



**Monday - Saturday**  
**8:00 AM - 8:00 PM**  
**Sunday**  
**8:00 AM - 7:00 PM**

**4089 Pontoon Road**  
**931-1213**

wed <b>4</b>	thurs <b>5</b>	fri <b>6</b>	sat <b>7</b>	sun <b>8</b>	mon <b>9</b>	tue <b>10</b>
wed <b>11</b>	thurs <b>12</b>	fri <b>13</b>	sat <b>14</b>	sun <b>15</b>	mon <b>16</b>	tue <b>17</b>

Prices effective Wednesday, January 4  
 Through Tuesday, January 17, 2012



U.S.D.A.  
**Chuck Roast**  
 Per Lb.  
**\$2.97**

# Stock Your Pantry Savings!



U.S. #1  
**Russet Baking Potatoes**  
 Per Lb.

**49¢**



Assorted  
**Yoplait Yogurt**  
 4 To 6-Oz.

**10/\$5**

Limit 10 with \$10 or more in additional purchases.



Assorted  
**Best Choice Easy Skillet Meals**  
 7 To 8.5-Oz.

**5/\$5**



Original & Honey Smoke  
**Kraft BBQ Sauce**  
 18-Oz.

**99¢**



U.S.D.A.  
**T-Bone Steak**  
 Per Lb.

**\$6.97**



California  
**Seedless Navel Oranges**  
 4-Lb.

**\$2.99**

## Great Savings Throughout the Store



# Fresh Meat Cut Daily by our Experienced Meat Cutters



Boneless • Skinless  
**Chicken  
Breasts**  
Per Lb.

**\$1.99**



U.S.D.A.  
**Chuck  
Steak**  
Per Lb.

**\$3.39**



U.S.D.A.  
**Ground  
Chuck**  
Per Lb.

**\$3.29**



**Pork  
Roast**  
Per Lb.

**\$1.67**



**Country Style  
Pork Ribs**  
Per Lb.

**\$1.99**



U.S.D.A.  
**Charcoal  
Steak**  
Per Lb.

**\$3.49**



U.S.D.A.  
**Beef Stew  
Meat**  
Per Lb.

**\$3.69**



**Pork  
Cutlets**  
Per Lb.

**\$2.59**

## Great Savings on your Favorite Packaged Meats



Assorted  
**Bar S  
Sliced Bacon**  
12 Or 2.1-Oz.  
**2/\$5**



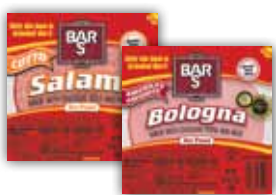
Assorted  
**J.C. Potter  
Roll Sausage**  
16-Oz.  
**\$2.69**



Assorted  
**Bar S  
Hot Dogs**  
12-Oz.  
**89¢**



Assorted  
**Bar S  
Lunch Meats**  
12-Oz.  
**\$1.19**



Assorted  
**Bar S  
Bologna or Salami**  
16-Oz.  
**\$1.49**



Assorted  
**Bar S  
Jumbo Franks**  
16-Oz.  
**\$1.29**



Assorted  
**Country Crock  
Sides**  
20 To 29-Oz.  
**\$3.99**



Assorted  
**Steak-Eze or  
Fast Fixin' Entrees**  
15 To 28-Oz.  
**\$5.49**



Assorted  
**Wright  
Sliced Bacon**  
24-Oz.  
**\$6.49**



## Deli Favorites



Regular or Honey  
**Kretschmar  
Ham**  
Off the Bone  
Per Lb.

**\$4.99**



Kretschmar  
**Provolone  
Cheese**  
Per Lb.

