



Old Country Sausage Shop

Old style tradition and flavour

www.oldcountrysausages.com

Greetings to all!

Here is a long-in-the-making e-newsletter. Much has happened at Old Country Sausage Shop since fall 2008. Our arrangement to hand over the retail operation at the Calgary Farmer's Market in the fall of '08 didn't work out. Klaus and I reassumed control of the business in November 08.

We did have time for 2 fabulous trips, to Mexico and Turin, Italy for Terra Madre. The experience of participating in Terra Madre was inspiring. We returned home completely committed to the Slow Food Movement.

We have had the good fortune of attracting two wonderful women to our team - Roxanna and Guilda. They are doing a terrific job of keeping our Calgary operation running smoothly. Roxanna has a gift for pairing Old Country Sausage with a variety of products to create memorable meals, and Guilda is our expert in all things Mexican.

Thank you all for your ongoing support. Please visit our website at www.oldcountrysausages.com for product updates and new recipes.

Locations:

#7 - 425 13 Street N
Lethbridge, Alberta
Phone: (403) 317-7977
Hours: 10am - 6pm Tues-Sat

Calgary Farmers' Market

H6, 4421 Quesnay Wood Drive SW
Calgary, Alberta

Golf Course Road

PO Box 775 Raymond, Alberta
Canada T0K 2S0
Phone: (403) 752-3006
Fax: (403) 752-3006



Global Midnight Auction :

Prosciutto Ham "To Die For" and Gift Certificates.
Shop Early for Christmas!

Go to globallethbridge.com.

Bidding is from Nov 14-23

Featured Product:

Air Dried Salamis & Prosciutto Hams

Prosciutto ham is a dry cured ham that is usually sliced very thinly, to be used as an appetizer wrapped around

melon or cheese, on an open faced sandwich or a panini. The process of making prosciutto takes a long time, depending on the size of ham. First the ham is cleaned, salted and left for about 2 months. During this time the ham is pressed to drain all blood left in the meat. Next it is washed several times to remove the salt, and is hung in a dark, well ventilated environment. The ham is then left until dry. When the ham is dry it is hung in an airy place, either at room temperature or in a controlled environment for up to eighteen months. Only sea salt is used in our products.

Calgary Farmer's Market

Christmas Hours

Friday Dec 18 9 - 5pm
Saturday Dec 19 9 - 5pm
Sunday Dec 20 9 - 4pm
Tuesday Dec 22 9 - 5pm
Wednesday Dec 23 9 - 5pm
The market will re-open Jan 8, 2010

Lethbridge Store Christmas Hours

Thursday Dec 24 10am-2pm
Open Tuesday Dec 29 to Dec 31 10 - 2pm
Open Tuesday Jan 5, 2010 regular hours

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www.oldcountrysausages.com