



100 Extra

Top Value Stamps
WITH COUPON

VALUABLE COUPON
100 Extra Top Value Stamps
WITH THIS COUPON
AND \$10 PURCHASE OR MORE
NOT INCLUDING BEER, WINE OR
CIGARETTES
Valid Thru Sat., August 29, 1970 At Kroger
Dept. & East Mich. - Limit One Coupon

1/4 LOIN SLICED INTO
Pork Chops
79¢ LB

LEAN WHOLE OR END PIECE

Slab Bacon
59¢ LB

U.S. CHOICE TENDERAY
E-Z Slice Pot Roast
99¢ LB

U.S. GOV'T GRADED
CHOICE
KROGER
TENDERAY
GUARANTEED TENDER

FRESH 3-LEGGED
OR DOUBLE
BREADED
Fryers
37¢ LB

FRESH
Whole Fryers
28¢ LB

FAMILY PAK
All Beef Hamburger
58¢ IN 5-8 LB TUBE

U.S. CHOICE TENDERAY 4TH & 5TH RIBS

Rib Roast.....LB **88¢**
COUNTRY CLUB POINT CUT
Corned Beef.....LB **79¢**
LEAN, MEATY
Pork Steak.....LB **69¢**
HYGRADE'S SMOKED
Pork Chops.....LB **99¢**
SHANK PORTION
Smoked Ham.....LB **49¢**

FRESH PICNIC STYLE

Pork Roast.....LB **49¢**
GENUINE BONELESS
Pork Tenderloin.....LB **99¢**
FAMILY PAK 3 TO 5-LB PKG
Boneless Beef Stew.....LB **98¢**
FAMILY PAK 3 TO 5-LB PKG
Whole Fryer Legs.....LB **59¢**
FAMILY PAK 3 TO 5-LB PKG
Split Fryer Breasts.....LB **69¢**

U.S. CHOICE TENDERAY
Chuck Steak or Roast
69¢ LB

FARMER PEET BONANZA

Boneless Ham
88¢ WHOLE

FULLY COOKED WHOLE

Semi-Boneless Ham
63¢ LB

U.S. CHOICE TENDERAY BOSTON ROLL

Boneless Roast
1⁰⁹ LB

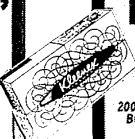
MARHOEFER

Canned Ham
5⁴⁷ LB CAN

GORDON'S PURE

Pork Sausage
2⁹⁹ LB ROLL

KROGER FRESH SMALL SIZE
Grade "A" Eggs
4¹ DOZEN



ASSORTED COLORS
Kleenex Tissue
19¢ 200-CT BOX



DEMING'S RED
Sockeye Salmon
79¢ 1-LB CAN



SPECIAL LABEL
Ajax Detergent
65¢ 3-LB 1-OZ BOX

Back To School Sale!
BEST RITE
Filler Paper
44¢ 300-CT PKG
FLAIR
El Marco Pens.....EA **54¢**
4-OZ
Elmer's Glue.....BTL **54¢**

SPECIAL LABEL -GAIN OR

Cheer Detergent 69¢ 3-LB 1-OZ BOX
SPECIAL LABEL
Joy Liquid.....57¢ QT BTL
DUTCH OVEN
Enriched Flour 39¢ 5-LB BAG
SWIFT'S BRAND JEWEL
Shortening.....3⁵⁵ LB CAN

PAW PAW

Cider Vinegar.....59¢ GAL JUG

CANNED MEAT

Hormel Spam.....49¢ 12-OZ WT CAN

ORCHARD PRIDE OLD FASHIONED PINK

Applesauce.....10¢ 15-OZ WT CAN

KROGER FROZEN

Orange Juice 6⁹⁹ 6-FL OZ CANS

CLOVER VALLEY

Margarine.....18¢ 1-LB ROLL



GREAT LAKES

Charcoal Briquets
20⁹⁹ LB BAG

SWANSOFT DECORATED

Jumbo Towels
19¢ ROLL

CLOVER VALLEY

Peanut Butter
3⁹⁹ LB JAR

MEL-O-SOFT SANDWICH OR GIANT

White Bread
3⁸⁹ 19-LB LOAVES

WHOLE BEAN FRESH ROASTED

Spotlight Coffee
3^{1⁹⁹} LB BAG



Sunrise Fresh Produce

U.S. NO. 1 MICHIGAN

Potatoes

20⁷⁷ LB BAG

CALIFORNIA FRESH
Strawberries.....QT CTN **69¢**

JUMBO 27 SIZE VINE RIPENED
Cantaloupe.....3 FOR **89¢**

NEW CROP
Red Apples.....3 LB BAG **89¢**

SAVE \$2.00 SCOTT'S
Turf Builder.....COVERS 15,000 SQ FT BAG, **\$11⁹⁵**

WHOLE 18-LB SIZE

Red Ripe Watermelon

79¢ EA

HOME GROWN

Sweet Corn

39¢ DOZ

50 TOP VALUE STAMPS
WITH THIS COUPON ON
ANY TWO PKGS
FRYER PARTS, ROASTERS,
OR CUT-UP FRYERS
Thru Sat., August 29, At
Kroger Dept. & East Mich. **A**

