

**MAJOR MARKET  
HOLIDAY ORDER INFORMATION  
FALL 2011**

**FRESH TURKEY**

**AVAILABILITY BY BRAND AND SIZE**

NOTE: DIESTEL, SAMUELS RANCH, AND SHELTON, AND ARE FREE RANGE TURKEYS.

DIESTEL \$2.99 LB.	FOSTER FARMS \$1.99 LB.	SAMUELS RANCH \$2.49 LB.	SHELTON \$2.99 LB.	ZACKY \$1.99 LB.
10 – 12 LBS.	10 – 16 LBS.	10 – 12 LBS.	10 – 12 LBS.	10 – 16 LBS.
12 – 14 LBS.	16 – 20 LBS.	12 – 14 LBS.	12 – 14 LBS.	16 – 20 LBS.
14 – 16 LBS.	20 – 24 LBS.	14 – 16 LBS.	14 – 16 LBS.	20 – 24 LBS.
16 – 18 LBS.	24 – 26 LBS.	16 – 18 LBS.	16 – 18 LBS.	24 – 26 LBS.
18 – 20 LBS.	26 – 28 LBS.	18 – 20 LBS.	18 – 20 LBS.	26 – 28 LBS.
20 – 22 LBS.	28 – 30 LBS.	20 – 22 LBS.	20 – 22 LBS.	28 – 30 LBS.
22 – 24 LBS.	30+ LBS.	22 – 24 LBS.	22 – 24 LBS.	30+ LBS.
24 – 26 LBS.			24 – 26 LBS.	
26 – 28 LBS.			26 – 28 LBS.	
28 – 30 LBS.			28 – 30 LBS.	
30+ LBS.			30+ LBS.	

**HOW MUCH MEAT IS NEEDED** - 1 POUND PER PERSON

**PREPARATION** - TURKEYS ARE GENERALLY PURCHASED WHOLE, BUT SOME CUSTOMERS LIKE TO HAVE THEIR TURKEY DEBONED BY THE BUTCHER FOR EASY CARVING. SOME COOKS PREFER TO STUFF THE TURKEY WHEREAS OTHERS CHOOSE TO MAKE STUFFING ON THE SIDE. MOST COOKS SEASON THE TURKEY WITH THEIR CHOICE OF POULTRY SEASONING, SAGE, THYME, AND OTHER SPICES; SOME EVEN SOAK THE TURKEY IN A BRINE SOLUTION.

**METHODS OF COOKING** - OVEN ROASTED, SMOKED, BARBEQUED, OR DEEP FRIED

**COOKING** - PLEASE SEE THE BUTCHER SHOPPE FOR PREPARATION SUGGESTIONS AND INSTRUCTIONS. WE **HIGHLY RECOMMEND** USING A MEAT THERMOMETER WHEN COOKING YOUR TURKEY. PLEASE FOLLOW THE INSTRUCTIONS AND TEMPERATURES INCLUDED WITH THE THERMOMETER. DON'T HESITATE TO ASK US IF YOU HAVE ANY QUESTIONS.

**FRESH PRIME RIB**

**AVAILABILITY BY GRADE AND CUT**

USDA CHOICE PRIME RIBS \$10.99 LB.	USDA CHOICE PRIME RIBS BONELESS \$12.99 LB.	USDA PRIME PRIME RIBS \$16.99 LB.	USDA PRIME PRIME RIBS BONELESS \$18.99 LB.
2 Ribs	2 TO 14 LBS, IN 2 LB INCREMENTS	2 Ribs	2 TO 14 LBS, IN 2 LB INCREMENTS
3 Ribs		3 Ribs	
4 Ribs		4 Ribs	
5 Ribs		5 Ribs	
6 Ribs		6 Ribs	
7 Ribs		7 Ribs	

**HOW MUCH MEAT IS NEEDED** - PRIME RIB ROAST WITH RIB ATTACHED – 2 PERSONS PER RIB; PRIME RIB ROAST BONELESS – 1 POUND PER PERSON

**PREPARATION** - PRIME RIB CAN BE PURCHASED AND COOKED BONELESS OR WITH THE RIBS ATTACHED. OUR BUTCHERS SEPARATE THE MEAT FROM THE RIBS BUT THEN TIE THE RIBS ON FOR ADDED FLAVOR DURING COOKING. ONCE COOKED THE RIBS CAN THEN BE QUICKLY REMOVED BEFORE CARVING. PRIME RIBS ARE GENERALLY SEASONED ON THE OUTSIDE WITH SPICES RANGING FROM SIMPLE SALT AND PEPPER TO WHATEVER THE COOK PREFERENCES. SOME EVEN ENCRUST THE PRIME RIB WITH KOSHER SALT.

