

WEEKLY SPECIALS

September 9th – 19th 2026



PRODUCE SPECIALS

Loose Corn	\$1.29/Ea.
Lemons	¢.99/Ea.
Lime	¢89/Ea.
Avocadoes	\$2.49/Ea.

BUTCHER'S SPECIALS

Grass Fed Ground Beef in Pork Chops Thousand Hills	\$13.99/Ea.
Center Cut Bone in Pork Chops	\$6.99/lb.
Black Angus Choice Flank Steak	\$17.99/lb.
Allen Jumbo Chicken Tenders	\$3.99/lb.
Kirby Holloway Country Style Scrapple	\$3.49/Ea.
Aqua Star Cook Shrimp 26-30 Frozen 1Lb Bag	\$14.99/Ea.

KIRK ROAD (AISLE 1)

Brianna's Dressing (12fl.oz)	\$3.99
Graza Squeeze Mayo (12-17fl.oz)	\$8.99
Terrapin Farms Garnish Sauce (8fl.oz)	\$5.99
Truffe Aioli Dipping Sauce (8fl.oz)	\$7.99
Seasons Vinegar Olive Oil (12.7fl.oz)	\$14.99
Cholula Cooking Sauce (12fl.oz)	\$2.99

BUCK ROAD (AISLE 2)

Pepperidge Farm Goldfish (6-7oz)	2/\$5.00
Pepperidge Farm Cookies (6-7oz)	\$4.79
Electrolyte Hydration Beverage (21fl.oz)	2/\$5.00
Purely Elizabeth Oatmeal (5-6pk)	\$5.99
Kind Granola (11oz)	\$6.99
Breakfast Belvita Biscuits (8.8oz)	\$3.99
Frosted Flakes Cereal (12oz)	\$5.99
Frosted Flakes Cereal (39.5oz)	\$8.99

KENNETT PIKE (AISLE 3)

Stonewall Kitchen Bloody Mary Mixers (24fl.oz)	\$8.99
Poland Spring Sparkling Water (8pk)	\$3.99
Starbucks Coffee Beans/Ground/K-cups (11-12oz)	\$12.99
Melitta Coffee Basket Filter (20ct)	\$1.99
Melitta Bamboo Coffee Filter (80ct)	\$4.99

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 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.

Labor Day BBQ time!

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.

Rosh Hashanah begins September 11th at sundown!

Janssen's chefs have all of your holiday favorites. Be sure to call ahead with your order to Janssen's Catering at 302/654-9941. Pick up a menu in-store or online at www.janssensmarket.com

Yom Kippur begins September 20th at sundown!

Break your fast with a smoked fish platter from our delicatessen. Pick up a menu in-store or online at www.janssensmarket.com Call Janssen's Catering at 302/654-9941 x3

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OWL'S NEST ROAD (AISLE 4)

Motts Apple Sauce (24oz)	\$3.79
Motts Applesauce (6pk)	\$3.99
Progresso Soup (18-19oz)	\$2.99
Rao's Reserve Marinara Sauce (19oz)	\$18.99
Rao's Pasta (16oz)	\$3.79

BARLEY MILL ROAD (AISLE 5)

Armour Potted Meat (3oz)	2/\$3.00
Hormel Chili (14-15oz)	\$2.99
Vlasic Relish (10oz)	2/\$5.00
Knorr Pasta And Rice Sides (4-5.7oz)	2/\$3.00
Amish Wedding Pickles	\$5.99
Cholula Salsa (12oz)	\$2.99
St. Dalfour Fruit Spread (10oz)	\$4.99
Skippy Peanut Butter (15-16.3oz)	\$3.79
B&M Baked Beans (16oz)	\$1.99

HILLSIDE ROAD (AISLE 6)

Puff's Tissues (48Ct.)	2/\$3.00
Simply Done Paper Towels	\$12.99
Simply Done Bath Tissue (4Pk)	\$2.99
Simply Done Napkins (200Ct.)	\$2.99
Solo Any day Paper Plates (88Ct.)	\$10.99
Solo Red Cups (30Ct.)	\$4.99
Reynolds Wrap Every day (30sq.ft)	2/\$5.00
Reynolds Wrap Every day (75sq.ft)	\$9.79
Milk Bone Dog Treats (24oz)	\$5.99
Blue Buffalo Homestyle Recipe (12.5oz)	\$3.79
Blue Buffalo Stew Recipe	\$3.79
Blue Buffalo Wilderness Recipe (12.5oz)	\$4.99
Purina One Dog Food (13oz)	2/\$5.00

FROZEN

UTZ Potato Chips (7.75-8oz)	\$3.79
Talenti Gelato & Sorbetto (1pt.)	\$5.79
Bubba Burger (32oz)	\$15.99
Perfecta White Fish & Salmon Patties (7oz)	\$7.99
Impossible Ground Beef (12oz)	\$8.99
Texas Roadhouse Mini Rolls (14oz)	\$5.99

DAIRY

Quantities may apply. Not responsible for typographical errors.

3801 KENNETT PIKE | GREENVILLE, DE 19807 | (302) 654-9943
 Gold Pe \$4.79

Recipe of the week:

Vegetarian Stew with Couscous



Ingredients

1 tbsp olive oil
 1 red onion, cut into wedges
 1 butternut squash, peeled, seeded, cubed
 1 cup water
 2 tsp parsley, minced
 2/3 cup Janssen's Israeli couscous
 1 cup low-salt vegetable broth
 1/4 cup apple cider
 2 tsp all-purpose flour
 1/4 cup raisins
 1/4 lb. Swiss chard, coarsely chopped

Directions

Lightly brown squash and onion in oil over medium high heat with a bit of salt then reduce heat and cook mixture until squash is tender. Cook couscous according to directions and add parsley. Add mushrooms to squash mixture and sauté until mushrooms are golden. Stir together broth, cider or juice, and flour. Stir broth mixture and raisins into vegetable mixture and simmer until sauce is slightly thickened. Add mustard greens and simmer stew, covered, until greens are wilted. Serve with couscous.

Serves 4.