WEEKLY SPECIALS

November 4th – 14th, 2026

PRODUCE SPECIALS

Persimmons	$1.99/Ea.
Fifer Apple Cider Donuts	$8.99

BAKERY SPECIALS

St. Pierre Brioche Pretzel Rolls (6pk)	$5.99
Uncle Wally's Banana Muffins	$1.00 Off
Antonina's Gluten Free Bakery	$1.00 Off
Kimberly's Football Cookies	$1.00 Off

BUTCHER'S SPECIALS

90% Lean Ground Sirloin	$8.99/lb.
Black Angus Choice New York Strip Steak	$21.99/lb.
Boneless Pork Chops	$5.99/lb.
Allen Jumbo Chicken Tenders	$3.99/lb.
Kirby Hallaway Scrapple	$3.49/Ea.
Scottish Organic Salmon Farm Rise	$18.99/lb.

KIRK ROAD (AISLE 1)

Walden Farms Dressing (12fl.oz)	$4.99
Hellmann's Mayonnaise (30fl.oz)	$7.99
Season's Vinegar (12. 7fl.oz)	$12.99
Season's Olive Oil (12. 7fl.oz)	$12.99
Kikkoman Sriracha (20oz.)	$4.99

BUCK ROAD (AISLE 2)

Purely Elizabeth Granola (8-12oz.)	$7.99
Rustic Bakery Crackers (4-6oz.)	$1 Off
Rustic Bakery Cookies (4-10oz.)	$1 Off
Sweetzels Spiced Wafers	$4.99
Pepperidge Farm Cookies (6-7oz.)	$4.79
Pepperidge Farm Goldfish (6-7oz.)	2/$5.00

KENNETT PIKE (AISLE 3)

Dolce Vita Spritz (750ml)	$12.99
DHOS Spirits (12fl.oz)	$4.99
Numi Organic Tea (15-18ct.)	$5.99
Chock Full O' Nuts Coffee (11.0-11.3oz.)	$8.99
Coca-Cola Soda(12pk)	$10.99

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.

Holiday Tasting October 31 from 11am-1pm:

It is never too early to start planning for the holidays! Join us on Saturday, October 31 from 11-1pm to taste items on our Thanksgiving and Holiday menus! Local Delaware turkey, beef, lamb, ham, vegetables and other sides, pies and more – taste and see what Janssen's Market chefs can do for you this holiday season! We will also have local vendors showcasing their products and a live band! And some treats for kids in costume this year!

WEEKLY SPECIALS

November 4th – 14th, 2026

OWL'S NEST ROAD (AISLE 4)

Progresso Canned Soup (18-19oz.)	$2.99
Libby's Pumpkin Puree 100% (15oz.)	$2.99
Food Club Cranberry Sauce (14oz.)	$1.89
Amy's Organic Soups (14-14.5oz.)	$4.99
Jiffy Muffin Mix (7-8.5oz.)	¢.89
Herrs Pretzel Rods (26oz.)	$6.99
Duncan Hines Cake & Brownie mix (15.25-18.3oz.)	2/$5.00

BARLEY MILL ROAD (AISLE 5)

Lewis Bread	$1.00 Off
JIF Peanut Butter(15-16oz.)	$2.99
Hanks Giardiniera (16oz.)	$5.99
St. Dalfour Fruit Spread (10oz.)	$4.99
Vlasic Pickles (16-24fl.oz)	$2.99

HILLSIDE ROAD (AISLE 6)

Puffs & Kleenex Tissues (48-60ct.)	2/$5.00
Paper Chef Parchment Cooking Bags	$4.99
Method Hand Wash (10fl.oz)	$4.99
Chinet Compostable Platter (24ct.)	$9.79
Chinet Compostable Square Dinner Plates (18ct.)	$4.99
Reynolds Wrap Heavy Duty (75sq.ft)	$9.79

FROZEN

Crav'n Sherbet & Ice Cream (48fl.oz)	$3.99
Pepperidge Farms Layer Cake (19.6oz.)	$6.99
Tombstone Crust Pizza (19.3-21.1oz.)	$6.99
Romano's Stromboli (4-22oz.)	$17.99
Asher's Chocolate Coated S'more, Mint Pattie, & Peanut butter Cup (2-2.75oz)	$5.99

DAIRY

Kelchner's Tatar, Horse-Radish, & Cocktail Sauce (6-7oz.)	$3.79
Dragon Cheese	$2.00 Off
Good Belly Juice (32fl.oz)	$1.00 Off
Chobani Yogurt (5.3oz.)	2/$3.00
Remedy Protein Beverage (Excludes Pro Power) (12fl.oz)	$3.99
Remedy Protein Beverage (32fl.oz)	$7.99
Tropicana Orange Juice (46fl.oz)	$5.99

Recipe of the week:

Acorn Squash with Exotic Mushroom Cranberry Stuffing



Ingredients

1.5 lb acorn squash, halved lengthwise and seeded
½ cup dried cranberries
4 tbsp butter
1 tsp dried rubbed sage
4 oz. exotic mushrooms, chopped
¼ cup hot water
¼ cup chopped onions
1 cup breadcrumbs

Directions

Preheat oven to 425°F. Place squash cut side down and microwave on high 10 minutes. Turn squash halves cut side up. Season cavities with salt and pepper. Combine dried cranberries and hot water in small bowl. Melt 3 tablespoons butter in heavy medium skillet over medium heat. Add mushrooms, onion and sage and sauté until beginning to soften, about 5 minutes. Add breadcrumbs and stir until crumbs brown lightly, about 3 minutes. Mix in cranberries with soaking liquid. Season to taste with salt and pepper. Mound stuffing into squash halves. Dot with remaining 1 tablespoon butter. Bake until heated through and crisp on top, about 10 minutes.

Limited quantities may apply. Not responsible for typographical errors.