

FARM FRESH PRODUCE



2/\$3
Flat Grape Tomatoes



99¢ lb.
Gala or Macintosh Apples

Caramel Apple Dip - 21 oz. - 2.99



1.49 lb.
Bartlett Pears



4.99
Carving Pumpkins



4/\$5
Avocados or 12 oz. Petite Carrots



99¢
Large Navel Oranges



2/\$3
1 ct. Happy Apple Caramel Apples



2/\$7
21 oz. Select Main, Baby Gold, Golden, Tugboat or Baby Fork Open Acres Potatoes

DAIRY & FROZEN



1.29
17 oz. Select Cauliflower, Spinach, Onions, Snap, Spinach, Broccoli, Cauliflower, Bell Pepper, Mixed, Blend or 30 oz. Family Our Family Vegetables



3.99
24-32 oz. Select Varieties Banquet Boneless Chicken



3.49
24 ct. Select Varieties Our Family Waffles



3.69
21 oz. Select Varieties Birds Eye Volet Meals



3.29
10 oz. Select Varieties Eating Well Entrees



2/\$5
5 ct. Sticks or 14 oz. Select Varieties Cole's Garlic Toast or Cheese Sticks



3.19
52 oz. Select Varieties Florida's Natural Juice



10/\$10
4-5.3 oz. Select Varieties Chobani Yogurt



1.69
8 oz. Box Select Varieties Our Family Cream Cheese

Our Family Bagels - 5 ct. - 2/\$3



1.79
16 oz. Select Varieties Our Family Sour Cream



1.79
16 oz. Select Varieties Our Family Cottage Cheese



2.19
15 oz. Select Varieties Our Family Ricotta Cheese



2.19
52 oz. Select Varieties Tropicana Premium Drinks



2/\$8
10-16 oz. Select Varieties Our Family Shredded or Chunk Cheese



3.99
64 oz. Select Varieties Silk Almond or Oat Yeah! Milk

2.99
10-12 oz. Select Varieties Our Family String or Stick Cheese

HOME & HEALTH



2.99
120 ct. Select Varieties Our Family Dryer Sheets



2.99
20 ct. Our Family Automatic Dishwasher Pacs



1.99
32 oz. Select Varieties The Works Cleaner



3.99
75 oz. Our Family Automatic Dishwasher Gel



3.29
14-24 ct. Select Varieties Quart or Gallon Ziploc Storage or Freezer Bags

24 or 32 ct. Our Family Elegant Plates or Platter

4⁶⁹

50 ct. Our Family Cold Cups or Party Cups

3²⁹

3-4 lb. Select Varieties Pure Harmony Cat or Dog Food

5⁸⁹

12 oz. Pure Harmony Dog Treats

2⁴⁹

8.5 or 20 lb. Select Varieties Tidy Cats Cat Litter

11⁹⁹



PROUD TO BE YOUR LOCAL COMMUNITY GROCERY STORE

PLEASE VISIT OUR WEBSITE:
REMINGTONSQUALITYFOODS.COM

WINTER STORE HOURS:
MON-FRI: 7 AM - 8 PM
SAT: 8 AM - 8 PM
SUN: 8 AM - 7 PM

Remington's Quality Foods
214 S. Bridge Street
Manawa, WI 54949
Phone: (920) 596-3341

• DVD Rental •
• ATM •
• Lottery •

Wednesday is
Senior Citizen
Discount Day!

5% Off
(Excludes tobacco &
liquor purchases)
Must be 65 years
young to qualify!



Not all items available at all stores. We reserve the right to limit quantities and make substitutions. Not responsible for price or typographical errors.
PRICE EFFECTIVE: Wednesday, September 16 through Tuesday, September 22, 2020



1.19 lb.

Whole in the Bag
Smithfield Bone-In
Pork Butts
Smithfield



3.59 lb.

USDA Choice AngusPrime
Bottom Round
Roast



8.99 lb.

USDA Choice AngusPrime
Boneless Beef
New York Strip Steak



1.29 lb.

