



All turkeys are prepared boiled and roasted Southern Home Style and are prepared for flavor.

All items are prepared fresh. No preservatives added.

If you have any questions, please call us at (713) 667-2386.

WE WILL BE CLOSED THANKSGIVING DAY, BUT OPEN CHRISTMAS DAY.

HAVE A SAFE AND HAPPY HOLIDAY SEASON.

Please Refrigerate ALL Items Not Intended For Immediate Use.

CAUTION: *We recommend that you do not reheat any item more than one time. Please keep all products under refrigeration until such time as they are to be reheated. You may use your freezer for the first hour to help speed up cooling the product, then move it to the refrigerator.*

Reheating Instructions

THE TURKEY

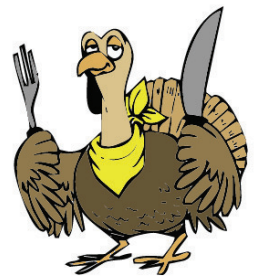
We feel that reheating in a conventional oven is preferred. Preheat the oven to 350°F. Remove any plastic cover or plastic wrap. You may keep foil around turkey for about 30 minutes, then remove foil and continue heating. Place item to be reheated in preheated oven. Be sure product reaches a minimum internal temperature of 165°F or more. The recommended way to store turkey is cut the meat off the bone, place on platter, cover and chill thoroughly in the refrigerator, then reheat before serving.

THE DRESSING

We feel that reheating in a conventional oven is preferred. Preheat the oven to 350°F. Remove any plastic cover or plastic wrap. Place item to be reheated in preheated oven. Be sure product reaches a minimum internal temperature of 165°F or more.

THE GRAVY

Place gravy in sauce pan; add 1/4 cup of water. Place pan on stove top burner. Bring to boil, stirring occasionally. Boil for 1 minute - being sure entire contents of sauce pan have reached 165°F or more.



Critical Food Safety Temperatures (In Degrees Fahrenheit)

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| 212°F | Boiling point of water |
| 165°F or more | Minimum reheating temperature of potentially hazardous food, stuffed meat and meat stuffing. |
| 145°F or more | Minimum temperature for holding potentially hazardous food hot. |
| 140°F | TEMPERATURE DANGER ZONE |
| 68°-86°F | Room Temperature |
| 40°F | TEMPERATURE DANGER ZONE |
| 40°F or less | Maximum temperature for holding potentially hazardous food cold. |
| 0°F | Maximum frozen food storage temperature. |

A cooking thermometer is the only way to accurately test the temperature of your food.

(OVER)