



# IT'S FUN!



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## COLOR THIS!

- |           |               |
|-----------|---------------|
| 1. BLACK  | 6. PINK       |
| 2. RED    | 7. GREEN      |
| 3. YELLOW | 8. LT. BROWN  |
| 4. BLUE   | 9. LT. BLUE   |
| 5. BROWN  | 10. LT. GREEN |

**NEW YEAR'S DAY— THIS HOLIDAY IS THE FIRST DAY OF EACH YEAR. IN MOST PLACES IT IS JANUARY 1, BUT WHEN GEORGE WASHINGTON WAS BORN, THE YEAR BEGAN ON MAR. 25 IN ENGLAND AND AMERICA. THE CHANGE CAME IN 1752. PEOPLE OF TODAY LIKE TO SAY GOODBYE TO THE OLD YEAR AND HELLO TO THE NEW ON NEW YEAR'S EVE, WITH MUCH MERRYMAKING.**

## HAPPY NEW YEAR



## WORDS & MEANINGS



Unmix the letters in the boxes to form a word. Then circle A, B or C for the correct meaning (or definition).  
Score yourself as follows:  
4 Correct-Excellent 3 Correct-Fair  
2 Correct-Good 1-0 Correct-Poor



1. **IRG**  
A. GEAR B. STIFF C. CLIFF
2. **GWOL**  
A. SHINE B. LESS C. BUG
3. **TNIA**  
A. MOST B. FOR C. OPPOSED
4. **UTMESR**  
A. STRENGTH B. MESS C. GATHER

Answers: 1. B 2. A 3. C 4. B  
B. 2. your vocabulary. Learn the word and use it in a sentence.

In Georgia, two prisoners on the rock pile suddenly started slugging each other. A guard pulled them apart and asked, "Why did you attack this man?" The prisoner answered surly, "He called me a dirty number."

In the hallway outside a university library there's a row of books with a sign reading "For Faculty Members Only." Someone added in pencil below, "May also be used for hats and coats."



**WHY DID HUMPTY DUMPTY HAVE A GREAT FALL?  
TO MAKE UP FOR A ROTTEN SUMMER!**

**KNOCK! KNOCK!**  
**WHO'S THERE?**  
**ISADORE and COLIN!**  
ISADORE and COLIN who?  
**ISADORE OPEN?**  
**IT'S COL IN HERE!**

**HERE'S WHERE I DRIVE ANOTHER ARGUMENT HOME," SAID THE TAXI-DRIVER, AS MR. & MRS. PECK CLIMBED INTO HIS CAR.**



**WHY DID THE BOY PUT SUNTAN LOTION ON THE CHICKEN?**  
**'CAUSE HE LIKED DARK MEAT!**

## FINDIT!

Find 13 words that make you think of New Year's. Words run across, down, or diagonally in any direction. Word list below.

M D A N C E R N  
R I N G N H E O  
E Y D H E A V I  
S E T N W T E S  
O A A R I S L E  
L R P P A G E M  
V Y N U F P H I  
E N K C O L C T

Word list: Clock, dance, fun, hats, midnight, new, noise, party, resolve, revel, ring, time, year.

At a country fair this past summer a hen laid a record 350 eggs in a year, so the records state. That just proves that a cackle a day keeps the hatchet away.

A driving instructor to a confused student: "Lady, those steel objects you complain are keeping you from concentrating are the accelerator, and the brake."

**BIBLE VERSE**



**LUKE 1:46, 47** My soul doth magnify the Lord,  
And my spirit hath rejoiced in God my Saviour.

# Polish Woman Honored

Ray Washington's  
Cracker Florida



Ray Washington  
The public announcement, sharp black-letters on a white background in front of the Bank of Bellevue, reads like this:

## WE HONOR A POLISH AMERICAN HERO GENERAL PULASKI

Across the street, at the Polish National Church, the Reverend Zigmunt Medrek speaks of God and the annual church sale of Polish crafts. At one service he speaks English, at the other, Polish.

