

WEEKLY SPECIALS

July 15th – 25th, 2026



PRODUCE SPECIALS

Loose Corn
Iceberg Lettuce
All loose Tomatoes

\$1.29/Ea.
\$3.99/Ea.
\$3.99/Lb.

BUTCHER'S SPECIALS

90% Lean Ground Sirloin
Black Angus Choice Flank Steak
Pork Tenderloins
Bell & Evans Whole Chicken Legs
Habbersett Canadian Bacon
Aqua Star Frozen Cook Shrimp

\$8.99/Lb.
\$17.99/lb.
\$5.99/lb.
\$3.99/lb.
\$3.99/Ea.
\$13.99/Ea.

KIRK ROAD (AISLE 1)

Brianna's Dressing (12froz)
Terrapin Sauce/Aioli Squeeze Bottles (7-8.5oz)
Colavita Extra Virgin Olive Oil (68froz)
G Hughes Honey Mustard (18oz)

\$3.99
\$5.99
\$48.99
\$4.99

BUCK ROAD (AISLE 2)

Pepperidge Farm Goldfish
Pepperidge Farm Cookies
Kind Granola/Clusters (11oz)
Ezekiel 4:9 Cereal (16oz)
Hero Nectar Juice (1L)

2/\$5.00
\$4.79
\$7.99
\$9.79
\$7.99

KENNETT PIKE (AISLE 3)

Dr Brown Soda (6pk)
Canada Dry Soda & Seltzer Water (12pk)
Spindrift Sparkling Water (8pk)
Right Guard Aerosol Deodorant (6-8.5oz)
Kirk's 2-in-1 Cleanser (32froz)

\$7.99
\$6.99
\$7.99
\$4.99
\$10.99

CELEBRATING 74 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

Picnic Season is here!

Janssen's Prepared Foods offers everything you need for the perfect picnic. Add a floral arrangement to your beautiful display!

Menus: www.janssensmarket.com

Have the best BBQ!

Janssen's butchers and Janssen's Catering can help you have the best BBQ on the block! We have great ideas to set you apart - from grilling planks to meat rubs to mango salsa! Give us a call: 302/654-9941.

ADDITIONAL GROCERY SPECIALS ON NEXT PAGE!

Limited quantities may apply. Not responsible for typographical errors.

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

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OWL'S NEST ROAD (AISLE 4)

Lucini Tomato Sauce (24oz)	\$8.99
Domino Granulated Sugar (4Lb)	\$4.99
Cordero Pasta (7.5oz)	\$7.99

BARLEY MILL ROAD (AISLE 5)

Tastykake Family Pack (8-14.25oz)	\$3.99
Entenmann's Donuts & Pop'ems	\$3.99
Green Mountain Gringo Salsa (16oz)	\$5.99
Hormel Chili (14-15oz)	\$2.99
Cholula Sauce (12floz)	\$2.99

HILLSIDE ROAD (AISLE 6)

Solo Anyday Paper Plates (88ct)	\$10.99
Solo Red Cup (30ct)	\$4.99
Vanity Fair Entertainment/Everyday Napkins	\$3.99

FROZEN

Talenti Sorbet(1pt)	\$4.99
Rao's Frozen Pizza (19-21oz)	\$8.99

DAIRY

Organic Valley Milk (1/2 Gal)	\$6.99
Horizon Organic Milk (1/2 Gal)	\$5.99
Hood Cottage Cheese (16oz)	\$3.99
Philadelphia Cream Cheese (7.5-8oz)	\$3.99
Fage Total Yogurt (5.3oz)	2/\$3.00
Fage Total Yogurt (16oz)	\$3.99
Fage Total Yogurt (32oz)	\$7.89
Chobani Creamer (24oz)	\$5.99
Dolcetto Tuscan Crisps (5.3oz)	\$3.99
Kings Hawaiian Pretzel Buns	\$1.00/Off



Recipe of the week: Couscous with Leeks, Corn & Olives

Ingredients

3 tbsp olive oil
2 medium leeks, chopped
1 cup fresh corn kernels
1 cup water
1 cup dry white wine
1 cup low-salt chicken broth
2 tsp chopped fresh thyme
1 ½ cups Israeli couscous
1 cup pitted Kalamata olives, coarsely chopped
3 tbsp fresh lemon juice

Directions

Heat oil in heavy medium saucepan over medium heat. Add leeks and corn and sauté until vegetables are soft, about 3 minutes. Add 1 cup water, wine, broth, and thyme; bring mixture to boil. Stir in couscous and simmer, uncovered for 6 minutes. Cover, remove from heat and let stand 10 minutes. Using fork, fluff couscous. Mix in olives and lemon juice. Season to taste with salt and pepper. Serve warm or at room temperature.

Serves 4 people.