



FRESH ALL NATURAL

WHOLE URKEYS

- **NO PRESERVATIVES**
- HORMONE & ANTIBIOTIC FREE
- **FED AN ALL-VEGGIE DIET**
- **NO ANIMAL BY-PRODUCTS**

HAVING A SMALLER THANKSGIVING?







SOUTH CAROLINA

FRESH FROM GALLOP FARMS!

OLD FASHIONED BUTCHER SHOP





USDA CHOICE BLACK ANGUS
WHOLE BEEF TENDERLOIN

A TRUE TREAT!
THIS IS THE
MOST TENDER
CUT OF BEEF
YOU CAN GET!

\$1799 LB



SEAFOOD SHOP



SUPER EASY TO PREPARE, JUST HEAT & ENJOY!



WILD CAUGHT SNOW CRAB CLUSTERS



WILD CAUGHT

PEELED & DEVEINED XL ARGENTINE SHRIMP 2 LB BAG



YOUR PLACE FOR FRESH SEAFOOD APPETIZERS!



EVERYTHING IS BETTER WITH BACON!

OP MEDALLION SKEWERS



DELICIOUS

MADE WITH 100% REAL LOBSTER!

DETWILER'S

FARM FRESH PRODUCE

ALL YOUR COOKIN' ESSENTIALS:









AMISH STYLE DELI



SMOKED TURKEY \$799 LB



BABY SWISS \$690 LB

THANKSGIVING CROWD PLEASERS!

DETWILER'S
OFF THE BONE

REGULAR, HONEY, & CHERRYWOOD

MAKING BREAKFAST FOR COMPANY? TOSS OUR OFF THE BONE HAM IN A QUICHE!



THE BEST ADDITION TO LEFTOVER TURKEY SANDWICHES!

VISIT OUR CHEESE SHOP FOR YOUR HOLIDAY PARTY NEEDS!

WE CARRY OVER 100 SPECIALTY HEESES FROM AROUND THE WORLD!



200z



WENSLEYDALE WITH CRANBERRIES

EAMY WENSLEYDALE COMBINED TH SWEET- TART CRANBERRIES!



BAKE BRIE

SUB SHOP THANKSCIVING TURKEY SANDWICH



APPLE PIE AMDE WITH HOMEMADE APPLE PIE & LOCAL VANILLA ICE CREAM!

YOUR GROCERY HEADQUARTERS!































Mom's Perfect Roasted Turkey



Angredients

- 1 (17-20 lb) Whole Fresh Turkey
- 1/3 Cup Oil
- 2tsp Salt
- 2tsp Paprika
- 2 tbsp
 Bragg 24 Herb
 Seasoning
- 2 tbsp Lowry's
 Seasoning
- Itsp Pepper

Instructions

- Remove the turkey from the refrigerator I hour before roasting. If your turkey was frozen, be sure to thaw it for 2 days in the fridge.
- 2. Preheat the oven to 350°F.
- Combine the oil and seasonings together. Rub all over the turkey. Season the cavity with salt and pepper.
- 4. Stuff the turkey with aromatics such as celery, onion, lemon, and carrots.
- Place the seasoned turkey in an oven bag and place in a large roasting pan. Mom always does it this way.
- 6. Place any remaining vegetables in the oven bag underneath the turkey. Place in the oven at 350°F and roast until a meat thermometer reads 160°F in the thigh. This usually takes about 2 1/2 hours.
- 7. Remove the turkey from the oven and transfer to a baking sheet and tent loosely with foil. Let rest for 10-20 minutes before slicing.





*instacart DELIVERY NOW AVAILABLE! FRESHNESS & SAVINGS DELIVERED RIGHT TO YOUR DOOR!

EAT FRESH FOR LESS! NOVEMBER 21st - 27th, 2024 FOR LOCATIONS VISIT DETWILERMARKET.COM

*PRICES IN FLYER VALID FOR THE DATES LISTED ABOVE AND WHILE SUPPLIES LAST. SORRY NO SUBSTITUTES OR RAIN CHECKS.
ITEMS SHOWN MAY BE PREPARED WITH ADDITIONAL INGREDIENTS, WHICH ARE NOT SHOWN. WE ARE NOT RESPONSIBLE FOR PRINTING OR TYPOGRAPHICAL ERRORS.