Down the highway, behind the new hamburger place, Louise Sklarewicz and Katherine Zolkiewski are at Bellevue's Polish social club. They are talking about the Polish songs and dances that the club will put on at a festival up in Ocala. Maybe they are talking about something else. The Polish gets pretty rusty in the year.

Teofil Malinowski is talking about how he and the Polish army were defeated in World War II, how they crossed into Hungary and were defeated, how they fled to France, regrouped, and were defeated, and then fled to England where they regrouped and were not defeated.

Krzysztof Karwaczynski and his wife Mirosława, back up, are eating a mixture of beets and horseradish called Cwikla. Karwaczynski has only been in this country for three months and he is worried about not being allowed to stay, and if he is allowed to stay, about not

being able to find work as an electrical engineer. The Cwikla helps him forget. "I would like to be able to live in Bellevue," Karwaczynski says. "I love this country and I am loving this Bellevue."

Meanwhile, all over this Marion County town you can smell baking batkas, sizzling fresh kaput, steaming pierogi and boiling golombki. They say there are 1,000 Polish folks in south Marion County and about 300 in the town of Bellevue. It is a sneaky bunch of Poles, though. Unless you hear them speaking Polish, you might mistake a Korczak for a Carter, a Milicki for a Murphy or a Targonski for a Turner.

Though most of the Poles hearabouts were born in Poland, you feel more carcker in them than Krakow.

No one seems quite sure why the Poles started coming to Bellevue in the first place. Fran Shaw, down to the Bellevue Chamber of Commerce, said the way she understood it there was this real estate fellow who wrote to all the Poles that had just arrived in this country and told them they ought to buy land in Bellevue if they Slusarz, who moved to Bellevue in 1931 when she was a young chicken herself.

"We did not want to be starving, so we bought chicken and we sell the eggs," Mrs. Slusarz said. "I raise so many eggs nobody was believing it. When they are talking about eggs here, they are talking

relations for the Bank of Bellevue, but for 20 years he was minister at the Polish church.

"I know what brought these people here," Blyn said. "I buried 79 of them, if you want to know the truth, so I ought to know if anyone would."

Blyn said that about 90 percent of the Poles living in Bellevue were originally from rural Poland.

"You see, these people came to America and they grouped together in places like New York, Detroit and Philadelphia. I'm from Milwaukee if you want to know the truth. But these Poles always wanted to have a little bit of land. A few people moved here and started chicken farms and wrote home that they were making a living and more Poles came down."

In the late 20's and early 30's the Depression was coming. Being able to make a little money, own a little land and be with other Poles was a big attraction, if you want to know the truth.

There are no chicken farms in Bellevue now, but if you look hard enough you will find an occasional coop. One might belong to Joann Slusarz, who moved to Bellevue in 1931 when she was a young chicken herself.

"We did not want to be starving, so we bought chicken and we sell the eggs," Mrs. Slusarz said. "I raise so many eggs nobody was believing it. When they are talking about eggs here, they are talking

about Polish eggs."

Mrs. Slusarz was one of the first Poles to come to the community and she bought ten acres and began growing peaches, persimmons, pears, plums, bananas, tomatoes, sweet pepper, carrots, sweet potatoes, cabbage, collards and corn.

She wrote articles about her fruits, vegetables and chickens for a Polish language newspaper published in Toledo, Ohio and distributed to Poles around the country.

"The Polish read newspaper and come here," she said. "They are saying, 'Joanna, we come to Bellevue because you are writing it is a good place to live your life.'"

Now 80, Mrs. Slusarz is still watching this town, although many of the Poles shy away from her and call her a "free-thinker."

A recent volume called "Who's in Women of the World," published in Cambridge, England, included Mrs. Slusarz. Her short biography said she was born in Poland in 1897, lived in Bellevue, Florida, spoke five languages, was a scholar of metaphysics and "delivered fresh eggs to the South Marion County and the Ocala area for many years."

