

WEEKLY SPECIALS

April 9th – 19th 2025

PRODUCE SPECIALS

Loose Green Beans
Loose Brussels Sprout
Avocados

\$3.99/Lb.
\$5.99/Lb.
\$2.49/Ea.

BUTCHER'S SPECIALS

80% Lean Ground Chuck
Black Angus Delmonico
Pork Tenderloins
Jumbo Chicken Tenders
Habbersett Canadian Bacon
Alaskan Cod Loins

\$6.99/lb
\$23.99/lb
\$6.99/lb
\$3.99/lb
\$3.99/Ea
\$14.99/lb.

KIRK ROAD (AISLE 1)

Food Club Mayonnaise (30oz)
French's Yellow Mustard (20oz)

\$4.99
\$2.79

BUCK ROAD (AISLE 2)

Pepperidge Farm Goldfish Crackers (6-7 oz.)
Pepperidge Farm Cookies (5-7 oz.)
Nabisco Snak-Saks (8oz)

2/\$5.00
\$3.89
\$2.99

KENNETT PIKE (AISLE 3)

Spindrift (8-12oz)
All Illy's Coffee (8.8oz)

\$6.99
\$12.99

ADDITIONAL GROCERY SPECIALS ON NEXT PAGE!

Limited quantities may apply. Not responsible for typographical errors.

3801 KENNETT PIKE | GREENVILLE, DE 19807 | (302) 654-9941



CELEBRATING 73 YEARS!



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

Passover Begins April 12 at Sundown!

Janssen's has all of the traditional favorites from Lamb Shanks to Matzoh Lasagna to Potato Kugel, all made fresh by our chefs. Find our Passover Menu online at www.janssensmarket.com or at the catering office in the store. We also can prepare the traditional seder, just call Janssen's Catering at 302/654-9941 x3.

Easter is April 20th!

Choose from our Easter Menu to delight all of your little bunnies! We offer wonderful treats in the bakery and our chefs prepare delicious entrees and side dishes for the whole family! See our Easter Menu online at www.janssensmarket.com and call Catering at 302/654-9941 x3.

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OWL'S NEST ROAD (AISLE 4)

Baker's Baking Chocolate Bars (4oz)	\$3.89
Nestle Carnation Evaporated Milk (12oz)	2/\$5.00
Bakers Coconut Flakes (14oz)	\$3.99
Nestle Toll House Morsels (11-12oz)	\$5.99
Dole Canned Pineapple (20oz)	\$1.99
College Inn Broth Cans (14.5oz)	2/\$3.00
College Inn Broth (32oz)	\$2.99

BARLEY MILL ROAD (AISLE 5)

Doritos Tortilla Chips (8-9oz)	\$4.99
Tostitos Tortilla Chips (12oz)	\$4.99
Tastycake Family Pack (6-2.1oz)	\$3.99
Heinz Gravy (12oz)	\$3.79
Stove Top Stuffing (6oz)	\$2.99
Delmonte Canned Vegetables (14.5oz)	2/\$3.00

HILLSIDE ROAD (AISLE 6)

Viva Paper Rolls (6pk)	\$11.99
Saran Wrap (100-200ft)	\$2.89

FROZEN

Pepperidge Farm Layer Cakes (19.6oz)	\$5.99
UTZ Family Size Chips (9.6oz)	\$2.99
Bassett's Ice Cream (1pint)	\$4.99

DAIRY

Tropicana Orange Juice (46oz)	\$4.99
Land O Lakes Butter (1lb)	\$4.99
Kraft Shredded Cheese (8oz)	\$3.79
Breakstone's Cottage Cheese (16oz)	\$2.99
Philadelphia Cream Cheese Bar (8oz)	\$2.99
Pillsbury Grands & Crescent Rounds (8-16oz)	\$3.99
Breakstone Sour Cream (16oz)	\$2.99
Dannon Light & Fit Yogurt (4pk)	\$2.99
Reddi Wip (6.5oz)	\$3.79
Fage Yogurt (32oz)	\$6.99

Recipe of the week: Passover Toffee Bars

Ingredients

2 sticks margarine
1 egg
1 c. sugar
1 c. matzoh cake meal
1 c. chocolate chips
1 c. chopped nuts

Directions

Preheat oven to 350° F.

Cream margarine and sugar; beat until fluffy. Add egg and beat well. Gradually add cake meal, blending well.

Pat mixture into greased 13" x 9" high-sided pan and bake for 20 minutes.

Remove pan from oven and sprinkle with chocolate chips. Return the pan to the oven for 2 more minutes to soften. Remove pan from oven and spread the melted chips over the top, then sprinkle with chopped nuts.

Let the bars cool then cut into squares.

