

# MEAT & DAIRY MONTHLY

NOVEMBER 2015 EDITION



## GARRETT VALLEY NATURAL SLICED MINI HAMS



We have recently introduced three new, sliced, mini hams from Garrett Valley. Often, we are asked how these products are different from each other.

### WHAT'S THE DIFFERENCE?

Garrett Valley's **Black Forest Ham** is their **most popular** ham flavor. It is a fully cooked, wood smoked ham with a glaze applied. The glaze is a mixture of spices, maple sugar, and dried honey.



The **Virginia Ham** also has an exterior glaze with spices, maple sugar, and honey but it is **smoked with hickory wood** which gives it an intense smoky flavor. The smokiness is much more pronounced than in either the Black Forest or the Applewood ham.

The **Applewood Ham** is the **mildest** of the hams. Smoking the ham with Applewood chips imparts only a very mild smokiness to the ham.



All three are delicious, seasonal flavors and will delight your customers!

## WANT MORE INFORMATION ON OUR MEAT & DAIRY PROGRAM?

Contact your sales rep or merchandiser,  
or Haesel Charlesworth (Dairy & Proteins Buyer)  
[haeselc@fsproduce.com](mailto:haeselc@fsproduce.com) | 717-721-2872



## AMALTHEIA ORGANIC DAIRY'S STORY

Amaltheia Dairy is nestled at the base of the Bridger Mountains near Bozeman, Montana. Melvyn and Sue Brown began their Grade A Amaltheia Dairy, on Thanksgiving Day 2000. They started milking with 90 goats.

In the spring of 2002 the Browns decided to develop and operate their own cheese facility. Through careful development and stringent standards for purity and flavor, they arrived at an exceptional product that they are now marketing.

Today, they are milking about 280 goats and producing 150 gallons of goat milk each day. Making one pound of goat cheese takes 5 pounds of goat milk. It is carefully pasteurized and cultured, and the cheese making process requires a great deal of hands-on attention. Amaltheia Dairy has developed Chevre, Feta, and Ricotta cheeses, as well as a variety of flavored Chevres.

We offer the full line of Amaltheia Organic goat cheeses - be sure to check out our November specials!



Content from: <https://www.amaltheiadairy.com/>



# Egg Nog

*A seasonal treat from  
Trickling Springs  
Creamery in  
Glass or Plastic*



**No  
Carageenan**

**We just did an eggnog taste-test,  
and your Trickling Springs Creamery nog was our favorite!  
-Washingtonian**



# NEW AT FOUR SEASONS!

## TRICKLING SPRINGS "FARM FRIEND" NATURAL EGGNOG

- 60562 Eggnog (12/12 oz)
- 60560 Eggnog, Pints (12/16 oz)
- 60561 Eggnog, Quarts (6/32 oz)
- 60565 Eggnog, One-Trip Glass Bottle Quarts (6/32 oz)

**\*NO CARAGEENAN OR CORN SYRUP!\***



## ORGANIC VALLEY EGGNOG

- 45733 Organic Eggnog (12/32 oz)



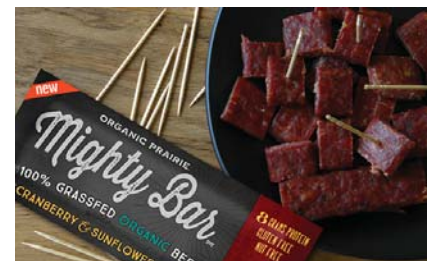
## BEEFLOWER & SUN HONEY - NEW JERSEY

- 60051 Natural Comb Honey (12/11 oz)
- 60052 Pure Raw Honey, Blue Blossom (12/1 lb)
- 60053 Pure Raw Honey, Clover (12/1 lb)
- 60053 Pure Raw Honey, Star Thistle (12/1 lb)
- 60054 Pure Raw Honey, Wildflower (12/1 lb)



## ORGANIC PRAIRIE MIGHTY BARS

- 45476 100% Grass-Fed Organic Beef Mighty Bar, Cranberry & Sunflower (4/12 oz)
- 45477 100% Grass-Fed Organic Beef Mighty Bar, Uncured Bacon & Apple (4/12 oz)



## GARRETT VALLEY PRE-SLICED HAM

- 61152 Pre-Sliced Mini Ham, Black Forest (Sold Per Lb, Approximately 10 lb/case)
- 61151 Pre-Sliced Mini Ham, Applewood (Sold Per Lb, Approximately 10 lb/case)
- 61150 Pre-Sliced Mini Ham, Virginia (Sold Per Lb, Approximately 10 lb/case)

**\*ALL-NATURAL PORK, RAISED WITHOUT THE USE OF ANTIBIOTICS\***



## THE PIGGERY - NY RAISED, PASTEURIZED ANIMALS

- 69159 Deli-Style Smoked Turkey (12/6 oz)



# Premium All Natural Turkey



GLUTEN FREE

\*Meets the Humane Farm Animal Care Program standards, which include prohibit use without antibiotics, sufficient space and outdoor access, sufficient space and the ability to engage in natural behaviors.

## NEW LINE!

Koch's Turkey Farm is a true family farm that values the traditional standards of their Pennsylvania Dutch Heritage. Roscoe and Emma Koch first started raising turkeys on the family farm in 1939. The Koch's Turkey Farm was founded by their son Lowell and his wife Elizabeth in 1953. Their original farm boasted 2 small open houses and 60 acres of open space.

Since that time they have gradually evolved into a fully integrated farm with 45 turkey houses, a hatchery, and an all natural feed mill. Their feed contains no synthetic herbicides or pesticides and no animal by-products.

Today the farm is carefully managed by the third generation of the Koch's family.

Content from: <http://www.kochsturkey.com/>

### STOCKED ITEMS:

- 61220 Fully-Cooked Smoked Turkey, Boneless Breasts (20 ct)
- 61221 Fully-Cooked Smoked Turkey, Drumsticks (12 ct)
- 61222 Fully-Cooked Smoked Turkey, Wings (12 ct)
- 61223 Fully-Cooked Turkey Breasts, Rotisserie Recipe (20 ct)
- 61225 Turkey Bacon (20/8 oz)



\*\*\*PRE-ORDER TUESDAY BY NOON,

FOR DELIVERY AFTER THE FOLLOWING WEDNESDAY\*\*\*

*All products below are sold by the pound.*

- 61226 Turkey Fillets, All Natural (12/1 lb)
- 61227 Turkey Fillets, Honey Ginger Soy (12/1 lb)
- 61228 Turkey Fillets, Ginger Teriyaki (12/1 lb)
- 61229 Turkey Fillets, Asian Style Sesame (12/1 lb)
- 61230 Turkey Fillets, Garlic & Herb (12/1 lb)
- 61231 Turkey Fillets, Black Pepper (12/1 lb)
- 61239 Turkey Fillets, Yuengling (12/1 lb)
- 61232 Ground Turkey, All Dark Meat (12/1 lb)
- 61233 Ground Turkey Breast (12/1 lb)
- 61234 Ground Turkey, All White Meat (12/1 lb)
- 61235 Ground Turkey, 80/20 (12/1 lb)
- 61236 Deli Turkey Breast, Oven Roasted (3/6 lb)
- 61237 Deli Turkey Breast, Honey Maple (3/6 lb)
- 61238 Deli Turkey Breast, Smoked (3/6 lb)