

By ELLY

6 onions
1 small cabbage, cut in 6 parts
Soak choice brisket or
corned beef in cold water for
an hour. Drain and cover with
fresh cold water and bring to a
boil. Skim well. Let simmer
gently for four hours. Thirty
minutes before meat is done,
boil, in a separate pot the
potatoes, turnips, carrots, and
onions, lightly salted. In
another pot, cook the cu-
cabbage 15 minutes. Lift the
brisket onto a large, well-
heated platter and surround
with the cooked vegetables.
Serve with fresh horseradish
or mustard.

We reserve the right to limit quantities. Prices & items effective at Kroger in Wayne, Macomb, Oakland, Washtenaw, Livingston and St. Clair Counties Mon., Feb. 28 thru Sun., Mar. 5. None sold to dealers. Copyright 1972. The Kroger Co.



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**Yellow Onions.... 3<sup>LB</sup> 49**

**16.5 SIZE**

**Reddi-Ripe Pears... 18<sup>FOR</sup> \$1**

**SWEET**

**Candy Yams..... 10<sup>LB</sup>**

**CALIFORNIA ZIPPER SKIN**

**Tangerines..... 3<sup>LB</sup> 79<sup>BAG</sup>**

WITH PURCHASE OF ITEMS BELOW PLEASE PRESENT THIS STRIP TO CASHIER  
TO CHECK OFF ITEMS