

SAFEWAY

Ingredients for life.™

REWARD POINTS
See updated terms and conditions at Safeway.com

Extended thru Dec 10!
Gift Cards Earn **4x** Gas Reward Points
Up to \$1 off per gallon!

RANCHER'S Reserve
TENDER BEEF

4.99 lb
Rancher's Reserve® Beef New York Strip Steak
Bone-In, Extreme Value Pack. SAVE up to \$5.00 lb.

5.99 lb
Rancher's Reserve® Beef Loin T-Bone Steak
Bone-In, Extreme Value Pack. SAVE up to \$4.00 lb.

6.99 lb
Rancher's Reserve® Boneless Beef New York Strip Steak
Extreme Value Pack. SAVE up to \$4.00 lb.

EXTREME VALUE PACK **100% U.S. BEEF**

1.49 lb
Pork Shoulder Blade Roast
Bone-In. SAVE up to \$1.50 lb.

40% OFF
Foster Farms Fresh Chicken Sale
Locally grown.

8.99 lb
Dungeness Crab Legs & Claws
Cooked. Previously frozen. SAVE up to \$5.00 lb.

2 for \$3
Driscoll's Red Raspberries
5.6-oz. container. Club Price: \$1.50 ea. SAVE up to \$4.98 on 2.

1.49
Safeway Kitchens Butter Top Breads
22-oz. White or Wheat. SAVE up to 50¢.

2 for \$3
White Whole or Sliced Mushrooms
4-oz. package. Club Price: \$1.50 ea. SAVE up to \$1.36 on 2. Or Clams, 2 for \$1.

99¢ lb
Broccoli Crowns or Cauliflower
SAVE up to 60¢ lb.

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

2 for \$3
Campbell's Chunky Soup or Bowls
19.8 to 19-oz. Soup or 15.25-oz. Bowls. Selected varieties. Club Price: \$1.50 ea.

2 for \$3
12-Pack Pepsi, 7-UP or 6-Pack Pepsi
12-oz. cans or 24-oz. bottles. Selected varieties. Plus deposit in Oregon.

2 for \$3
Campbell's Chunky Soup or Bowls
19.8 to 19-oz. Soup or 15.25-oz. Bowls. Selected varieties. Club Price: \$1.50 ea.

5 for \$10
Marie Callender's or Healthy Choice Meals
3 to 19-oz. Selected varieties. Excludes Steamers. Club Price: \$2.00 ea.

5.99
Tide Detergent
50-oz. Liquid. Selected varieties. SAVE up to \$2.00.

BUY 5 \$5 SAVE 5
Mix & Match Sale

Look for Buy 5 Save \$5 tags on participating items.

Thousands of **EVERYDAY LOW PRICES** **PLUS** Always great **Club Card Specials**

That's our promise... that's **Ingredients for life.**

NOVEMBER 2 3 4 5 6 7 8
WED THUR FRI SAT SUN MON TUES

Prices on this page are effective **Wednesday, November 2 thru Tuesday, November 8, 2011.**
ALL LIMITS ARE PER HOUSEHOLD, PER DAY.
Selection varies by store.

ALL LIMITS ARE PER HOUSEHOLD, PER DAY.
Prices in this ad are effective 8 AM Wednesday, November 2 thru Tuesday, November 8, 2011 at all Safeway stores in Oregon (except Milton-Freewater) and S.W. Washington stores serving Bismarck, Coalinga, Clark, Skamania and Klamath Counties. Items offered for sale are not available to other dealers or wholesalers. Some of products containing caffeine, pseudoephedrine or phenylephrine are limited by law. Quantity limits reserved. SOME ADVERTISING OFFERS 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. Manufacturer's coupon 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 1/2 gallon. 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, Nov. 4th thru Sunday, Nov. 6th

Smithfield
Premium Sliced Bacon
16-oz. Selected varieties. SAVE up to \$6.99 on 2.

BUY 1 GET 1 FREE
TOTAL OF 2 BACON PACKS. CLUB PRICE.

1.99
Eggo Frozen Breakfast
10.75 to 16.4-oz. Selected varieties. SAVE up to 90¢.

2 for \$6
Tropicana Pure Premium or Trop50 Juice
59-oz. Chilled. Selected varieties. Club Price: \$3.00 ea.

2 for \$5
Golden Sweet Pineapple
Sold Whole. Club Price: \$2.50 ea. SAVE up to \$2.98 on 2.

Starbucks
Coffee
11 to 12-oz. Selected varieties.
\$6.99
Club Price

Here at last. Starbucks

K-Cup
10-oz. Selected varieties.
\$8.99
New

Food

Add Flair with Endive

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.

A versatile vegetable developed in Belgium but now California grown, endive can come to the table either hot or cold.

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.



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 and Beet Salad with Candied Walnuts

Serves 4
3 medium red beets, greens removed
1 clove garlic, peeled and halved
1/4 cup red or white wine vinegar
1/4 cup water

Candied walnuts:
2 tablespoons sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon ground ginger
Pinch salt
1 cup walnut halves or pieces

Dressing:
3 tablespoons extra virgin olive oil
1 1/2 tablespoons red or white wine vinegar
1 shallot, minced
Salt and pepper

Endive:
4 large endives, preferably 2 white and 2 red
Preheat oven to 400°F. Put beets in small baking dish with garlic, wine vinegar and water. Cover with lid or aluminum foil and bake until beets are tender when pierced, 45 to 60 minutes. Peel while warm. Let cool, then cut into small cubes.

For walnuts: Reduce oven temperature to 350°F. Line baking sheet with parchment paper. In bowl, stir together sugar, cinnamon, ginger and salt. Bring small pot of water to boil over high heat. Add walnuts and boil for 1 minute. Drain in a sieve. While they are still slightly damp, add walnuts to bowl with spiced sugar and stir to coat evenly. Spread walnuts on parchment paper and bake until they are fragrant and sugar has melted, about 15 minutes. Let cool completely.

For dressing: In small bowl, whisk together oil, wine vinegar, shallot and salt and pepper to taste. Add enough dressing to beets to coat them lightly.

Slice endives crosswise into 1/2-inch-wide pieces. Discard ends. Put endive in bowl and toss with remaining dressing. Arrange on serving platter. Scatter beets over endives, then scatter candied walnuts over all. Serve immediately.

For more ideas, visit www.endive.com.