Quality Green's Shop By Phone & Delivery Service!

5% SENIORS DISCOUNT! EVERY DAY!!

(Excludes Tobacco, Specials & In-store Features)

CERTIFIED RED BRAND, CANADA TRIPLE A, AGED 21 DAYS

Inside Round Steak Roast	289 lb.
Sirloin Tip Roast	299 lb.
Eye of the Round Roast	329 b.
Sirloin Tip Steak	329 b.

Rump Roast	299 b.
Naturally Smoked, Ontario Pork Smoked Picnic	400
Chaulder Raget	729

Shoulder Roast	129 lb.
Tenderized Cube Steak	349 b.
Fresh Can. Gr. A Chicken Chicken Breasts	199 lb.

J.M. Schneiders, Reg., Maple Flavour, Salt Reduced

Product of USA, Canada #1, Fresh

Inside Round Steak

Product of USA, Canada #1, Fresh

Ontario, Canada #1, Sweet

Seedless Cucumbers.

Product of USA, (Washington) Canada #1,

Extra Fancy

Royal Gala Apples.

Product of USA, Canada #1, Large 99 Fresh Leeks

Product of P.E.I., Canada #1

P.E.I. Potatoes . . 10 lb. bag

Product of USA, Canada #1,

umbo

Spanish Onions

Product of USA, Extra Gr A,

Fancy Sweet

Fuji Apples

Product of USA, Indian River, Large,

Size 32's

3/4/99

Asparagus with Solo

Red Grapefruit

1 lb. asparagus

1 lb. sole fillets (4 pieces approx. the same size) 1/4 tsp. salt

1/2 tsp. gratedlemon or lime peel

4 Tbsp. freshly squeezed lemon or lime juice

1/8 tsp. black pepper 1 Tbsp. chives, finely chopped

1 tsp. of your favourite mildly flavoured mustard

Cut asparagus into 3" lengths. Cook in 2-qt. saucepan in lightly salted water for 5 min., drain. Set aside. Season the skin side of the sole fillets with salt & lemon or lime peel. Place asparagus spears at one end of each fillet. Roll up fillets with asparagus spears inside & secure with plain round toothpicks. Place in a 2 qt. oven proof casserole dish liberally sprayed with no-stick cooking spray. In small bowl combine remaining ingredients and poor over fish. Bake in 400 oven for approx. 15-20 min. or until fish fakes easily. Baste fish every 7 minutes. Makes 4 servings.

HOURS:

MON. - WED. 8:00 A.M. to 8:00 P.M. THURS. - FRI. 8:00 A.M. to 9:00 P.M.

Sat. 8:00 A.M. to 6:00 P.M. SUN. 10:00 A.M. to 5:00 P.M.

