

# WEEKLY SPECIALS



March 3 - 13, 2010

## PRODUCE SPECIALS

Organic Cauliflower	\$2.99 / each
Organic Russet Potatoes (5 lb. bag)	\$3.29
Organic Pink Lady Apples (3 ct. pkg.)	\$2.29
Organic Navel Oranges (4 lb. bag)	\$4.49
Baby Carrots (1 lb. pkg.)	\$1.29
Iceberg Lettuce	\$1.39 / head
Avocados	99¢ / each
Red Delicious Apples (3 ct. pkg.)	\$1.49

## BUTCHER'S SPECIALS

Fresh Ground 90% Lean Ground Sirloin <i>Ground Daily In Store!</i>	\$4.69 / lb.
Allen Brand Fresh Whole or Cut-Up Chickens 3 - 3.5 lb. Average	\$1.59 / lb.
Pureland Black Angus Rump Roast	\$5.19 / lb.
Leidy's Premium Fresh Pork Tenderloins	\$6.49 / lb.
Kunzler Fresh Sliced Slab Bacon	\$4.99 / lb.
Wild Caught Atlantic Cod Fillet	\$12.99 / lb.

## KIRK ROAD (AISLE 1)

Hunt's Tomato Ketchup (24 oz.)	2 for \$3.00
Kraft Regular or Fat Free Ranch Dressing (8 oz.)	2 for \$3.00

## BUCK ROAD (AISLE 2)

Grandma's Original Molasses (12 oz.)	\$2.99
Hawaiian Punch Fruit Drink (64 oz.) <i>Juicy Red or Orange Ocean</i>	2 for \$3.00
ALL Nabisco 100 Calorie Snacks (asst. wghts.)	2 for \$5.00
ALL Pepperidge Farm BIG Cookies (asst. wghts.) <i>Excludes Granola</i>	\$2.89

## KENNETT PIKE (AISLE 3)

ALL 12-Pk Coke Products (12 oz. cans) <i>Coke, Diet Coke, Sprite, Dr. Pepper</i>	\$3.79
Schweppes Tonic Water (1 L) <i>Original and Diet</i>	\$1.29 plus deposit
Ovaltine Rich Chocolate Cocoa Mix (12 oz.)	\$3.99
Orville Redenbacher Microwave Popcorn (9 oz.) <i>Butter or Ultimate Butter</i>	\$2.99

## ADDITIONAL GROCERY SPECIALS ON NEXT PAGE!

### Let Janssen's Catering help you with your special event!

Call Janssen's Catering at 302/654-9941 x3 to speak to one of our catering coordinators. Full catering menu available in the store or online at [www.janssensmarket.com](http://www.janssensmarket.com)

### Janssen's now has local beef!

Local Pastures from Lancaster County is now providing us local, grass-fed, antibiotic free beef. Ask at the butcher counter for more information. Eat local!

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## OWL'S NEST ROAD (AISLE 4)

Campbell's Tomato Soup (10.75 oz.)	99¢
Betty Crocker Cookie Mix (17.5 oz.)	2 for \$5.00
<i>Chocolate Chip, Peanut Butter or Sugar</i>	
Haddon House Mandarin Orange Segments (11 oz.)	2 for \$1.99

## BARLEY MILL ROAD (AISLE 5)

Campbell's Spaghettios (14.75 oz.)	2 for \$3.00
<i>w/Meatballs or Sliced Franks</i>	
Ortega Taco Sauce (8 oz.)	\$1.99
<i>Mild or Medium</i>	
Haddon House Small Artichoke Hearts (4.5 oz. tin)	\$1.69
Haddon House Tomolives (8 oz. jar)	\$2.99
<i>Save \$1.26!</i>	
Trappist Mango Pepper Jelly (12 oz.)	Save \$1! \$3.49
Trappist Cranberry Pepper Jelly (12 oz.)	Save \$1! \$3.49
ALL Herr's Baked Chips (9 oz.)	\$2.99

## HILLSIDE ROAD (AISLE 6)

White Rose Foam Cups (51 ct.)	\$1.29
Scott Naturals Paper Napkins (120 ct.)	2 for \$3.00

## FROZEN

Stouffer's Chicken or Turkey Pot Pie (10 oz.)	\$2.99
ALL Pints Haagen Dazs Ice Cream, Sorbet & Yogurt	\$3.79
<i>Excludes Reserve</i>	
White Rose Ice Cream Sandwiches (42 oz.)	\$3.99

## DAIRY

Pillsbury Buttermilk Biscuits Value Pack (4 pk/30 oz.)	2 for \$5.00
White Rose Sour Cream (16 oz.)	\$1.49
Country Crock Spreadable Sticks (1 lb.)	\$1.49

## CHEESE and DELI

St. Agur Creamy Blue Cheese (regularly \$29.95/lb.)	\$24.95 / lb.
Cooper Sharp Slicing Cheese (regularly \$8.95/lb.)	\$6.95 / lb.
Baked Ham (BoarsHead and Karl Ehmer)	\$8.95 / lb.
<i>Regularly \$10.95 / lb.!</i>	

## Recipe of the week:

### Curried Roasted Cauliflower

#### Ingredients

- 12 cups cauliflower florets (~4 lb.)
- 1 large onion, peeled, quartered
- 1 tsp coriander seeds
- 1 tsp cumin seeds
- ¼ cup olive oil
- ½ cup red wine vinegar
- 3 ½ tsp Janssen's Mild Curry powder
- 1 tbsp Hungarian hot paprika
- 1 ¾ tsp salt
- ¼ cup chopped fresh cilantro

#### Directions

Preheat oven to 450°F. Place cauliflower florets in large roasting pan. Pull apart onion quarters into separate layers; add to cauliflower. Toast coriander seeds and cumin seeds in small skillet over medium heat until slightly darkened, about 5 minutes. Crush coarsely. Whisk together crushed seeds oil, vinegar, curry powder, paprika, and salt. Pour dressing over vegetables and toss. Spread vegetables in single layer. Sprinkle with pepper.

Roast vegetables until tender, stirring occasionally, about 30 minutes. Sprinkle with fresh cilantro when serving.

Serves 6 as a side dish.