

GLATT  KOSHER

Fischer Bros. & Leslie

◆ SINCE 1949 ◆

230 West 72 St. - New York, NY 10023 - 212 787-1715 - November 2021

Website: www.fischerbros.com Email: info@fischerbros.com

Gobble..



Gobble, Gobble it's Turkey Time !

Fresh Turkeys for the Holiday

You can't get fresher turkeys than at Fischer Bros. All of our poultry is free roaming, hormone and antibiotic free. Pre-brined too! Available as whole turkeys, breasts, legs, or as a boneless roast.

Let us do the cooking! In addition to ***Fresh Roasted Turkeys, Boneless Roasts and Turkey Parts***, we offer delicious ***Stuffed Cornish Hens and Rotisserie Capons***.

Also don't forget our ***Homemade Fresh Cranberry Relish, Seasoned Bread Herb Stuffing, Turkey Gravy & Assorted Pies***.

See our complete selection of side dishes on our website at www.fischerbros.com.

Capons Too! Frozen 8 to 12 lbs

Thanksgiving Information

Thanksgiving is Thursday, November 25th and we will be closed that day. We would appreciate your **holiday order by Tuesday, November 9th.** Turkeys are usually available from 12 to 20 lbs. As the holiday approaches, inventories become limited and some turkey sizes may not be available. Please plan to accept your holiday turkey order on Monday or Tuesday if possible.

****See the poultry handling tips on our website and also on page 2 for instructions to keep your turkey fresh.***

Orders for ***Rotisserie Turkeys and Thanksgiving Dinners*** will be accepted for ***Weds. Nov. 24th, delivery or pick up.***

We will be open Friday from 7:00 AM to 2:00 PM for Shabbat shopping but we always appreciate Shabbat orders in advance when possible.

Thanksgiving Dinner for Ten

***Fresh Vegetable Soup
or Chicken Noodle Soup***

Fresh Roasted Turkey

Homemade Bread Stuffing

Roasted Vegetables

Sweet Potato Pone

Oven Roasted New Potatoes

Cucumber Salad

Fresh Cranberry Relish w/ Oranges

Choice of Dessert

Priced at \$ 399.00

Dinner for Six

Vegetable Soup or Chicken Noodle Soup

Boneless Roasted Turkey Breast

or Half a Roast Turkey

Roasted Vegetables

Stuffing, Sweet Potato Pone

Cranberry Relish

Choice of Dessert

Priced at \$ 239.00

Please RSVP by Nov. 10th (212) 787-1715

Turkey Tips

To keep your turkey fresh in the refrigerator, remove it from the plastic bag, rinse with cold water and cover with a clean wet dishcloth or paper towels. You are trying to emulate crushed ice: cold, wet and with air circulating.

To defrost a frozen turkey it usually takes two days in the refrigerator or a day on the counter and refrigerate overnight.