

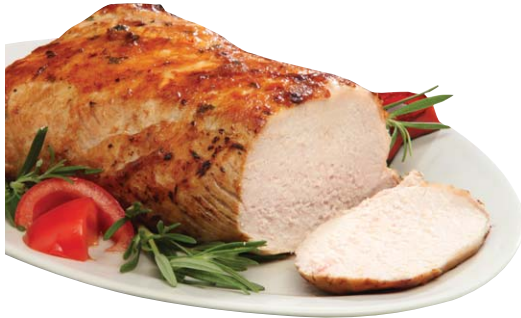


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PRICES EFFECTIVE FEBRUARY 20 - 26, 2018

## Warm Up With These Values



Whole Boneless Pork Loin

**1.49** Lb.



Boneless Breast or Breast Tenderloins

**1.99** Lb.



USDA Inspected Certified Angus Beef Boneless Chuck Roast

**3.99** Lb.



**2.69** Lb.

Family Pack Fresh 80% Lean Ground Chuck



**4.99** Lb.

USDA Inspected Certified Angus Beef Family Pack Boneless Top Sirloin Steak



**4.99**

Specialty Bakers Cherry Pie 22 Oz.



Idaho Potatoes 10 Lb. Bag

**3.99**



Seedless Grapes Red or Green

**1.99**



Del Monte Gold Pineapples

**2/\$3**



Best Choice Vegetables 14.5-15.25 Oz.

**.39**



Blue Bonnet Original or Light Spread 16 Oz.

**.79**



Best Choice Soda 101 Oz.

**.99**



Best Choice Pasta Sauce 24 Oz.

**.69**



Pillsbury Grands! Biscuits 10.2 Oz. or Cinnamon Rolls 7.3 Oz. or Crescent Rolls 4 Oz.

**.89**



Xtra Liquid Laundry Detergent 75 Oz.

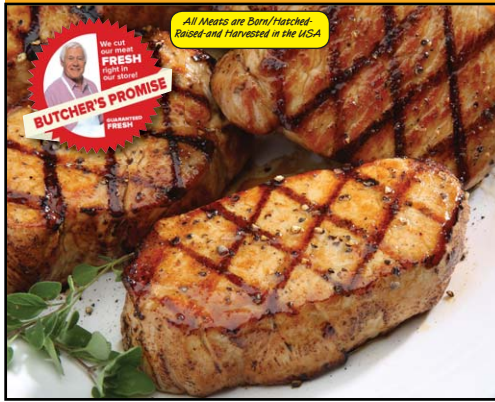
**1.99**



Best Choice Dill Hamburger Slices 32 Oz.

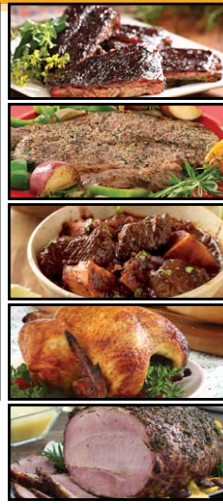
**.99**

# FRESH DEALS FOR FRESH MEATS



Family Pack  
Boneless  
Pork Chops

**1.99** Lb.



Family Pack  
Country Style  
Pork Ribs  
**1.69** Lb.  
USDA Inspected  
Certified Angus Beef  
Boneless  
Chuck Steaks  
**4.49** Lb.  
USDA Inspected  
Certified Angus Beef  
Boneless  
Beef Stew Meat  
**4.99** Lb.  
Whole  
Fryers  
**1.19** Lb.  
4 Lb.  
Farmland  
Ham and Water  
Boneless Ham  
**8.99**

## Recipe Of The Week Brown Sugar Glazed Pork Chops

**Ingredients:**

- 4-5 lb Boneless Pork Chops
- 2 Teaspoons of Canola Oil
- 3 Tablespoons of Dark Brown Sugar
- 1 Tablespoon of Apple Cider Vinegar
- 1 Tablespoon of Butter
- 1/8 Teaspoon of Ground Cinnamon
- 1/2 Teaspoon of Finely Chopped Pecans (Optional)
- Salt and Course Ground Black Pepper

**Directions:**

1. Remove pork chops from refrigerator 15 minutes before cooking. Pat pork chops dry with paper towels. Season with salt and pepper.
2. Cook chops, uncovered, in hot oil in large nonstick skillet over medium to medium high heat for 7-9 minutes or until instant thermometer inserted near center reads 145 degrees, turning halfway through cooking. Transfer chops to warm platter. Loosely cover with foil and let rest for 3 minutes.
3. Remove skillet from heat, wipe skillet with paper towels. Add brown sugar, vinegar, butter, and cinnamon. Return to heat and scrape brown bits from bottom of skillet. Heat just to bubbly. If desired, stir in chopped nuts, and pour over chops.

8 Oz. Best Choice Chunk Cheese.....	2/\$3	15.77-23.46 Oz. Red Baron Pizza.....	3/\$10	28 Oz. Van Camp's Baked Beans.....	2/\$3
12-12 Oz. Pillsbury Cinnamon Rolls.....	2/\$4	11-17 Oz. Nabisco Premium Saltines.....	2/\$5	7-13 Oz. Selected Varieties Nabisco Chips Ahoy! Cookies.....	2.99
4-6 Oz. Yoplait Yogurt.....	10/\$5	4-5.7 Oz. Knorr Pasta or Rice Sides.....	5/\$5	11.5 Oz. Best Choice Coffee.....	2/\$5
Gallon Prairie Farms Ice Cream.....	5.99	48 Oz. Best Choice Vegetable Oil.....	2/\$5	8 Oz. Dawn Ultra Dishwashing Liquid.....	.99
20 Oz. Pillsbury Grands! Frozen Biscuits.....	2.99	46 Oz. Best Choice Vegetable Juice.....	3/\$5		

# COUNT ON US FOR THE FRESHEST CROP!



Mississippi Sweet Potatoes **.69** Lb.



11 Oz. Dole Ultimate Caesar Salad Kit **2.99**



Washington Extra Fancy Red Delicious Apples **1.29** Lb.



Texas Red Grapefruit **.99** Each



Hot House Slicing Tomatoes **.99** Lb.



8 Oz. Green Giant Mushrooms **1.79**

Imported Sweet Peaches **1.99** Lb.

**1.99** Lb.

Washington Red Pears **1.99** Lb.

**1.99** Lb.



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Doritos or Lay's  
Potato Chips

**2/\$5**

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