"I am proud of eggs and chicken," Mrs. Slusarz said. "Eggs and chicken are beginning of metaphysics and beginning of Polish in Bellevue."



Joanna Slusarz was included in a recent issue of Who's in Women of the World.

## Ronnie Fleming Wins

# Tobacco Spitting Contest

Not much is sacred anymore, and most of what is still sacred is hardly worth fighting for. But from Panacea to Perry and from Palatka to Pahokee, unless you like the feel of gravel in your gut and spit in your eye, be careful of what you say about a man's chewing tobacco.

Call his dog a mangy, egg-sucking, flea-bitten, bowlegged mongrel that never comes closer to a point than when it raises its leg to the fire hydrant, but make sure you are close to the door before you get into the subject of a chew.

The big three brands of chewing tobacco in Florida are Red Man, Levi Garrett and Beech-Nut. You can never tell in what dim honky-tonk you might strike the nerve of the fellow in the corner with some altogether innocent mention of Day's Work, Apple, Bloodhound, Cannonball, Mail Pouch, Union Workman, Havana Blossom, Red Horse, Red Fox or Big Red. The best course is to avoid the subject completely.

Chewing tobacco stirs up some intense loyalties in Cracker Florida. If the old lady gets a little too shrill, a man can just turn around and walk away, but when he joins the Red Man Club, for instance, he is just about in it for life.

In Perry, though, some of the boys from Beech-Nut were trying to wear down that old loyalty with "New Improved Beech-Nut," a secret weapon that Lorillard Company is preparing to spring on the market. They figured the Sixth Annual Florida Forest Festival Tobacco Spitting Contest was as good a place as any to launch the new weapon in Florida.

Jim Bynum, who lives in Columbia City and is sales representative for Beech-Nut from Gainesville to the Georgia line, was making sure that the tobacco spitters had fresh pouches of "New Improved" with its "fresher, longer lasting flavor."

"Best tobacco on the market," Bynum said. "It'll

grow hair on your chest. I'm telling you it's great, and you're getting the first crack at it. Won't be long before you'll be seeing commercials for this stuff on Starksy and Hutch, Charlie's Angels, Hawaii 5-0 and Sword of Justice. You're getting your first chance. Ain't nothing like it."

Ronnie Fleming, a Moore Haven game warden, was pretty wary about that, but he pinched off a good hunk of the tobacco and crammed it into his cheek.

"What about it?" Bynum asked.

"What about it?" Beech-Nut saleslady Patil Jones asked. "Give me some time to work some spit into it already," Fleming said. "Give me some time."

They gave Fleming time. After all, his opinion meant something. He had won top tobacco spitting recognition in four of the five previous contests in Perry, and he was figuring on claiming his fifth brass spittoon trophy in a few minutes. Everyone agreed

Fleming had good distance and excellent accuracy.

"What about it?" Bynum asked.

"It's all right, I guess," Fleming said.

"It's going to be the next big one," Bynum encouraged.

"Wait till you see it on Starksy and Hutch. You won't see any Red Man or Levi Garrett on Starksy and Hutch, I'll tell you that much."

"Hm," Fleming said.

Bynum seemed so enthusiastic about Beech-Nut's "New Improved" that I decided to run a spot check around the state to see how the old Beech-Nut was doing.

Marshall Tite at Whitfield Grocery in O'Brien said that these days Levi Garrett was the big seller at the little store and service station in Suwannee county.

"Seems like everybody's buying Levi Garrett now," he said. "Then you have Red Man and then Beech-Nut. The way I figure it, it ain't nothing but that Levi Garrett, an old, old brand, got out and done some advertising."

At Brewer's Country Store in Mount Dora, Levi Garrett was out on top too. The big chewing tobacco customers at Brewer's are the boys who work with horses and haul hay, and almost to a man they had switched over from Red Man and Beech-Nut to Levi Garrett in the past year or so.

At Mosquito Creek Grocery in Okeechobee, Beech-Nut had dropped all the way back to fourth, behind Red Man, Mail Pouch and Levi Garrett.

