

NEVILLE'S SUPERETTE

PRICES IN EFFECT

Monday, March 19th Through
Saturday, March 24th

MEAT

Boneless Sirloin Steak.....	\$6.69 Lb
Baby Back Pork Ribs.....	\$3.89 Lb
Pork Steak.....	\$1.99 Lb
Amish Country Whole Frying Chicken.....	\$1.79 Lb
Boston Butt Pork Roast.....	\$1.79 Lb
Our Own Fajita Brats.....	\$3.69 Lb

GROCERIES

Red or Yellow Peppers.....	4/\$5.00
Red or Green Grapes.....	\$1.99 Lb
Dean's Premium Ice Cream (46 oz.).....	\$3.79
Jilbert Dairy Butter (1 lb.).....	\$3.39

Roasted Chicken

1 whole chicken	1 teaspoon dried thyme
1 cup margarine, softened	1 teaspoon dried parsley
1 tablespoon garlic salt	1 pinch of dried rosemary
1 teaspoon coarsely ground pepper	

1. Preheat oven to 350 degrees
2. Rinse and pat dry chicken with a paper towel. Mix all the above listed ingredients in a bowl and rub on the outside of the chicken thoroughly with the margarine mixture. Any remaining mixture can be put inside the cavity of the chicken.
3. Place chicken onto a baking dish.
4. Bake chicken in the preheated oven until browned and the juices run clear, about 2 hours.



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Mon - Sat. 8 a.m. - 9 p.m. • Sun. 9 a.m. - 9 p.m.