

Prices effective  
May 28–June 3, 2025



**Achieved Excellence**

- In Customer Service
- Store Condition/Appearance
- Locally Owned & Operated

All Natural  
**Medium Pork  
Spareribs**  
Single Pack

**2.98**  
LB.



All Natural  
**Boneless Pork  
Loin Chops**  
Center Cut, Value Pack

**2.98**  
LB.



**Chicken  
Drumsticks**  
Value Pack

**98¢**  
LB.

Local stores supporting local products.

**LOCAL** *Equals* **FRESH**

# Fresh Produce

**Blueberries**  
6 Oz. Package

**2.98**  
EA.



**Jumbo  
Cantaloupe**

**2.98**  
EA.



**Tomatoes  
On the Vine**

**1.28**  
LB.

## WELCOME TO WISCONSIN

CHEESE OBSESSED. TASTE WHY.

**Fresh Mozzarella Cups**  
Selected Varieties 7 to 8 Oz.

**4.48** EA.

**Pairing Suggestion...**  
**Jam Cellars**  
Butter Chardonnay & Selected Varieties 750 ml.

**18.98**

**Smoked Cheese**  
Selected Varieties 8 Oz.

**6.98** EA.

**Pairing Suggestion...**  
**Columbia Crest Grand Estate**  
Chardonnay Unoaked & Selected Varieties 750 ml.

**12.98**

**Marinated Fresh Mozzarella Cups**  
Marinated in oil & herbs, including garlic, parsley, red jalapenos & crushed red pepper flakes, 12 Oz.

**6.48** EA.

**Smoked Bourbon Gouda or Smoked Gruyere Cheese**  
8 Oz.

**5.98** EA.

**Fresh Burrata Cups**  
Selected Varieties 8 Oz.

**6.98** EA.

**Pairing Suggestion...**  
**Domaine Ste. Michelle**  
Brut Rosé & Selected Varieties 750 ml.

**13.98**

**Gruyere Cheese**  
5-3 Oz.

**7.48** EA.

**Pairing Suggestion...**  
**J. Lohr**  
Bay Mist White Riesling or Wildflower Valdigie 750 ml.

**11.98**

**Franzia**  
Selected Varieties 5 Liter

**17.98**

**Milbrandt**  
Selected Varieties 750 ml.

**13.98**

VISIT WISCONSINCHEESE.COM

## Fresh Caprese Salad



**Ingredients:**

- 1.5 Lbs. Ripe Tomatoes
- 8 Oz. BelGioioso Fresh Mozzarella Cheese or Burrata
- Fresh Basil Leaves
- Sea Salt and Ground Black Pepper
- 3 Tbsp. Extra Virgin Olive Oil, plus more if desired

**Directions:**

Thin Slice the tomatoes, If you are using smaller tomatoes or cherry tomatoes, slice them into halves.

If using whole mozzarella, tear the cheese into smaller chunks. For Burrata, keep whole and break it open when serving.

Pick fresh Basil leaves from the stem. Leave smaller leaves whole or tear larger leaves in half.

Arrange the tomatoes onto a serving plate and lightly season with salt and pepper. Add a light drizzle of olive oil and Balsamic vinegar, then place some Basil and Mozzarella in and around the tomatoes.

Let the salad rest for 10 to 12 minutes at room temperature.

Serve and enjoy!

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