"I never said it would be easy," Bynum said when Fleming leaned back with a look of nothing more than tolerance for the tobacco he had wadded up in his cheek.

Fleming jumped forward, and with two fingers pressed against his lips he spit a thin brown stream with everything he had.

One splootch of tobacco juice made it 21 feet. It was not Fleming's best attempt, but it was enough to win the Sixth Annual Forest Festival Tobacco Spitting Contest.

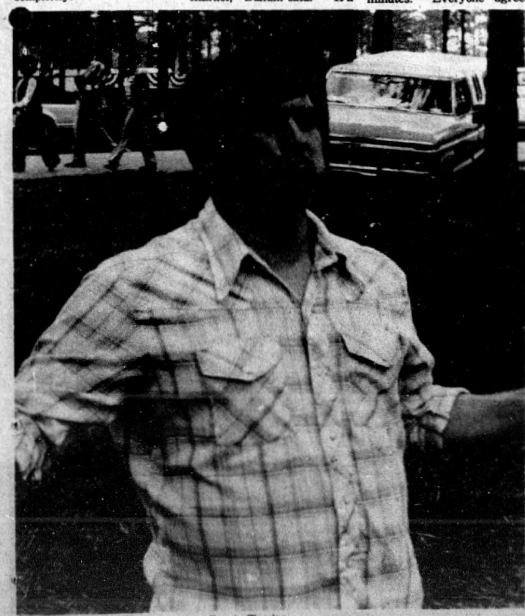
After Fleming got his spittoon trophy, Bynum handed him another pouch of "New Improved" and asked him what his brand would be from now on.

Fleming looked sullen.

"I reckon I'll stay with Red Man," he said, and walked off.

I thought I saw hurt flash across Bynum's face.

"This is a good brand of tobacco, but it's hard to change."



Ronnie Fleming

## Upcoming Restauranteer

Frog Statham, 25, lives in a weathered wooden boathouse high on a dock that juts out from Cedar Key into the Gulf of Mexico.

The boathouse rents for \$100 a month. Statham was born back up the county, even if he did go to Cedar Key High School, and some of the folks around this island town of less than 1,000 are keeping a close watch on him.

They know Frog Statham. They have seen him often enough over the years at the island's four restaurants. He was a dish washer at the Seabreeze, and for a while he played the piano over at Johnson's.

He never had much to do with the Captain's Table, except to eat there once in a while to see what kind of food the cooks were serving to the tourists.

These days the town folks know they can find Frog Statham's beat up old Chevrolet pickup truck in front of the restaurant that used to be called Castell's. In October the restaurant became Frog's Landing.

Now Frog Statham, he is out to make Frog's Landing the best seafood restaurant in Cedar Key, and the only one of its kind in Florida.

"I've got a few surprises," Frog Statham said. "If you want to talk to Statham about the surprises you will have to move quickly. His idea of the job of a restaurant owner is an odd idea all right. It means working 16 hours days often, seven days each week."

"Part of the reason I put so much time into the restaurant is because I can't afford to hire someone else to do it," Statham said. "But the biggest part is because I enjoy it and I don't know that it would be any easier to explain things to someone else than to do it myself. I do as much as I can. I figure that's my job."

If you hear Statham in the middle of a crowd of drunken diners along about midnight playing Satin Doll on the restaurant's piano, that's part of his job.

If you see him in the cold weather toting for oysters along Scale Key or bending over in the clam grasses west of Deer Island or running his net for trout, mullet or grouper when his orders come up short, that's part of his job.

If you catch a glimpse of him scrubbing the dishes or mopping down the floor that's part of his job.

But if you meet Statham the way most of his customers do, he will be taking your order, and if you need some help in ordering, he will suggest something like this:

"Take the seafood crepe to start with. We get all of the ingredients fresh every day. Now you'll want a small serving of cracker cake crab claw cocktail."

