



Dan's Meat Market Monthly Newsletter

November 1, 2009

Volume 1, Number 7

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Store Hours:

Tuesday: 10:00am- 6:00pm

Wednesday: 10:00am-6:00pm

Thursday: 10:00am- 6:00pm

Friday: 10:00am-6:00pm

Saturday 8:00am- 4:00pm

These hours will be until Dan is back to the store full time. Thanks for understanding!



210 W. Whitewater St.
Whitewater, WI 53190
262-458-2117

Premium Venison Processing...

At Dan's Meat Market we have a policy; When we process your venison **you will get your very own meat back EVERY time!** You don't even have to ask for this added service. Dan started making his own sausage at home for this very reason. We believe you have worked hard on your hunt and deserve that same high quality meat back. If you would like a venison brochure please stop in, or e-mail us. We only accepted clean, boneless venison.

Sausagefest.com interviews Dan about sausage making!

Check out Dan's interview with Kent from Sausagefest.com. Kent came into our store and was interviewing sausage makers from around the country and wanted to interview Dan. We were extremely honored to have Kent think of us on his journey to find the great sausage makers around the country.



Holiday Hours:

Thanksgiving Week:

Tuesday & Wednesday 10:00am- 6:00pm

Thanksgiving: Closed

Friday: 10:00am-6:00pm

Saturday: 8:00am-4:00pm

Sunday: Closed

Christmas Hours:

Mon. Dec 21st thru Wed Dec 23rd: 10:00am -6:00pm

Christmas Eve: 10:00am – 2:00pm

Christmas thru Sun. Dec 27th: Closed

Mon. Dec 28th – Wed. Dec 30th: 10:00am-6:00pm

New Years Eve: 10:00am – 4:00pm

New Years Day- Mon. January 4th: Closed

Make a lasting impression...

With Dan's Meat Market's catering, perfect for a family party or company meeting. We have many yummy foods that please everyone. All orders are custom made to fit your party. Call Heather at 262-458-2117 or e-mail dansmeatmarket@charterinternet.com for a price quote. Stop & see our catering corner!

Meats

Garlic Herb Pork Loin

BBQ Pulled Pork

BBQ Shredded Beef

Roast Beef

Hot Ham or Turkey

Lemon Roasted Chicken

Salads/Sides

Cheesy Hash browns

Cheesy Ranch Red Potatoes

Original or German Potato Salad

Fruit Salad or Coleslaw

Buns from Bonton Bakery in Jefferson

Sweets: Cherry or Blueberry Cheesecake, Heath Bar Torte, or Butterfinger Dessert

Sandwich Platters, Cheese and Sausage Trays, Veggie Trays, and Fruit Trays. Don't see what you were looking for? Just ask!

All you have to do is place your order and pick it up HOT in a Nesco, take it home and serve your guests!

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* Now accepting your clean & boneless venison for processing! Call or stop in today to see what you can have made! 1 week turn around!!! *

262-458-2117

Homemade Pies & Breads for Thanksgiving...

Order your homemade pumpkin or apple pie, also homemade pumpkin or cranberry nut bread today. We make all of these fresh at the meat market from scratch! They will be available for the week of Thanksgiving; all items must be ordered ahead of time. All orders must be placed by November 21st.

The Dan Update

We are close to the finish line...Dan is finishing his last chemo treatment in the beginning of November!!!! Dan hopes to see you when you pick up your Thanksgiving Turkey.

A few turkeys are left, order yours today...

This year besides whole Turkey's we are offering to Cure and smoke your Turkey for an extra fee. A smoked turkey is very moist and delicious, many who don't usually like turkey love the smoked turkey.

Brats and Meat of the Week!!!

Brats:

Nov. 3rd-7th: Regular Brat and Mild Italian Sausage

Nov. 10th-14th: Tomato Basil Parmesan and Beef and Pork Brat

Nov. 17th- 21st: Beer Brat and Chorizo

Nov. 24th- 28th: Regular Brat and Mild Italian Sausage

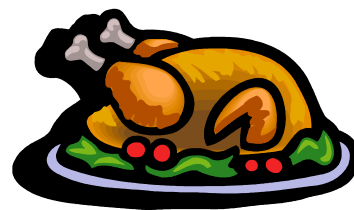
Meat

Nov. 3rd-7th: Stuffed Pork Chop: a huge 1 1/2" thick pork chop stuffed with onion-sage stuffing.

Nov. 10th-14th: Garlic Onion Meatloaf: A 1 pound meat loaf mixed with garlic, onions, and spices to make the perfect dinner. All you have to do is take it home and bake it!

Nov. 17th- 21st: Al Capone Roast: A pork loin roast stuffed with hard salami, olives, onions, provolone cheese, and mild Italian sausage!

Nov. 24th-28th: Parmesan Chicken: A chicken breast rolled in seasoned bread crumbs and parmesan cheese.



Recipe of the Month: [Throw Together Short Ribs](#)

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|-----------------------------------|-------------------------------|
| 2/3 cup water | 2 tablespoon prepared mustard |
| 1/4 cup brown sugar | 1 Tablespoon cider vinegar |
| 1 tablespoon seasoned salt | 4 pounds beef short ribs |
| 1 tablespoon Worcestershire sauce | 1 small onion, chopped |
| 2 beef bouillon cubes | 2 tablespoon cold water |
| 1 sm. can tomato paste | 2 tablespoon cornstarch |

In a slow cooker, combine first eight ingredients. Add the ribs and onion. Cover and cook on low for 4-5 hours, or until meat is tender.

In a small bowl, combine cornstarch and cold water until smooth; gradually stir into cooking juices. Cover and cook for 10-15 minutes or until thickened. Yield: 5-6 servings.

* This ribs are great when they fall off the bone I like to put them on a nice crusty bun and my husband likes them just the way they are with potatoes on the side.*