**METHODS OF COOKING** - OVEN ROASTED, BARBEQUED

**COOKING** - PLEASE SEE THE BUTCHER SHOPPE FOR PREPARATION SUGGESTIONS AND INSTRUCTIONS. WE **HIGHLY RECOMMEND** USING A MEAT THERMOMETER WHEN COOKING YOUR PRIME RIB. PLEASE FOLLOW THE INSTRUCTIONS AND TEMPERATURES INCLUDED WITH THE THERMOMETER. DON'T HESITATE TO ASK US IF YOU HAVE ANY QUESTIONS.

**HAM**

**HOW MUCH MEAT IS NEEDED** - 1 POUND PER PERSON

**PREPARATION** - HAMS CAN GENERALLY BE PURCHASED BY THE WHOLE OR HALF, WITH OR WITHOUT THE BONE, AND UNSLICED OR SPIRAL CUT. SOME COOKS PREFER TO GLAZE THEIR HAM WHERE AS OTHERS SIMPLY SEASON THE OUTSIDE WITH WHOLE CLOVES AND/OR SLICED PINEAPPLE.

**METHODS OF COOKING** - OVEN ROASTED, SMOKED

**COOKING** - PLEASE SEE THE BUTCHER SHOPPE FOR PREPARATION SUGGESTIONS AND INSTRUCTIONS. WE **HIGHLY RECOMMEND** USING A MEAT THERMOMETER WHEN COOKING YOUR HAM. PLEASE FOLLOW THE INSTRUCTIONS AND TEMPERATURES INCLUDED WITH THE THERMOMETER. DON'T HESITATE TO ASK US IF YOU HAVE ANY QUESTIONS.

**PORK CROWN ROASTS**

PORK CROWN ROASTS ARE PRICED AT \$6.99 LB., AND ARE GENERALLY AVAILABLE FROM 12 TO 24 RIBS, IN 2 RIB INCREMENTS. REQUESTS FOR A LARGER SIZE SHOULD BE DISCUSSED WITH RENEE HALLOWELL, MEAT MANAGER. PORK CROWN ROASTS RUN ABOUT ¾ LBS. PER RIB. CUSTOMERS SHOULD FIGURE ABOUT 1 RIB PER PERSON.

**SERVICE DELI DINNERS --- SWITCHING SIDE ORDERS AND OTHER NOTES**

CUSTOMERS ARE ALLOWED TO SWITCH SIDE ORDERS ONLY WITHIN THE SAME DINNER. THE ITEMS THAT CAN BE SWITCHED ARE AS FOLLOWS:

ROASTED TURKEY DINNER: MASHED POTATOES, STUFFING, GREEN BEAN CASSEROLE

HONEY GLAZED HAM DINNER: SCALLOPED POTATOES, SEASONAL GARDEN VEGETABLES, CANDIED YAMS

PRIME RIB DINNER: WHOLE BAKED POTATOES, SEASONAL GARDEN VEGETABLES

**PRIME RIBS WILL BE SERVED HOT. TURKEY DINNERS, HAM DINNERS, AND ALL SIDE DISHES ARE SERVED COLD AND MUST BE REHEATED BY CUSTOMER.** HEATING INSTRUCTIONS WILL BE PROVIDED AT TIME OF PICK UP. EXTRA SIDE DISHES WILL BE PACKAGED AND DISPLAYED FOR CUSTOMER WALK IN PURCHASE THE LAST FEW DAYS BEFORE THANKSGIVING AND CHRISTMAS; THEREFORE, WE DO NOT TAKE ORDERS FOR EXTRA SIDE DISHES.

**DINNERS BEING PICKED UP THANKSGIVING DAY MUST BE PICKED UP BY 12:00 NOON!**

**NO DINNER PICK UP ON CHRISTMAS DAY, THURSDAY, 12-25-2011!**

**PRICES AND AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE!**

**CONTACT: ESCONDIDO – (760)741-7827 – FALLBROOK – (760)723-0857 – WWW.MAJORMARKETGROCERY.COM**

**LAST UPDATED MONDAY, OCTOBER 31, 2011**