



NEVILLE'S SUPERETTE



PRICES IN EFFECT

Monday, July 16th Through Saturday, July 21st

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

MEAT

Center Cut Pork Chops.....	\$2.69 lb
Country Style Pork Ribs	\$1.89 lb
Sliced Slab Bacon.....	\$4.79 lb
Sirloin Tip Steak	\$4.29 lb
Amish Country Cut-up Frying Chicken.....	\$1.79 lb
Our Own Breakfast Sausage (2lb Pkg).....	\$4.79 lb

Dairy, Produce, Beer

Colby Cheese	\$4.09 lb.
Red-Yellow-Orange Peppers	4/\$5
Large Sweet Cherries.....	\$2.49 lb
Michigan Blueberries	\$1.99 pint

RECIPE

Blueberry-Lemon Upside-Down Cake

4 cups fresh or frozen blueberries, 2 cups miniature marshmallows Whipped topping
 thawed 1 package of yellow cake mix
 1/2 cup sugar 1/2 teaspoon grated lemon zest

1. Preheat oven to 350 degrees. In a greased 13x9" baking dish, layer blueberries, sugar and marshmallows. Prepare cake mix batter according to package directions, adding lemon zest before mixing batter; pour over marshmallows.
2. Bake 35-40 minutes or until a toothpick inserted in center comes out clean. Cool 10 minutes before turning in over a serving plate. Serve warm with whipped topping.