

Old 300 BBQ Turkey Talk...most everything you need to know about our Thanksgiving Holiday (and Christmas) Turkeys and how to re-heat them.

We BBQ (smoke) two types of turkeys for Holiday Turkey sales, both of which are smoked to being "cooked" and then wrapped and refrigerated (you will pick them up cold, unless otherwise requested). One is a French Cut Turkey which is breast/wing meat only (White Meat). This is the turkey that we smoke daily at Old 300 and sell by the pound. These "turkeys" yield between 4-6 pounds of meat. This means you can serve 8-16 people with one French Cut Turkey, depending on what else you may or may not be serving with this bird.

The other type of Turkey we smoke and sell for Holiday Turkey sales is a traditional whole bird. These birds are usually about 10-12 pounds raw weight, and after smoking and carving them, they too will yield about 4-6 pounds of meat. This bird will obviously yield both "white" and "dark" meat, and serve 8-16 people, depending on what is being served with the meal...save the neck for Cousin Eddie.

RE-HEATING & SERVING INSTRUCTIONS (optional...you can serve cold)

- Leave bird(s) in plastic-wrapped pan and place in a 250-degree oven.
- Heat bird(s) for 45 minutes, and then remove plastic wrap
- Brush/baste turkey with juices in pan, or with a bit of butter and/or Olive Oil
- Heat an additional 15-20 minutes
- Remove from oven and brush/baste once more
- Slice/Carve in whatever manner you choose
- Give Thanks and enjoy with friends and family...even your in-laws

SIDE DISHES

We offer our side dishes as part of a "Turkey Dinner Package" and this will include any 2 Quarts of the following sides: Pinto Beans, Potato Salad, Cole Slaw, Cream Corn, Mac-N-Cheese, Mashed Potatoes, or Green Beans. Additionally, we will include a package of dinner rolls when you purchase a Turkey Dinner Meal. Brown gravy can be added per cup, pint, or quart at an additional cost of \$2/cup, \$4/pint, and \$6/quart.

PRICING

Whole Turkey Only	\$39.95
Whole Turkey Dinner	\$54.95
French-Cut Turkey Only	\$49.95
French-Cut Dinner	\$64.95

Finally, order deadline for Thanksgiving will be Monday, November 19th at 8:00 pm. The order deadline for Christmas will be Sunday December 23rd at 3:00 pm. Please plan on scheduling your pick-up for the Mon-Wed (remember, we close at 3:00 pm on Wed) of Thanksgiving or Friday of that week. We prefer that you pre-pay for your bird. Christmas Holiday birds can be picked up December 21-24th (remember, we close at 3:00 pm on the 24th) or December 26-27th.

Old 300 Spiral-Cut Ham (available for Thanksgiving and Christmas)

Old 300 also offers a 6-8 pound smoked, spiral-cut ham for your Holiday enjoyment. You can feed 12-24 people with a ham, depending on what else you are serving with it. Like our turkeys, they will be smoked to "done" and chilled, covered, and ready for pick-up wrapped in food-industry grade plastic...ready to re-heat. Please follow "Re-Heating" Instructions on reverse side to re-heat your ham. They can obviously (like our turkeys) be served cold.

SIDE DISHES

We offer our side dishes as part of a "Ham Dinner Package" and this will include any 2 Quarts of the following sides: Pinto Beans, Potato Salad, Cole Slaw, Cream Corn, Mac-N-Cheese, Mashed Potatoes, or Green Beans. Additionally, we will include a package of dinner rolls when you purchase a Ham Dinner Meal. Brown gravy can be added per cup, pint, or quart at an additional cost of \$2/cup, \$4/pint, and \$6/quart.

PRICING

Whole Spiral-Cut Ham Only \$39.95

Spiral-Cut Ham Dinner Package \$54.95

Finally, order deadline for Thanksgiving will be Monday, November 19th at 8:00 pm. The order deadline for Christmas will be Sunday December 23rd at 3:00 pm. Please plan on scheduling your pick-up for the Mon-Wed (remember, we close at 3:00 pm on Wed) of Thanksgiving or Friday of that week. We prefer that you pre-pay for your Ham. Christmas Holiday Hams can be picked up December 21-24th (remember, we close at 3:00 pm on the 24th) or December 26-27th.

Old 300 Prime Rib (Christmas Only)

Old 300 BBQ offers Smoked Prime Rib for Christmas only. Whole Raw weights on these Prime Ribs will be 15-18 pounds. We offer smoked WHOLE prime ribs (serves 15-45), HALF prime ribs (serves 8-24), and QUARTER (serves 4-12) prime ribs. Our Prime Ribs are seasoned with Old 300 Dry rub and smoked to "medium-rare" (125 degrees). We then wrap them in food industry-grade plastic film. They can be re-heated as follows, or served cold. Want to try something to amaze your friends? Cut them into "steaks" and throw them on a grill or into a flat-iron skillet, & serve the best rib-eye steaks in the neighborhood!

- o Leave chilled, wrapped prime rib in plastic-wrap and place into a 250-degree oven
- o Heat 30-minutes (1/4 prime rib) Heat 45-60 minutes (1/2 and whole prime ribs)...they can be cooked longer if you desire a "medium" to "medium-well" prime rib.
- o Unwrap and baste with juices (au jus can be ordered when ordering your Prime Rib)
- o Let Rest 10 minutes, slice and serve...we suggest at least 1/4 pound per person, but 1/2 to 3/4 pound servings are generally more desired by your guests...especially if no other meats are offered
- o *If you are going to do the "steak method" ...please unwrap the prime rib, and slice into 1.5" slices and bring to room temperature. Sear on a hot grill or flat-iron skillet. They can then be placed on a medium temperature grill/skillet if a more desired doneness is preferred (if anyone asks for "well-done" please ask them to leave your party or put a lump of coal in their stocking).

PRICING

Whole Prime Rib (14-16 lbs) \$300.00

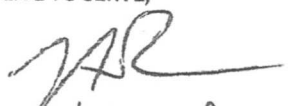
Half Prime Rib (7-8 lbs) \$175.00

Quarter Prime Rib (3.5-4 lbs) \$100.00

The same order deadlines apply for prime rib. Thank you. If you need any assistance with Prime Rib (or turkey/ham), please call our Pitmaster Ladd Pepper (830) 385-9131.

May GOD Bless You and Yours During this Holiday Season...remember why we give thanks and celebrate!

LIVE TO SERVE,


LADD A. PEPPER