

Groceries Like Home!

EASTED Magazine



For more information please call (297) 521-2370 Open Monday to Saturday from 8am to 9pm. Sunday from 8am to 6pm • www.lingandsons.com



EGG Stavaganza Ling & sons Super Center

WIN A 90 SECOND SHOPPING SPREE

AT LING & SONS THIS EASTER!

ALSO WIN BONUS EXTRA!
30 SECONDS

WITH THE FORD ECOSPORT 2018
BONUS QUESTION:

HOW MANY GROCERY BAGS CAN YOU FIT IN THE BACK OF THE FORD ECOSPORT?



HOW TO PARTICIPATE?

Simply shop and receive a raffle ticket to participate with every '50 awg,purchase at Ling & Sons. Every week Ling & Sons will choose finalists who will participate for the top 5 spot to continue for the shopping spree contest.

For more information on the rules & regulations to win the shopping spree visit our facebook page. Campaign ends March 26th, 2018.

THE # SUPERMARKET IN ARUBA

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LING & SONS

IGR.

Super Center

HOURS

GOOD FRIDAY, MARCH 30TH • CLOSED

SATURDAY, MARCH 31ST • OPEN FROM 8AM - 9PM

EASTER SUNDAY, APRIL 1ST • OPEN FROM 8AM - 2PM

EASTER MONDAY, APRIL 2ND • OPEN FROM 8AM - 6PM





Get a chance to spin the wheel with their purchase of 250 awg or more.

Win instant prizes!





SHOW

On Monday March 26, 2018 from 6pm to 9pm

Free Tasting and Incredible Specials

Kids Activities and live DJ



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Ingredients

8 large eggs
1 medium avocado
1/4 tsp salt
1/8 tsp garlic powder
1/8 tsp cayenne pepper or less if you don't want spicy
dash nutmeg optional
dash turmeric optional
1 TBSP lemon juice
1 green onion chopped
dash paprika optional

Avocado Deviled Eggs

- Add the eggs to a pot of cold water. Bring the water to a boil. Remove from heat and cover pot completely.
- Let the eggs sit for 15 minutes, then pour out hot water and rinse eggs in cold water. Let them sit in cold water for a few minutes before peeling.
- Meanwhile, put the avocado in a bowl and mash well.
- Peel eggs. Slice eggs in half, and put 6 egg yolks in the bowl with the mashed avocado {discard the other two yolks}. Stir well to completely combine and mash the yolks and avocado together.
- Season with salt, garlic powder, and cayenne pepper {and optional nutmeg & turmeric, if using}. Add in the lemon juice and green onion. Taste and adjust seasoning as needed.
- Spoon mixture into the egg whites. Sprinkle with paprika if desired. Enjoy!





Fresh Organic Coconut per piece



Lemonade Lemons per bag

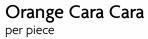




























Bin decora cu nos Bakery Team!

WIN A TABLET!

EDAD 5-7 & 8-11 ANJA

Pa participa simplemente inscribi via nos Facebook Page Ling & Sons lo scohe finalistanan pa participa

DIASABRA 31 DI MAART, 2018 DI 11AM - 1PM

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Fresh vegan burgers
black beans/chickpeas per pack









Ingredients

4 - 3oz Boxes of Jell-O in different colors

14oz can of Sweetened Condensed Milk

2 Envelopes Unflavored Gelatin

1/2 Cup Cold Water

11/2 Cups Boiling Water

Egg Molds (for eggs) or a loaf pan (for slices) or 9x13 glass pan (for squares)

Stained Glass Easter Jello Eggs

- Make Jell-O according to package directions. Pour into separate pans and let chill in fridge, at least 3 hours.
- Cut Jell-O into small blocks and mix flavors together. For Eggs, place blocks in Jell-O Egg Mold & close. For Squares, place blocks in 9x13 pan & for slices, place blocks in loaf pan.
- Mix 2 envelopes of gelatin with 1/2 cup cold water until gelatin "blooms". Then add 1 1/2 cups boiling water and let gelatin dissolve. Add can of condensed milk. Cool. After cooled, pour milk into top hole of Eggs or over blocks in 9x13 pan. Chill at least 3 hours, preferably overnight.
- Slice the Jell-O into blocks, cubes or remove eggs from mold & enjoy!



SPECIALS

Starbucks Frappucino



Sanavi Sparkling Water Organic



Creative Snacks Almond Cluster All Flavors



VitaCoco 500ml/33 cl



Festival Strawberry



Arizona Green Tea



AH Basic Energy Drink 250 ml



Welchs Sparkling



Zenify Drink Stress Relief Sugar Free 12 z











Noodle
10 oz

Gampoz

Homestyle
Chicken
Noodle





Heinz Sandwich













Wasa Knackerbrood Goudbruin, sesam

250 gr







Maitre Pralines Mix



AH Bsc Milk Choco

100 gr



Valu Foam Plate

30 ct





























LOCAL SPECIALITIES







Calco (Conch) per 100 gr



Cocolishi Tempera per 100 gr



Octopus Salad per 100 gr



Pisca Tempera per 100 gr







Easter Cream Cake



Tompouce



Saucijzenbroodje



Pineapple Cake



Dinner Rolls 10-pack



Made fresh in our own bakery













Mix Cheese Platter



Jalapeño Cheese per 100 g



Baby Gouda 400 g





EASTER SPECIALS ARE VALID TILL APRIL 3RD 2018 OR WHILE SUPPLIES LAST. ALL PRICES ARE IN FLORINS EXCLUDING TAXES.

FRESH JUICE & COFFEE CORNER









































CHOCOLATES & CANDIES



FROZEN











BUY YOUR CASE & GET YOUR LIMITED EDITION CORONA CHAIR

Charana

Corona.

THIS IS LIVING

SHOW RECEIPT AT CUSTOMER SERVICE DESK

*VALID WHILE STOCK EASTS



SPECIAL LUNCH MENU

Seafood Soup
Paella Valenciana
Bacalao Creole
Grouper Fillet in Lemon & Garlic Butter
Fried Red Snapper

EVERY FRIDAY FISH TO GO MEAL

AVAILABLE FOR ONLY 10.50 AWG

Meal includes fish fillet or shrimp, rice or pasta, salad

TO GO ROASTED CHICKEN

AVAILABLE EVERY DAY FOR ONLY 9.89AWG

CATERING SPECIALS

Fruit Platters



Veggie Platters



Bakery



Deviled Eggs



Soesjes Platters



Cheese Platters



Wraps & Sandwiches



Hot Meals



To order or for inquiries

Please call 5212370 or email Injebles@lingiga.com

