

Rollin Out The Barrels



We have already admitted that St. Pat's ranks at the top of our list of favorite holiday meals. We have an added element of "anticipation" because our St. Pat's Day starts all the way back in January. That's when the whole saga of barrel-curing begins. All 5000 pounds of it!

For newcomers out there, we make our corned beef the old-fashioned way. In 50 gallon barrels, we make a brine composed of salt, sugar, curing salt, garlic, spices....and LOVE! Then we carefully trim USDA Choice beef, plop it in and....wait! (Rounds take 8 weeks, whole briskets 6 weeks, and point-cut and flat-cut briskets about 3 weeks!)

The "commercial" version takes a lot less time. The brine is rather rudely "pumped" into the poor, unsuspecting meat. "Instant" is not a word that we want associated with the corned beef that we consume. The industry loves it, though. It's part of their "cheaper, faster, worse" philosophy.

That wasn't enough, though. Now, they add sodium phosphate to the brine. It forces open the cell walls and makes them absorb more liquid. Believe us, there is nothing the industry likes better than to sell you water! Anyway, we have way too much self-respect, and too much respect for you, to present junk like that!

Our production is limited, so reserve your own bit of love by calling either store today. We will also have complete cooking instructions for your convenience. **ENJOY!**

Our Own, Barrel Cured Corned Beef

Point Cut Briskets

\$6.99 lb.

Rounds

\$5.99 lb.

Whole Briskets

\$5.99 lb.

Flat Cut Brisket

\$9.99 lb.

Now taking orders!

Condiment Corner

Now that you've got the best Corned Beef you'll ever taste, why not add a few of our favorite condiments to go along with your St. Paddy's Day feast!!



Since 1996 this hometown favorite, Stone Brewery, has created bold mustards like their IPA Whole Grain. Their motto is "GREAT mustard starts and ends with GREAT beer!" Try an 8oz. Jar for only **\$5.99**.



80 years & counting! Dietz & Watson offers an Old Fashioned Barrel Cured Sauerkraut that will knock your socks off! Prepared from fresh cabbage that is shredded & rested in pure water & salt until it achieves it's traditional old world tastes. **\$2.49 lb.**

