

gobble up these SAVINGS



WHILE SUPPLY LAST!

49¢
with loyalty



Frozen Turkey

LIMIT 1
WITH ADDITIONAL \$25 PURCHASE



WHILE SUPPLY LAST!

\$1.29
lb.
with loyalty



Frozen Turkey

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INGREDIENTS

- 1 beef easy carve rib roast, about 6.5 pounds
- 3 or 4 cloves of garlic, peeled & thinly slivered
- Coarse salt & freshly cracked black pepper

DIRECTIONS

1. Preheat the oven to 450 F.
2. With the tip of a small knife, make small slits in the meat; insert garlic slivers into the slits.
3. Rub the meat thoroughly with salt & pepper.
4. Roast on rack in a shallow pan for 25 minutes.
5. Reduce the oven temperature to 350 F & roast for 16 minutes per pound (about 45 minutes), or until a meat thermometer reached an internal temperature of 135 F to 140 F for a medium-rare center.
6. Let rest for 15 minutes before carving.

EASY CARVE RIB ROAST
(SOLD AS ROAST ONLY)

\$9.99
lb.
with loyalty



-Locally Made
-Double Smoked
-Pre-Glazed

FULLY COOKED
Spiral Sliced Ham
WITH NATURAL JUICES.



YOUR FAMILY DESERVES the best.

Chief Spiral Sliced Smoked Half Ham

\$4.49
lb.
with loyalty



Sliced FREE

Superior Whole Boneless Smoked Ham

\$2.99
lb.
with loyalty



Whole Boneless Beef Tenderloin

\$16.99
lb.
with loyalty



Semi-Boneless Leg of Lamb

\$6.99
lb.
with loyalty