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GALVINELL MEAT COMPANY INC.

“AN OLD SCHOOL BUTCHER SHOP”

Special Interest Articles:

- “An Old School Butcher Shop
- Where’s the Beef?
- Galvinell’s BBQ Store

Individual Highlights:

“Conowingo Pit Beef”
Recipe

Cook-Out Bundle

“AN OLD SCHOOL BUTCHER SHOP”

If, you have never shopped here before, or if you haven’t stopped by here in a while, you owe it to yourself to visit Galvinell’s, we are better than ever! Galvinell’s has the very freshest meats, the widest variety around and great value pricing. It’s a winning combination that you just can’t miss out on. Treat yourself and your family to some really good, really tasty meats. Galvinell’s doesn’t just sell the freshest top quality meats and poultry available, we help you choose

the right cuts and the most suitable preparation method to know the proper cooking times and tell when the meat is done, and much more, add all of these things up and you will know why Galvinell Quality Meats & Poultry has such a well deserved reputation as an “old school” top quality butcher shop, and has held such a strong following for so many years. Fact is, Galvinell’s is practically a Maryland Institution! Stop on by and experience the goodness that is Galvinell Meat Company.

We heartily invite you to experience a smarter, economical, less stressful approach to shopping for meats and poultry. It’s the Galvinell way!

Our family and friendly staff members will be happy to assist you in any way we can.

We know our greatest asset is our customers and without you we would cease to exist.

We strive as a team to earn your loyalty.

WHERE’S THE BEEF?

Recently—If you haven’t noticed grocery stores are doing away with butchers. They are going to pre-packaged meats brought in from outside sources, What if I want a steak 1-1/4” thick or only a ½” thick? You may ask yourself—well here at Galvinell we hand cut fresh meats to your specifications while you wait or if you prefer we will have your previously called in order ready when you are, your choice. Our meats are graded choice or higher and are fresh. We make fresh ground beef daily and our own fresh pork sausage on Thursday’s.

Our meatcases contain the freshest cuts, quality products such as a variety of cheeses, some lunchmeats, amish butter and many many other items.

We are under USDA Federal Inspection and have an Inspector on site daily, we follow strict HACCP guidelines to ensure the safety of all our products.

Simply put—we are not the grocery store, buying here is a different experience but we suggest you give us a try.

We are sure you and your family will enjoy the freshest quality meats available.

Every cut of meat is cut to your specification, vacuum sealed and labeled for your convenience.

Feel free to call and speak to one of our experienced meat cutters at any time you have a question or concern. They are always here to help in any way they can.

Our “Master” BBQ Guru Dan McGrath is here every-day to help with any of your BBQ needs or questions too!!

GALVINELL'S BBQ STORE



Need a new Grill??

Come check out our showroom full of "Meadowcreek BBQ Equipment" and "Green Mountain Pellet Grills"

Need Help??

Dan is here to help you decide which cooker or smoker will best fit your needs, he is an expert!

How About Charcoal, Wood, Brushes, Sauces and Rubs? Yup, we got that too.

We also carry BBQ GURU products as well as knives, aprons, meat slicers, sternos, you need it for BBQ we have it

We would like to introduce our own line of rubs:

- Galvinell's BBQ Blend &
- Galvinell's Cow Crust

RECIPE FOR "CONOWINGO PIT BEEF"

Step # 1: Select a premium piece of top round from Galvinell's

Step # 2: Dust entire piece of meat with Galvinell's Cow Crust Rub

Step # 3: Place meat on Grill or In-direct smoker and cook to the following internal temperatures:

125 degrees = Rare

135 degrees= Medium

145 degrees= Medium Well

160 degrees = Well

Slice and serve on a premium keiser roll top with your favorite topping, some local favorites are horsey sauce or Blues Hog bbq sauce (available in pints, quarts or gallons at Galvinell.

Enjoy!!

TRY OUR COOK-OUT BUNDLE



\$ 145.00

2—Slabs of Spareribs (7 lb avg each)

3 Lb Hot Dogs

4 Pc T-Bone Steaks 16 oz. each

4 Lbs Boneless Sirloin Steaks

5 Lb Box 4 Oz. Ground Beef Patties

6 LB Bone In Chicken Thighs

Please call ahead and allow a few days to prepare!!