

THANKSGIVING
IS ALMOST
HERE



Our Fresh Turkey Selection
Trimmings
And More

Reserve Orders
Being Accepted

About Our Thanksgiving Turkeys....

Our entire Meat Department Staff is eager to help you choose the correct type and size of turkey that will best suit your Holiday Table. This year for Thanksgiving, we are pleased to present 4 different types of Fresh Turkeys for Your Selection. With you in mind, we have chosen these Turkeys for their Superior Quality, Freshness and Exquisite Flavor and they are:

In choosing your Turkey, keep in mind that the rule of thumb in selecting the size you require is:

For a Turkey under 12 lbs - Allow 1 lb per person

For a Turkey over 12 lbs - Allow 3/4 to 1 lb per person

Again, this is only an average. If you have Healthy Eaters coming by, or if you wish to have some leftovers to savor, order a few extra pounds.

Reservations Accepted The turkeys listed here can be custom reserved at our Meat counter. See the Butcher

GOFFLE ROAD FRESH TURKEYS



3.69
lb

Grown the old fashioned way in open air. Plenty of room to roam and plenty of fresh air. Fed an all natural balanced diet of natural grains and fresh water and never any steroids. These birds are custom ordered for you from the local farm and are as fresh as can possibly be

MURRAY'S NATURAL FRESH TURKEYS



3.79
lb

Naturally raised in natural open air housing in up state New York.. Only Whole Organic Grains and Pure Spring Water are fed to these Turkeys. Supplements, Pesticides, Antibiotics, or Growth Hormones are strictly prohibited. The result is a Turkey raised in an Open, Stressless Environment which creates Great Flavor, Tenderness and a 25% Lower Fat Content in the bird. Certified Free-Range, and all natural these Turkeys are truly the Ultimate!



ORGANIC BELL & EVANS FRESH TURKEYS



4.99
lb

The Best of the Best .The Bell & Evans Turkey is bred to grow slower. The slower the better resulting in a moist tender turkey. This organic Turkey is all natural, raised on an all vegetable diet, without any antibiotics or steroids and the feed is completely organic.

JOYCE FARMS HERITAGE BLACK TURKEY



6.99
lb

Heritage Black Turkey is an old breed, It is one of the first to be developed from Native American stocks. In fact, it is believed to be the same breed the Pilgrims feasted on during their first Thanksgiving. This breed is well-suited for foraging, and these special birds are raised on pasture, on a small family farm in North Carolina. They are processed by hand and air chilled to preserve flavor, tenderness, and perfect texture. Close to a Wild Turkey flavor and tenderness.

STUFFINGS

We will also be making 4 different Stuffings this year which you may either order ahead, or purchase at any time. All Our stuffing selections are fully cooked and just need to be reheated



Cauliflower Rice Stuffing , a healthier spin, turkey sausage, herbs , apples & Pecans

6.99 lb

Corn Bread & Sausage, Chestnuts, herbs

6.99 lb

Wild Rice , Cranberries , Onions, Pears Gluten Free

6.99 lb

Quinoa Stuffing Onions, sage, Spinach and Pecans

6.99 lb

Farro Onion & Wild Mushroom , Italian Farro , caramelized onion, porcini and wild mushrooms

6.99 lb

GRAVY & CRANBERRY SAUCE

Orange Cranberry Brandy We created something a little extra special. It's blend of whole fresh cranberries. Pecans, aged brandy and delicious orange zest , Ginger and nutmeg **6.99 pint**



Homestyle Gravy Our own special recipe featuring caramelized onions and fresh herbs 24 oz **7.99 ea**



<u>Smithfield Spiral Hams</u> 7– 8 lb avg	Variety Choices:	4.29 lb	
<u>Signature Blue Label</u>	<u>Pecan Praline</u>	<u>Salted Carmel</u>	<u>Brown Sugar</u>
<u>Dietz & Watson Chef Carved Legacy Ham</u> 3lb avg		5.29 lb	
<u>Nieman Ranch Spiral Ham</u>		5.49 lb	
<u>Carando Boneless Hickory Smoked Spiral Ham</u> 4-5 lb avg		4.29 lb	
<u>Hormel Spiral ham</u>		2.99 lb	

Preparation & Roasting Tips

There are differences of opinion as to whether to salt poultry before roasting. We prefer to salt after the browning—if at all—and never salt the interior. Rub the bird well with melted unsalted butter or shortening and place on a greased rack in an uncovered roasting pan. Cover the entire top surface of the bird with a coarsely woven cloth that has been soaked in melted unsalted butter or vegetable oil. This procedure, we have learned by experience, is the best method of solving the problem built into the roasting of every bird—which is the ability to keep both the tender breast meat and the dark meat moist and juicy throughout cooking. Basting is done both over and under the cloth. If necessary for browning, the cloth may be removed during the last half hour of cooking.

Directly upon removal from the refrigerator, place the bird in a preheated 450 oven. Reduce the heat immediately to 350, or to 325 for larger turkeys. After the first half hour of cooking, baste frequently with pan drippings about every 10 minutes.

Timing involves many factors: the age of the bird, its fat content, its size, and whether it was frozen. If using a thermometer, insert it into the center of the inner thigh muscle, taking care that the tip is not in contact with the bone. Cook to an internal temperature of 180 to 185. The center of the stuffing should reach at least 165. If not using a thermometer, for birds up to 6 pounds, allow 20-25 minutes per pound; birds 6-16 lbs, allow 15-20 minutes per pound; and for turkeys over 16 pounds, allow 13-15 minutes per pound. In any case, add 5 minutes extra to each pound if the bird is stuffed. Other popular tests for doneness are to prick the skin of the thigh to see if the juice runs clear or to jiggle the drumstick to see if the hip joint is loose. This latter response, we find, usually means that the bird is not only done, but unfortunately, Overdone.

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**Need Your Turkey Cooked?
Contact Our Catering Dept.**
We'll Prepare, Season, roast
and even semi carve yours, so
that you can enjoy the day.