



County Fair



SEPTEMBER 2017

# THE FRESH TAKE

OUR MONTHLY NEWSLETTER

## MMMMMILK!

Enjoy moooooore calcium in your meals with milk!! We feature all kinds of milk from Almond to Organic Valley, Oberweis to Kemps! Whatever your fancy, It's Mmmm Good!

*Cathy the County Fair Cow*



## WELCOME TO CERTCO!

Our new warehouse, Certco, has more variety and better prices to pass along to our customers! Look for our NEW Shurfine brand and SAVE!



Hey! We are painting the town FALL with our lovely mums of all varieties! Come and join in the Colorfest!



Open Mon-Fri 8a-9p, Sat & Sun 8a-8p

[www.countyfairfoods.net](http://www.countyfairfoods.net)

Labor Day celebrates the hard-working Americans of our country! Grab some easy burgers, sausages and deli salads and let County Fair cook for you! Take a break and enjoy the weekend!

*The Baffes Family*



## BACK TO SCHOOL SPECIAL!

**KRAKUS** EVERYDAY  
**POLISH HAM** Low Price  
All September  
**\$4.98/lb.** WOW!

### FROM OUR COUNTY FAIR KITCHEN

## Chock Full of Chicken Pie

2 cups diced peeled potatoes  
1-3/4 cups sliced carrots  
1 cup butter, cubed  
2/3 cup chopped onion  
1 cup all-purpose flour

1-3/4 teaspoons salt  
1 teaspoon dried thyme  
3/4 teaspoon pepper  
3 cups chicken broth  
1-1/2 cups milk

4 cups cubed cooked chicken  
1 cup frozen peas  
1 cup frozen corn  
2 packages (14.1 oz. each)  
refrigerated pie pastry

#### DIRECTIONS

1. Preheat oven to 425°. Place potatoes and carrots in a large sauce pan; add water to cover. Bring to a boil. Reduce heat; cook, covered, 8-10 minutes or until crisp-tender; drain.
2. In a large skillet, heat butter over medium-high heat. Add onion; cook and stir until tender. Stir in flour and seasonings until blended. Gradually stir in broth and milk. Bring to a boil, stirring constantly; cook and stir 2 minutes or until thickened. Stir in chicken, peas, corn and potato mixture; remove from heat.
3. Unroll a pastry sheet into each of two 9-in. pie plates; trim even with rims. Add chicken mixture. Unroll remaining pastry; place over filling. Trim, seal and flute edges. Cut slits in tops.
4. Bake 35-40 minutes or until crust is lightly browned. Delicious!



10800 South Western Ave.

773-238-5576