream

Serves 4

6 medium endives
1 tablespoon unsalted butter
1/2 cup heavy cream
1/2 cup chicken broth
1 tablespoon Dijon mustard
2 fresh thyme sprigs
1/4 teaspoon salt

Freshly ground black pepper
Chopped parsley for garnish

Preheat oven to 400°F. Cut endives in half lengthwise. Use some of the butter to grease bottom of baking dish just large enough to hold endives in a single layer. Put endives in baking dish, cut side down. Dot with rest of butter. Cover with lid or aluminum foil and bake until tender when pierced, about 45 minutes.

In small saucepan, combine cream, broth, mustard, thyme, salt and a large pinch of black pepper. Whisk to blend. Bring to a simmer over moderate heat and simmer gently until mixture has reduced to 1/2 cup. Keep warm.

Remove endives from oven and turn them cut side up. Preheat broiler and position a rack 12 inches from element. Pour reduced cream mixture over endives. Broil until endives are richly browned and sauce has thickened. Set aside for about 5 minutes to cool slightly, then remove thyme sprigs, garnish with parsley and serve.

Caldwell's, Hennessey, Goetsch & McGee Funeral Home



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