And if you let him, Statham will lead you through the palm salad, with its odd green topping. He says that the other restaurants are wrong to serve the palm salad first. If he convinces you to eat the will sell you on stuffed shrimp wrapped



Frog Statham

in bacon and mushrooms and touched with scampi butter and cheese, and almost certainly he will have piled you with a bottle of Johannesburg Riesling.

And, to tell the truth, there is no telling what kind of food Statham will have sold you.

When you leave, you will be full. And Statham will have made a little bit of money.

And after Statham helps his help clean up and close down, he may take a few dollars of the money and head for one of the island's bars for a drink and a little conversation.

If he does that, he may drink and talk in the bars until it is early morning, and it does not make sense to go to the boathouse for sleep, so he will go to the

restaurant and go over his accounts and figure the cost of the liquor license he is buying, then he will check his supplies to decide if he needs to drive across the state to Orlando to buy coffee, and if he does not, he will jot down a few ideas about how he is going to build a terrace for the restaurant when the liquor license comes through, and probably it is daylight and he will go out and jump in his truck and ride over, to the boathouse for an hour or two of sleep before Frog's Landing opens at 11 a.m.

On the waterfront, in one of the other restaurants, someone says, "That one thinks he's a big frog in a little pond." "I don't know," a waitress says. "I just don't know about that Frog."

NEW YEAR'S TRADITION  
SMOKED BONELESS

**Hog Jowls**  
per lb.

**59¢**

SERVE WITH HAM  
HOCKS, BUSH'S

**Black-Eye Peas**  
15-oz. can

**25¢**



# PUBLIX MAKES YOUR NEW YEAR'S EVE A BELL-RINGER

The year's biggest party is sure to be a success with party fare from Publix. And with party platters from the Deli, even the host and hostess can relax and enjoy the merrymaking.



WHITE, PINK, SPARKLING  
BURGUNDY OR COLD DUCK

**Andre' Champagne**  
25.4-oz. bot.

**\$2.59**

THIS AD EFFECTIVE  
THURSDAY, DEC. 28,  
THRU WEDNESDAY,  
JAN. 3, 1979.  
WE WILL CLOSE  
SUNDAY & MONDAY,  
DECEMBER 31, 1978  
& JANUARY 1, 1979  
FOR THE HOLIDAYS.

TASTY CHIOLI

**Lambrusco Wine**  
1.5-liter bot.

**\$2.89**

POLK CO. & SEBRING ONLY  
In 12-Oz. Cans

**Old Milwaukee Beer**  
6-pack

**\$1.39**

Limit 4 Please, With Other Purchases of \$5 or More, Excluding All Tobacco Items

FRESH PORK

**Shoulder Picnics**  
per lb.

**89¢**

RATH'S SAUSAGE

**Breakfast Links**  
8-oz. pkg.  
BUY 1 AT REGULAR PRICE, GET 1

**FREE**

|       |                                      |     |               |
|-------|--------------------------------------|-----|---------------|
| Fresh | <b>Pork Blade Roast</b>              | lb. | <b>\$1.19</b> |
| Fresh | <b>Pork Blade Steak</b>              | lb. | <b>\$1.39</b> |
| Fresh | <b>Pork Hock</b>                     | lb. | <b>79¢</b>    |
| Fresh | <b>Pork Spareribs</b>                | lb. | <b>\$1.39</b> |
|       | Fresh Assorted (Quarter Loin) Sliced |     |               |
|       | <b>Pork Chops</b>                    | lb. | <b>\$1.39</b> |

Publix The Place for Beef

THE BEEF THAT NEEDS LESS COOKING TIME!

