



TREESWEET ORANGE JUICE
12 OZ.
79¢

JENO PIZZAS
ALL VARIETIES
10 OZ.
99¢

JENO'S REVOLUTIONARY CRISP 'N TASTY CRUST PIZZA PLUS PARSISMAZE

FRESH WHOLE PORK LOINS
SLICED FREE
\$ 1.29
LB.



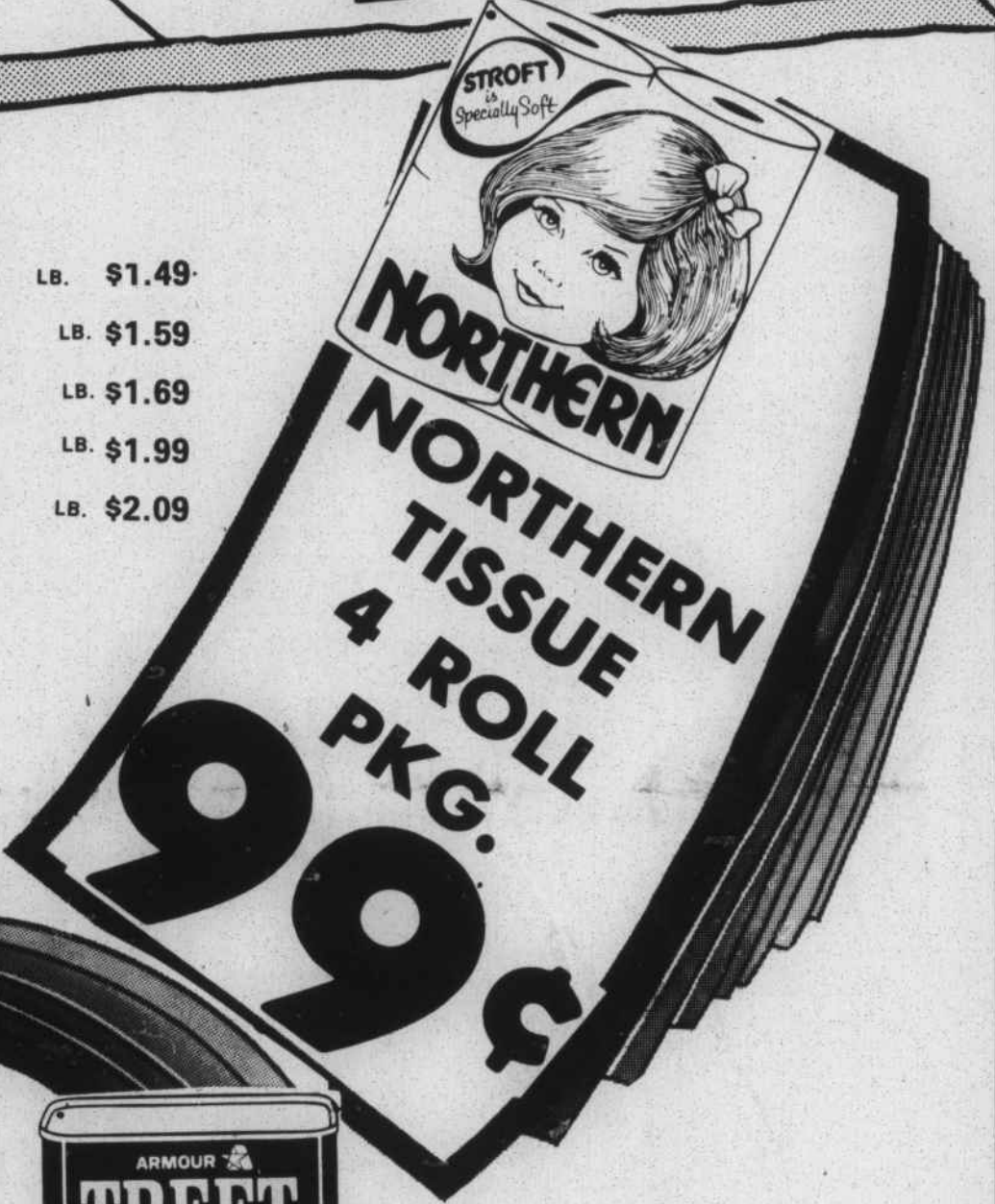
FRESH RIB CHOPS
\$ 1.89
LB.

BEST BUY BACON
99¢
1 LB. PKG.



OUR MARKET MADE FRESH LINK SAUSAGE
\$ 1.39
LB.

FRESH RIB HALF PORK LOIN	LB. \$1.49
FRESH RIB HALF PORK LOIN	LB. \$1.59
FRESH 1/4 PORK LOIN	LB. \$1.69
FRESH LOIN CHOPS	LB. \$1.99
FRESH THIN CUT PORK CHOPS	LB. \$2.09



NORTHERN TISSUE
4 ROLL
99¢
PKG.

STROFT Specially Soft

the fresh approach

PREMIUM BANANAS
29¢
LB.

CALIFORNIA CANTALOUPE EA. 79¢

JUMBO PEACHES LB. 59¢

WHITE GRAPES LB. 59¢

POLE BEANS LB. 79¢

5 LB. BAG RED POTATOES 99¢

MEDIUM WHITE ONIONS 3 LBS. 99¢

FRESH LIMES 10/99¢

NECTARINES LB. 59¢

FRESH MUSHROOMS 8 OZ. CUP 99¢



ARMOUR TREET
12 OZ.
99¢

FRESH MARKET STYLE BACKBONE	LB. \$1.69
FRESH PORK LOIN ROAST	LB. \$1.69
FRESH ECONOMY CHOPS	LB. \$1.59
DUBUQUE CANNED HAM	4 LB. CAN \$7.79
SOUTHERN PRIDE GRADE A FRYER THIGHS	LB. 89¢
SOUTHERN PRIDE GRADE A FRYER DRUMSTICKS	LB. 99¢
SOUTHERN PRIDE GRADE A ONLY CHOICE PARTS PICK OF THE CHICK	LB. 99¢
PORK NECKBONES	LB. 39¢
TABLERITE BOLOGNA	1 LB. PKG. \$1.49
TABLERITE FRANKS	12 OZ. PKG. 99¢



BRAWNY TOWELS
BIG ROLL
69¢

With Scrub Strength

MAOLA ICE CREAM SANDWICHES
6 PAK.
BUY ONE GET ONE
FREE

RECIPE FOR THE WEEK



PARMESAN STUFFED ONIONS

- 4 large onions, peeled
- 1/2 cup fine dry bread crumbs
- 1/2 teaspoon salt
- 1/2 teaspoon dried leaf thyme
- 2 tablespoons grated Parmesan cheese, divided
- 2 tablespoons salad oil

Place onions in medium saucepan, cover with water and bring to a boil. Cover and cook for 10 minutes. Drain and cool. Cut in half and place in a large shallow skillet. Mix bread crumbs, salt, thyme, and 1 tablespoon Parmesan cheese. Spoon 1 tablespoon of the mixture on top of each onion half. Drizzle oil over crumb mixture, and sprinkle with remaining 1 tablespoon Parmesan cheese. Cover bottom of skillet with 1 inch of water. Cover pan and cook over medium heat for 25 minutes, occasionally spooning pan liquid over onions. Add additional water if liquid evaporates. Makes 4 servings.