

# 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**

**LIMIT 1**  
WITH ADDITIONAL \$25 PURCHASE

**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