|                                                           |     |               |
|-----------------------------------------------------------|-----|---------------|
| Swift's Premium Pro-Ten Beef Loin                         | lb. | <b>\$2.49</b> |
| Swift's Premium Pro-Ten Boneless Beef Round               | lb. | <b>\$2.49</b> |
| Swift's Premium Pro-Ten Beef                              | lb. | <b>\$2.49</b> |
| <b>Key Club Steak</b>                                     | lb. | <b>\$2.49</b> |
| Swift's Premium Pro-Ten Beef                              | lb. | <b>\$1.59</b> |
| <b>Chuck Blade Steak</b>                                  | lb. | <b>\$1.59</b> |
| Swift's Premium Pro-Ten Beef                              | lb. | <b>\$1.39</b> |
| <b>Chuck Blade Roast</b>                                  | lb. | <b>\$1.39</b> |
| Swift's Premium Pro-Ten Boneless Beef                     | lb. | <b>\$1.99</b> |
| <b>Imperial Oven Roast</b>                                | lb. | <b>\$1.99</b> |
| Swift's Premium Pro-Ten Boneless Beef (English Cut Roast) | lb. | <b>\$2.09</b> |
| <b>Chuck Shoulder Roast</b>                               | lb. | <b>\$2.09</b> |
| Swift's Premium Pro-Ten Beef Plate                        | lb. | <b>\$1.09</b> |
| <b>Short Ribs</b>                                         | lb. | <b>\$1.09</b> |

Publix The Place for Beef

(This Is Non-Pro-Ten Beef)

|                                                               |     |               |
|---------------------------------------------------------------|-----|---------------|
| U.S.D.A. Choice Non-Pro-Ten Beef Loin                         | lb. | <b>\$2.49</b> |
| <b>Sirloin Steak</b>                                          | lb. | <b>\$2.49</b> |
| U.S.D.A. Choice Non-Pro-Ten Boneless Beef Round               | lb. | <b>\$2.49</b> |
| <b>Top Round Steak</b>                                        | lb. | <b>\$2.49</b> |
| U.S.D.A. Choice Non-Pro-Ten Beef                              | lb. | <b>\$2.49</b> |
| <b>Rib Steak</b>                                              | lb. | <b>\$2.49</b> |
| U.S.D.A. Choice Non-Pro-Ten Beef                              | lb. | <b>\$1.59</b> |
| <b>Chuck Blade Steak</b>                                      | lb. | <b>\$1.59</b> |
| U.S.D.A. Choice Non-Pro-Ten Beef                              | lb. | <b>\$1.39</b> |
| <b>Chuck Blade Roast</b>                                      | lb. | <b>\$1.39</b> |
| U.S.D.A. Choice Non-Pro-Ten Boneless Beef                     | lb. | <b>\$1.99</b> |
| <b>Chuck Eye Roast</b>                                        | lb. | <b>\$1.99</b> |
| U.S.D.A. Choice Non-Pro-Ten Boneless Beef (English Cut Roast) | lb. | <b>\$2.09</b> |
| <b>Chuck Shoulder Roast</b>                                   | lb. | <b>\$2.09</b> |
| U.S.D.A. Choice Non-Pro-Ten Beef Plate                        | lb. | <b>\$1.09</b> |
| <b>Short Ribs</b>                                             | lb. | <b>\$1.09</b> |

|                                                          |             |               |
|----------------------------------------------------------|-------------|---------------|
| Plumrose Boneless                                        | 2-lb. can   | <b>\$4.99</b> |
| <b>Canned Hams</b>                                       |             |               |
| Rath's Blackhawk (Regular Or Thick Style)                | lb.         | <b>\$1.39</b> |
| Swift's Premium (All Varieties)                          |             |               |
| <b>Franks</b>                                            | lb.         | <b>\$1.29</b> |
| Swift's Premium Thin Sliced Beef, Ham, Turkey Or Chicken | 3-oz. pkg.  | <b>55¢</b>    |
| Swift's Premium Sliced Salami                            | 6-oz. pkg.  | <b>69¢</b>    |
| <b>Or Beef Bologna</b>                                   |             |               |
| Lykes Sliced                                             | 10-oz. pkg. | <b>\$2.19</b> |
| <b>Cooked Ham</b>                                        |             |               |
| Sunnyland Regular Or Beef Style                          | 12-oz. pkg. | <b>\$1.09</b> |
| <b>Franks</b>                                            |             |               |
| Rich's (2 To 3-Lb. Pieces)                               | lb.         | <b>\$2.49</b> |
| <b>Turkey Ham</b>                                        |             |               |
| Swift's Premium Sliced                                   | 12-oz. pkg. | <b>\$1.29</b> |
| <b>Calves Liver</b>                                      |             |               |
| Swift's Premium Canned                                   | 4-lb. can   | <b>\$9.49</b> |
| <b>Hostess Ham</b>                                       |             |               |
| Seafood Treat, Frozen                                    | 2-lb. bag   | <b>\$1.59</b> |
| <b>Smelts</b>                                            |             |               |
| Seafood Treat                                            | per lb.     | <b>\$4.49</b> |
| <b>Cocktail Crabmeat</b>                                 |             |               |
| Seafood Treat                                            | per lb.     | <b>\$2.29</b> |
| <b>Red Snapper Fillets</b>                               |             |               |

