



NEVILLE'S SUPERETTE

1512 ASHMUN • 906-632-8791
MON. - SAT. 8 A.M. - 9 P.M. • SUN. 9 A.M. - 9 P.M.

PRICES IN EFFECT
MONDAY, SEPTEMBER 25TH
THROUGH
SATURDAY, SEPTEMBER 30TH

MANY LOCAL AND MICHIGAN PRODUCTS TO CHOOSE FROM.

CHECK OUT OUR WEEKLY SPECIALS



**BONELESS
CHUCK ROAST**

LB. **\$3.99**

Boston Butt
Pork Roast

LB. **\$1.59**

Lean and Meaty
Pork Steak

LB. **\$1.89**

Amish Country
Cut-up Fryers

LB. **\$1.69**

**PORK
TENDER LOIN
(ALL NATURAL)**

LB. **\$3.49**

**OUR OWN
POLISH
KIELBASA**

LB. **\$3.39**

RECIPE

AMISH APPLE CRISP



INGREDIENTS:
5 - 6 APPLES, PEELLED AND SLICED
1/3 CUP SUGAR
1 TEASPOON CINNAMON

TOPPING:
1 CUP FLOUR
1 tsp BAKING POWDER
1 UNBEATEN EGG
1/3 CUP BUTTER, MELTED
1/2 CUP SUGAR
1/2 tsp SALT
1/2 tsp CINNAMON

1. Place apple mixture in a deep dish pie pan.
2. Sprinkle with sugar and cinnamon.
3. Mix topping ingredients, EXCEPT the cinnamon and butter, with a fork until blended.
4. Sprinkle topping over apples.
5. Drizzle melted butter over topping.
6. Sprinkle with cinnamon.
7. Bake at 375 degrees for 40 minutes.
8. Serve with ice cream or whipped topping.

CHECK FACEBOOK EACH DAY FOR A GREAT RECIPE!

BLACK BEANS AND PORK CHOPS:

Ingredients

- 4 bone-in pork chops
- ground black pepper to taste
- 1 tablespoon olive oil
- 15 oz can black beans, with liquid
- 1 cup salsa
- 1 tablespoon chopped fresh cilantro

Cooking Instructions

Season pork chops with pepper.
Heat oil in a large skillet over medium-high heat. Cook pork chops in hot oil until browned, 3 to 5 minutes per side.
Pour beans and salsa over pork chops and season with cilantro. Bring to a boil, reduce heat to medium-low, cover the skillet, and simmer until pork chops are cooked no longer pink in the center, 20 to 35 minutes. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C).

MICHIGAN APPLES 3 LB BAG **2/\$5.00**

JILBERT DAIRY BUTTER 1 lb Qts **\$ 3.99**

HAMMS BEER 30PK 12oz CAN **\$ | 3.99**
(plus tax & deposit)

BABY SWISS CHEESE LB. **\$4.69**