

GET COOKING – OR ORDERING – WITH THANKSGIVING *turkeys, ham, prepared meals and sides* FROM STRACK & VAN TIL!

Strack & Van Til
food market



Whether you're cooking from scratch or craving a no-fuss feast, Strack & Van Til is your one-stop gobble shop for an easy Thanksgiving spread that's stuffed with flavor and savings.

Pick the perfect bird from a wide variety including fresh, frozen, organic and locally raised turkeys. Strack & Van Til Meat Department Director Gary Teachman recommends a frozen turkey such as Select Honeysuckle, Butterball and Mary's Free Range All-Natural Turkey if purchasing in advance.

"Keep the turkey in the freezer and defrost a few days before Thanksgiving," he says. "Defrosting time depends on the turkey's weight, so check the label for details."

Frozen Honeysuckle Young Turkey with a pop-up timer is tender, juicy and deep basted throughout with Honeysuckle's natural turkey broth and natural seasonings. There are no added fats, oils, sugars or MSG, and the turkey is gluten-free. This Grade A, premium quality bird is backed by Honeysuckle's satisfaction guarantee.

Is your meal better with a Butterball? The Meat Department at Strack & Van Til offers Butterball Frozen Whole Turkeys. Raised without hormones on American farms, high-quality Butterball Frozen Whole Turkey is all natural and gluten-free.

For a turkey that's raised without antibiotics, try a frozen organic turkey. Mary's Organic Turkey is not available at all stores but can be ordered.

Is fresh your favorite? Choose a fresh Honeysuckle White, Butterball or "local" Bowman & Landes whole turkey.

Honeysuckle White Fresh Whole Turkey was the first brand to raise turkeys without growth-promoting antibiotics at a reasonable price. Tender and juicy, this turkey is pre-basted for exceptional flavor. Fresh, all-natural Butterball Whole Turkeys are high quality and allow customers to maintain their time-honored Butterball tradition even with no time to thaw.

Like to shop local? Try a fresh Bowman & Landes Turkey. Their independently owned farm in nearby Ohio dates to 1915. They have been raising free-range turkeys for four generations and are one of the last remaining independent

family-owned and operated turkey farms with its own dressing plant in the country. This hearty tom grows more slowly and develops a richer flavor and denser texture.

Want to keep it quick and simple? Try a cook-in-the-bag turkey, including Jennie-O Boneless Breast. Even easier is Kentucky Legend Fully Cooked Roasted Boneless Turkey Breast or a Frick's carver ham, both of which can be warmed in 45 minutes or served as is. Add Bob Evan's sides including mashed potatoes, mac & cheese, broccoli & cheese, mashed sweet potatoes or glazed apples to finish a great tasting quick Thanksgiving dinner.

If you want a complete, fully cooked, delicious Thanksgiving meal that's ready to heat, serve and enjoy, visit the Strack & Van Til Deli Department. No work, no mess and you can take the time to enjoy your guests.

Choose the Oven Roasted Turkey Breast dinner includes 3 pounds of roasted turkey breast, 2 pounds of Our Own Recipe stuffing, 5 pounds of homestyle mashed potatoes, 24 ounces of homestyle gravy and 15 ounces of cranberry relish. This meal serves six people and is priced at \$69.99.

The Traditional Turkey dinner comes with a 10–12-pound Butterball pre-cooked turkey, 2 pounds of Our Own Recipe stuffing, 5 pounds of homestyle mashed potatoes, 24 ounces of homestyle gravy and 15 ounces of cranberry relish. Priced at \$79.99, this dinner feeds six to eight.

If you prefer ham, try the Traditional Spiral Ham Dinner. This feast features a 9-pound Smithfield Spiral Cut Ham, 2 pounds of Our Own green bean casserole, 5 pounds of homestyle mashed potatoes, 24 ounces of homestyle gravy and 15 ounces of cranberry relish. At just \$69.99, there's enough food for six to eight people.

Order your holiday meals with Strack & Van Til and simplify your to-do list. You can shop easily using the Strack & Van Til app or online platform.

Not a Rewards member yet? Download the Strack & Van Til app from the Apple App Store or Google Play Store or visit strackandvantil.com to sign up. Enter your phone number to receive a verification code via text or phone call.

Don't wing it.

Order early.

You must place your

Thanksgiving Order from the Deli Department by Wednesday,

Nov. 19, and pick it up on Wednesday, Nov. 26. Delivered orders must be prepaid in full. Ready-to-heat-and-serve dinners are available for delivery between 10 a.m. and 5 p.m. Wednesday, Nov. 26, and require a \$25 delivery fee.

Round out your meal with deli sides including garlic mashed potatoes, collard greens and a wide variety of potato and pasta salads. Hosting a smaller gathering? Grab single-serve or by-the-pound portions of turkey breast, ham slices, mashed potatoes, green bean casserole and Our Own stuffing.

Guests usually come hungry for Thanksgiving dinner, so be sure to have a party tray or two on hand to tide them over until the main meal is served.

"Keep guests happily nibbling with Grab-and-Go trays featuring cheese platters, Spinach Dipper Bowls, Southwest layered dip, several types of hummus, smoked salmon, veggie dill dip and bruschetta," says Deli Department Director Kristin Snow.

Build your own charcuterie board with specialty cheeses, meats, fruit spreads, hot honey, olives, and crackers. There's also a new ready-made charcuterie tray from the Deli Department's order ahead "entertaining made easy" selections. An array of delicious Gouda, Monterey Jack, mild cheddar, Colby Jack, hard salami, pepperoni, pretzelized pita chips, grapes and a fruit spread are sure to please your guests.

Finish strong with delectable desserts such as silken pumpkin mousse, Cheesecake Delight or our signature taffy apple salad. These sweet treats are ready to serve and guaranteed to disappear fast.

This Thanksgiving, serve a feast that's full of flavor and free of stress. Whether you're roasting your own bird or picking up a fully prepared meal, you'll find everything you need to make your holiday a hit at Strack & Van Til.