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| Delicious German Bologna Or Pickle & Pimiento Loaf | half lb.    | <b>95¢</b>    |
| Tasty Franklin Or                                  | quarter lb. | <b>79¢</b>    |
| <b>Genoa Salami</b>                                |             |               |
| Zesty-Flavored Ham Or                              | lb.         | <b>\$1.79</b> |
| <b>Chicken Salad</b>                               |             |               |
| Always A Family Favorite                           | each for    | <b>89¢</b>    |
| <b>Cuban Sandwich</b>                              |             |               |
| Fresh-Baked Apple Or                               | each for    | <b>\$1.29</b> |
| <b>Dutch Apple Pie</b>                             |             |               |
| Ready-To-Take-Out Southern                         | 9-oz. box   | <b>\$2.99</b> |
| <b>Fried Chicken</b>                               |             |               |
| Fresh-Made                                         | per loaf    | <b>59¢</b>    |
| <b>Pumpkin Bread</b>                               |             |               |

IN FOIL

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**99¢**

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| Birds Eye Quick Thaw (Delicious Over Pound Cake)   | 10-oz. pkg.    | <b>69¢</b>    |
| <b>Strawberries</b>                                |                |               |
| Chun King Meat And Shrimp                          | 6-oz. pkg.     | <b>79¢</b>    |
| <b>Egg Roll</b>                                    |                |               |
| Assorted                                           |                |               |
| Lender's Bagels                                    | 12-oz. pkg.    | <b>39¢</b>    |
| Serve With Tossed Salad, Salvo                     |                |               |
| <b>Party Pizza</b>                                 | 33-oz. size    | <b>\$2.99</b> |
| Tasty Jeno's                                       |                |               |
| <b>Pizza Snack Tray</b>                            | 7 1/4-oz. pkg. | <b>\$1.29</b> |
| Swift's Chicken Cordon Bleu Or                     |                |               |
| <b>Chicken a la Kiev</b>                           | 12-oz. pkg.    | <b>\$2.79</b> |
| Rich's                                             |                |               |
| <b>Coffee Rich</b>                                 | 2 ct.          | <b>\$1</b>    |
| Fill With Favorite Pie Filling, Pet-Ritz Deep Dish |                |               |
| <b>Pie Shells</b>                                  | 13-oz. pkg.    | <b>69¢</b>    |
| Ore-Ida Country Style (Poly-Bag)                   |                |               |
| <b>Dinner Fries</b>                                | 3-lb. bag      | <b>\$1.39</b> |
| Season With Hog Jowls, Southland (Poly-Bag)        |                |               |
| <b>Blackeye Peas</b>                               | 16-oz. bag     | <b>69¢</b>    |
| Singleton Peeled & Deveined (Make A Shrimp Dip)    |                |               |
| <b>Shrimp</b>                                      | 12-oz. pkg.    | <b>\$3.99</b> |
| Treasure Isle Breaded                              |                |               |
| <b>Shrimp Mates</b>                                | 16-oz. pkg.    | <b>\$2.19</b> |