

Since 1960.....

Frank & Jeanette Tucker founded Marshallville Packing Company in 1960. Their first employee was a German sausage maker and his recipes are still used today.

Sons, John and Terry, continued the family business until recent years when the third generation, Jim Tucker, took over the business, bringing new innovation and products to the market.

Today we remain one of the largest family-owned meat markets in Ohio. Jim is president of the Ohio Meat Processors Association, and our sausages, hams and bacon win awards each year at that yearly conference. Our work ethic, friendly personal service and commitment to community support continues to keep our legacy alive.

Thank you for choosing Marshallville Packing Company where we "Meat" the nicest folks!



[WWW.MARSHALLVILLE-MEATS.COM](http://WWW.MARSHALLVILLE-MEATS.COM)  
BE SURE TO "LIKE" US ON FACEBOOK!

BE SURE TO "LIKE" US ON FACEBOOK! AND SIGN UP TO GET OUR WEEKLY SPECIALS AND COUPONS BY E-MAIL!

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MARSHALLVILLE PACKING COMPANY IS LOCATED 2 BLOCKS EAST OF S.R. 94 (MT. EATON ROAD) ON EAST MARKET STREET IN MARSHALLVILLE, OHIO.



### Market Hours

Tuesday, Wednesday, and Friday 9-6

Thursday 9-7

Saturday 9-5

Closed Sunday, Monday, and Holidays

Phone: 330-855-2871

\*Prices subject to market fluctuation

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# Holiday Guide



GIFT IDEAS FOR  
THE HOLIDAYS!



## OUR OWN AWARD-WINNING HAM!

COUNTRY SMOKED	16-20#	\$3.19 lb
PEPPER HAM	16-20#	\$3.99 lb
SEMI BONELESS	16-18#	\$3.49 lb
HONEY GLAZED SEMI BONELESS	16-18#	\$4.19 lb
BONELESS NETTED	12-14#	\$4.19 lb
BONELESS HONEY GLAZED	12-14#	\$4.69 lb
SPECIAL DINNER	6-9#	\$4.99 lb
HONEY GLAZED SPECIAL DINNER		\$5.49 LB

### JOHN'S EASY HOLIDAY HAM RECIPE Special Dinner Ham

Place the ham in enough heavy-duty foil to completely wrap. Score top of the ham in ½ " squares. Cover top with pineapple rings, holding in place with ½ toothpicks (break off sharp ends sticking up). Put a maraschino cherry in each ring. Mix ½ cup brown sugar with a big squirt of yellow mustard and enough orange juice to make runny, then pour all over top of the ham. Put ½ cup raisins on top of the ham. Close foil and put in oven or electric roaster for four (4) hours at 325° F. After removing from heat and letting sit for 15 minutes, open top of foil and remove pineapple and cherries and set aside. Place the ham on a cutting board, and cut length wise in quarters then slice across the grain, each slice a quarter ¼" to 3/8 " thick. Place on two (2) serving plates. On one plate of ham place pineapple and cherries on top then pour juice and raisins from foil on top. Leave the second plate as is for those who don't enjoy the fruit. Now serve and enjoy! PS: Yes, you can get it all ready the day before – just put in your refrigerator until ready to heat.



## OUR OWN SMOKED TURKEY!

\$2.79 LB

WHOLE TURKEY, SMOKED TO PERFECTION  
VACUUM PACKED  
(FROM 12-20 lbs)

Bake at 250 degrees for 2 hours or 160°  
With a little water and cover with foil  
FRESH TURKEY \$1.89 LB  
FROZEN TURKEY \$1.79 LB



Ask about  
our gift  
baskets!

### HAM CHERRY SAUCE

1 Can Cherry Pie Filling (21 oz)  
1/2 C. Light Raisins

In sauce pan heat cherry pie filling and raisins to boiling, stirring occasionally. Remove ham to serving platter. Add juices from ham baking pan to cherry sauce and bring to boil. Spoon some over ham on platter. Makes 3 Cups.

### HAM BASTING SAUCE

Combine 1 Cup Brown Sugar, 1 Teas. Dry Mustard, 1 Cup Orange Juice. Use to baste ham during cooking.

**BAKING DIRECTIONS FOR OLD FASHION  
SMOKED HAM**

**15-20 MINUTES PER POUND AT 325-350°  
OR 160° INTERNAL TEMPERATURE**



## STANDING RIB ROAST!

WHOLE, UP TO 14#, WE WILL CUT OFF THE BONE  
AND TIE BACK ON FOR EASY SERVING.  
Standing Rib Roast \$9.99LB  
Prime Rib Roast \$9.99 LB  
Boneless Standing Rib Roast \$10.99 LB

### JOHN'S STANDING RIB ROAST

8-10# Rib Roast  
1 Tablespoon olive oil  
2 Tablespoons salt  
1 Tablespoon fresh ground pepper  
Heat oven to 425 degrees  
Rub roast with oil, salt and pepper. Set in large roasting pan and place in oven. Roast meat for 15 minutes per lb. Check internal temp after 1 hour, 45 minutes. Should read 125 degrees for rare, 135 for medium and 155 for well-done. Remove from oven and tent with foil and DO NOT TOUCH for 15 minutes! 30-35 minutes is better. Slice and serve.

### GIFT CERTIFICATE

GIVE THE GIFT THAT LASTS ALL YEAR!  
YOU CHOOSE THE AMOUNT YOU WISH TO  
SPEND, THERE ARE NO FEES AND NO EX-  
PIRATION DATE. USE ALL AT ONCE OR A  
BIT AT A TIME. GREAT GIFT FOR FAMI-  
LIES!