100 TOP VALUE STAMPS
WITH THIS COUPON ON
TWO PKGS
STEWERS BEEF
SIZZLE STEAKS
Thru Sat., August 29, At
Kroger Dept. & East Mich. **D**

50 TOP VALUE STAMPS
WITH THIS COUPON ON
\$1.00 OR MORE PURCHASE OF
KROGER SPICES
Thru Sat., August 29, At
Kroger Dept. & East Mich. **G**

50 TOP VALUE STAMPS
WITH THIS COUPON ON
TWO LBS
GROUND ROUND
OR GROUND CHUCK
Thru Sat., August 29, At
Kroger Dept. & East Mich. **B**

25 TOP VALUE STAMPS
WITH THIS COUPON ON
ANY PKG
ROYAL VIKING
DANISH PASTRY
Thru Sat., August 29, At
Kroger Dept. & East Mich. **E**

50 TOP VALUE STAMPS
WITH THIS COUPON ON
ANY 2 PKGS 1 ZODER SUMMER
MARSH MALLOW
COOKIES
Thru Sat., August 29, At
Kroger Dept. & East Mich. **H**

50 TOP VALUE STAMPS
WITH THIS COUPON ON
ANY TWO PKGS
PRE-COOKED
SEAFOOD
Thru Sat., August 29, At
Kroger Dept. & East Mich. **C**

25 TOP VALUE STAMPS
WITH THIS COUPON ON
ANY CAN
HOMEPRIE
AIR FRESHENER
Thru Sat., August 29, At
Kroger Dept. & East Mich. **F**

50 TOP VALUE STAMPS
WITH THIS COUPON ON
ANY FLAVOR 20-OZ JAR
EMBASSY PRESERVES
Thru Sat., August 29, At
Kroger Dept. & East Mich. **I**

Try These Special Pickles

By ELLY

There's no better morale booster than a week of Aunt Freda's cooking.

Perhaps the sand cherry jelly at breakfast was special because we had picked the fruit the day before. Wandering among the dunes on Lake Huron's shore we had gathered the last of the season's sand cherries. The ones that had ripened earlier hung like wizened currants on the bushes but a few plump, black cherries remained. Six glasses of the dark jelly were the results of a honey pail almost full of our gleanings.

Perhaps the buttered beets, pie beans, corn and potatoes were so good because half an hour before they reached the table they were in the garden.

But the blueberry pies and the butter tarts were works of art. And there were these pickles — the crunchiest, greenest, best-tasting little pickles I've ever eaten. They were called "pickle" pickles and although it takes 11 days to make them, they are well worth the effort.

PICKLE PICKLES

2 c. salt
1 gallon boiling water
6 qt. basket small cucumbers
1 T. powdered alum
Green food coloring
2 qt. vinegar
8 c. sugar
3 T. pickling spice (tied in bag)
8 c. sugar

Make a brine of the salt and boiling water. Pour over the cucumbers. Let stand for four days.

Fifth day: Drain off the brine and cover with fresh boiling water. Let stand 24 hours.

Sixth day: Dissolve alum in boiling water. Add green food coloring, enough to make water a good, rich green. Pour this over cucumbers and let stand 24 hours.

Seventh day: Drain and make syrup of two quarts vinegar, eight cups sugar and the pickling spice. Bring to a boil and pour over the cucumbers.

Next four days: Drain off syrup, bring to a boil and add two cups sugar each day. The eighth extra cups of sugar. On the last day fill jars and seal.

GREEN TOMATO PICKLES

1/2 peck green tomatoes
6 onions, sliced
1/2 c. salt
1 1/2 qts. vinegar
4 c. brown sugar
3 T. mustard seed
1 T. whole cloves
1 T. whole allspice
2 T. ginger root
1 stick cinnamon
2 sweet red peppers cut in strips

Cook all together in large kettle until clear. Put in sterilized jars and seal.

GREEN TOMATO, MINCEMEAT

4 qts. green tomatoes
5 c. sugar
1 T. salt
1/2 c. butter
1/2 c. cider vinegar
3 c. raisins
Juice of one lemon
1 t. cloves
1 t. cinnamon
1 t. allspice
1/2 t. nutmeg
1/2 t. black pepper

Grind tomatoes, pour scalding water over them and drain. Do this twice. Cook tomatoes, sugar, salt, raisins, butter and vinegar slowly until tender. Cool. Add balance of ingredients. Seal in jars and keep in a cool place.

BEEF PICKLES

Cook beets until tender; peel; fill sterilized jars.

Make syrup of:
3 c. vinegar
2 c. water
1 c. sugar
Salt to taste
Heat to boiling. Pour over beets and seal.



CHICKEN BREASTS OLE

2 whole broiler-fryer chicken breasts, split
1/4 cup salad oil
2 cans (15 1/2 ounces each) red kidney beans
1/2 cup water
1 envelope (2 1/2 ounces) chili mix

Brown chicken breasts in salad oil in a skillet. Drain kidney beans; reserve liquid. Pour beans into 2-quart casserole. Place chicken breasts on top of beans. Blend water, chili mix and reserved bean liquid; pour over chicken and beans. Bake in 400-degree oven 45 to 50 minutes. Four servings.