Greer’s Meat Train
Finest! Freshest! Lowest Everyday Prices! We Guarantee It!

Our dedicated Meat Team works hard to make sure Greer’s Got It Today and Every Day!

BEST LOCAL GROCERY STORE 5 YEARS IN A ROW! 2015 • 2016 • 2017 • 2018 • 2019
GREAT PLACE TO WORK • FRIENDLIEST • COMMUNITY CONNECTED • FRESH FOCUS • LOWEST EVERYDAY PRICES

1.35 LB. $1.35 lb. $1.35 lb. +\% 10% 
FRESH QUARTER SLICED PORK LOIN Swift Premium, All Natural

5.36 LB. $5.36 lb. $5.36 lb. +\% 10% 
BEONELESS NEW YORK STRIP STEAKS Swift Premium, USDA Select

4.45 LB. $4.45 lb. $4.45 lb. +\% 10% 
BONELESS SHOULDER OR CHICKEN FRY STEAKS USDA Inspected Beef, Family Pack

3.17 LB. $3.17 lb. $3.17 lb. +\% 10% 
BONELESS EYE OF ROUND Swift Premium, USDA Select

2.63 LB. $2.63 lb. $2.63 lb. +\% 10% 
FRESH BONELESS PORK TENDERLOIN Swift Premium, All Natural, Cut & Wrapped Fresh

1.81 LB. $1.81 lb. $1.81 lb. +\% 10% 
FRESH SLICED CENTER CUT PORK CHOPS Swift Premium, All Natural Bone-In, Family Pack

3.35 LB. $3.35 lb. $3.35 lb. +\% 10% 
BONELESS SHOULDER OR CHICKEN FRY STEAKS USDA Inspected Beef, Family Pack

2.98 EA. $2.98 ea. $2.98 ea. +\% 10% 
GREER’S PREMIUM SMOKED SAUSAGE OR BABY LINK SMOKED SAUSAGE

1.26 EA. $1.26 ea. $1.26 ea. +\% 10% 
BRYAN ALL MEAT WIENERS, SLICED Bologna OR COTTO SALAMI

2.98 EA. $2.98 ea. $2.98 ea. +\% 10% 
ARMOUR LUNCHMAKERS

1.81 EA. $1.81 ea. $1.81 ea. +\% 10% 
NATHAN’S PREMIUM BEEF FRANKS

3.63 EA. $3.63 ea. $3.63 ea. +\% 10% 
MANDARIN CLEMENTINES

#1 PRODUCE FRESHEST QUALITY EVERY DAY

.47 LB. $.47 lb. $.47 lb. +\% 10% 
GREEN CABBAGE

2/$3 $.60 lb. $.60 lb. \% 10% 
YELLOW ONIONS

1.28 EA. $1.28 ea. $1.28 ea. +\% 10% 
PINEAPPLE

99\% EA. $1.99 lb. $1.99 lb. \% 10% 
GALES APPLIES

2/$5 $2.50 lb. $2.50 lb. +\% 10% 
MANDARIN CLEMENTINES

GROCERIES TO GO

ACE HARDWARE

KIDS CLUB

APPLES FOR STUDENTS

CONNECT WITH YOUR LOCAL GREER’S Caring Sharing Hope!

Local Caring Sharing Hope!
**Lucy's Signature**

**Lucy's Grilled Pork Chops**

**Ingredients:**
- 4 pork chops
- RUB:
  - 1 teaspoon kosher salt
  - 1/2 teaspoon black pepper
  - 1/4 teaspoon crushed red pepper flakes
  - 1 teaspoon garlic powder
  - 1 teaspoon onion powder
  - 1/2 teaspoon dried Italian seasoning

**Preparation:**
- Mix all the rub ingredients together in a bowl.
- Pat both sides of pork chops dry with a paper towel. Liberally sprinkle the rub on both sides of pork chops. Allow to rest at room temperature for 30 minutes.
- Grill pork chops for 6-8 minutes on each side until internal temperature reaches 145 degrees.
- Allow to rest for 5 minutes before serving.

**Find Lucy's Recipes Online at Greer's.com/Recipes. Watch Lucy Preparing Her Recipes on Studio 10 Every Wednesday at 9 AM.**

**Prices Effective:**
**January 22 - 28, 2020**

**Deli & Bakery**
- Hot meals, salads & entrees - Fresh baked breads & cookies! Dine in or take out!

**Prices:**
- 2/$5 Nabisco Premium Crackers 10 oz.
- 2/$4 Golden Flake Chips 8 oz.
- 1.99 Crystal Farms Shredded Cheese 8 oz.
- 2/$9 Blue Bell Cups 52 ct.
- 3.99 lb. Krehsmar American Cheese Yellow or White Sliced Fresh In The Deli
- 3.99 lb. Krehsmar Virginia Ham Sliced Fresh in the Deli
- 4.99 plus 10% Maxwell House Wake Up Roast Coffee 30.65 oz.
- 2/$5 plus 10% Doritos X-Large
- 2/$4 plus 10% Giant Bread
- 0.99 plus 10% Coca-Cola 2-Liter Bottle
- 1.09 Tons Chachers Creole Seasoning 6 oz.