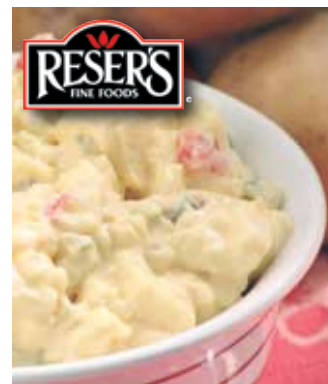
**\$4.99**



**Homemade  
Ham Salad**  
Per Lb.  
**\$4.59**



Reser's  
**Homestyle  
Cole Slaw**  
Per Lb.  
**\$1.99**



Reser's  
**Potato  
Salad**  
Per Lb.  
**\$1.99**

## Bakery Favorites



**King's Hawaiian  
Sweet Bread**  
16-Oz.  
**\$3.49**



*Dessert  
Of The Week!*

8-Inch  
**Rocky Mountain  
Banana Cream Pie**  
29-Oz.  
**\$5.99**



8-Inch  
**Rocky Mountain  
Apple Lattice Pie**  
24-Oz.  
**\$4.49**



Maplehurst  
**Apple  
Fritters**  
17.96-Oz.  
**\$3.69**

### BSTA SALAD BACON, SPINACH, TOMATO AND AVOCADO SALAD

Serves: 4

Ingredients:

2 large ripe Avocados  
2 large ripe Tomatoes  
1 package ready-to-use baby spinach  
(approximately 6 oz.)

12 oz. cooked bacon strips  
1/4 cup olive oil  
2 Tbsp. Balsamic vinegar  
1 clove garlic, minced

Directions:

Vinaigrette:

Pulverize 5 strips of bacon in food processor or chop extra fine; Mix well, preferably shaken, olive oil, balsamic vinegar, garlic and pulverized bacon; Set aside.

Salad:

Remove stems from spinach and place in large salad bowl, Dice Avocados and tomatoes, about 1/2 inch dice, add to spinach. Break remaining bacon into small pieces and add to spinach. Give balsamic dressing another good mixing and add to spinach. Toss well and enjoy!

\*Large avocados are recommended for this recipe. A large avocado averages about 8 ounces. If using smaller or larger size avocados adjust the quantity accordingly.

Total: 35 Min. Serves: 4

Ingredients:

Vegetable oil, for frying  
Three 6-inch corn tortillas,  
cut into narrow wedges  
Kosher salt  
1 medium onion, cut into  
1/4-inch dice

Directions:

In a medium saucepan, heat 1/2 inch of vegetable oil over moderately high heat until a deep-fry thermometer registers 350°. Add the tortillas and fry, stirring occasionally, until crisp and lightly golden, about 1 1/2 minutes. Using a slotted spoon, transfer the tortillas to paper towels to drain; season with salt. In a medium soup pot, heat 2 tablespoons of the oil used to fry the tortillas. Add the onion and cook over moderate heat until softened, about 6 minutes. Add the cumin and cook for 1 minute. Add the beans and their liquid and 1 1/2 cups of water. Bring to a simmer and cook until slightly thickened, about 15 minutes. Stir in 1 tablespoon of the cilantro and season with salt and pepper. Ladle the soup into bowls and top with a few tortillas. Sprinkle with the remaining tablespoon of cilantro and serve.

### BLACK BEAN SOUP WITH CRISPY TORTILLAS

1 teaspoon ground cumin  
Two 15-ounce cans black beans  
2 tablespoons chopped  
fresh cilantro  
Freshly ground pepper



# Home Cooking Made E-Z!

We have the Answer for  
Dinner Tonight.

Stuffed Porkchops  
Ready Made Meatloaf  
Stuffed Chicken Breast  
Stuffed Peppers

Super Savings In Deli



**Shaved Turkey  
Breast**  
Per Lb.

**\$2.99**



**Shaved Cooked  
Ham**  
Per Lb.

**\$2.99**



**Sliced Krey  
Bologna**  
Per Lb.

**\$2.99**





Red • Ripe  
**Large Slicing Tomatoes**  
 Per Lb.  
**99¢**

**Great Savings Throughout Our Store!!**



Assorted  
**Coke Products**  
 2-Liter

**2/\$3**



Assorted  
**Hiland or Prairie Farms Old Recipe Ice Cream**  
 56-Oz.

**\$3.99**



**Pork Steak**  
 Per Lb.

**\$1.99**



**Ground Beef**  
 Per Lb. • 8 Lb. Bag

**\$2.59**



Red • Ripe  
**Florida Strawberries**  
 1-Lb.

**\$2.99**



**8-Piece Cut-Up Fryer**  
 Per Lb.

**\$1.29**

2301

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