Extra Large
Red or Green
Seedless Grapes



2/\$6

10.78-13.35 oz.
Select Varieties
Taylor Farms
Chopped Salad

Sale Price.....2.99
Coupon Savings.....1.00

1.99

11-11.4 oz. Kix, 10-10.5 oz. Corn Pops,
8 oz. Frosted, 8.8 oz. Eggo's, 12 oz. Krispies,
15.5 oz. Cocoa Krispies, 10.1-10.5 oz. Frost Loops,
10.1 oz. Apple Jacks, 12-13.5 oz. Frosted Flakes

Kellogg's Cereal



2/\$5

8-14.8 oz., Select Varieties
Keebler Vienna Fingers,
Fudge Shoppe, Sandies,
Famous Amos, Chips Deluxe
or Mother's Cookies



7.29

22.6-30.5 oz.
Select Varieties
**Folgers
Coffee**



2/\$5

6-8 oz., Select Varieties
**Crystal Farms
Shredded or
Chunk Cheese**



**Due to the Current
Market Situation some
ad items may not be
available.**

**We are also limiting
Quantities on
Some items.
Sorry for any
Inconvenience.**

FRESH MEAT



3.29 lb.

Smithfield
Pork Tenderloins
Smithfield



1.39 lb.

Smithfield
Boneless Pork
Shoulder Roast
Smithfield



1.39 lb.

Smithfield Bone-In
Pork Shoulder Steak
Smithfield



1.99 lb.

80% Lean
Ground Pork



4.49 lb.

Hoseysuckie White
Boneless Turkey
Breast Tender



5.99

64 oz.
Just Bare
Whole Chicken
Fryers



3.99 lb.

USDA Choice Assorted
Bottom Round
Steak



2/\$7

12 oz. Pig
Select Varieties
John Morrell
Sliced Bacon



5.99

20 oz. Pig
Open Acres
BBQ Cooked
Pork Back Ribs



2/\$7

5-6 oz. Pig
Select Varieties
Hormel
Natural Choice
Lunch Meat



2/\$7

5-6 oz. Pig
Select Varieties
Hormel
Pepperooni or
Salami



8.99

20 oz.
Colossal 18 Beef
Nathan's
Hot Dogs



4.59

28-32 oz.
Great American
Breaded Chicken
Nuggets, Tenders,
Patties or Emojii Bites



2/\$5

11-14 oz.
Select Varieties
Armour
Meatballs



2/\$5

24 oz.
Select Varieties
Simply
Potato Entrées



2/\$6

14-15.5 oz. Pig
Select Varieties
Oscar Mayer
Uploaded
Lunchables



1.99 lb.

Oven Roasted
Fully Cooked
Bone-In
Chicken Wings



4.49

15 oz. Pig
Olsen
Herring Cutlets
in Wine Sauce

DELI & BAKERY

2.29

Fresh Baked
Italian Bread

4.79

Fresh Baked
Assorted Muffins

5.99

Fresh Baked
Pumpkin Pie

4.69 lb.

Our Own Sandwiches
Tuna Mac
Pasta Salad

8.69 lb.

Open Acres
Swiss Cheese

8.69 lb.

Off the Bone
Turkey

YANKEE STYLE POT ROAST

Prep: 20 minutes • Cook: 3 hours • Serves: 8

INGREDIENTS:

2½ teaspoons salt
1 teaspoon garlic powder
1 teaspoon ground black pepper
1 (5-pound) boneless beef chuck roast
1 tablespoon olive oil
1 can (28 ounces) diced tomatoes, undrained
1 can (14 ounces) less-sodium beef broth
8 ounces white mushrooms, each cut into quarters
1 large yellow onion, diced
1½ cups baby carrots
1¼ cups diced celery
½ teaspoon dried thyme leaves
1 cup sour cream
2 tablespoons all-purpose flour
Fresh parsley sprigs for garnish

DIRECTIONS:

- In small bowl, combine 2 teaspoons salt, garlic powder and pepper; rub mixture over beef. Heat 7- to 8-quart heavy bottom pot or Dutch oven over medium-high heat. Add oil and heat until hot but not smoking. Add beef and sear each side 3 to 4 minutes or until browned.
- Add tomatoes with juice and broth. Heat to simmering over high heat. Cover and reduce heat to low; cook 2 hours longer.
- Add mushrooms, onion, carrots, celery and thyme. Heat to simmering over high heat; reduce heat to low and cook 30 minutes longer or until vegetables are tender.
- Transfer beef to cutting board; cover with aluminum foil to keep warm. With slotted spoon, transfer vegetables to bowl. Heat liquid remaining in pot to simmering over high heat. In medium bowl, combine sour cream and flour. Transfer 2 cups hot liquid into sour cream mixture, whisking constantly, then whisk sour cream mixture into pot. Heat to boiling over high heat; add remaining ½ teaspoon salt; reduce heat and simmer 10 minutes. Add vegetables back to pot with sauce.
- To serve, slice beef and spoon vegetables and sauce over sliced beef. Garnish with parsley sprigs.

