



Around 40 million people will go camping this summer in the United States. Most folks camp for 4 days and 3 nights and 60% of them lose something on their trip, the most popular item to lose is a flashlight....

Are you a camper? Whether you prefer tent, trailer or cabin camping, creating some hearty meals over the fire pit is an important part of the experience!

At Gourmet Meat And Sausage Shop, we take care with our cuts of meat in preparing it for you. This month we have sausage made in-house, bacon burgers, pork, chicken and ribs, all ready for your next trip! What could be better....besides not losing your flashlight?

Stop in the shop or call our staff at 303-985-0126 and happy camping!

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## France Has a Butcher Competition?



France is looking for a new generation of artisan butchers.

You might not know it, but being a butcher is an important and well respected job in France. No machinery can pay as close attention to detail as a human butcher, making the job one of extreme delicacy and high esteem.

Because of a shortage of good butchers, the Île-de-France region just held its apprentice butcher competition, to find the best of all the up and coming butchers in the area.

"There's a level of skill to achieve. One animal is never identical to another," said Patrick Paulmier, a butchery teacher. "One day is never like the next."

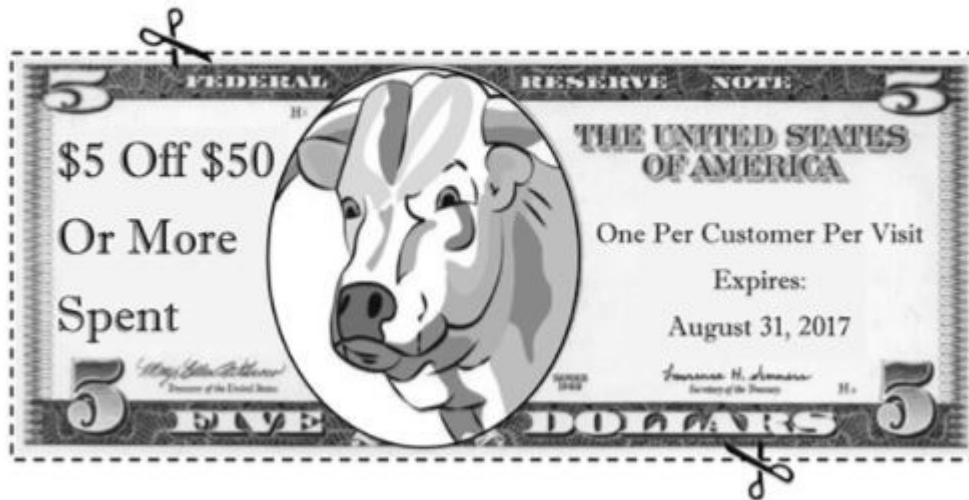
After the regional competition, the winner will go on to compete in a national competition to see who is the best up and coming butcher in the whole of France.

Article: frenchly.us

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## "Beef Bucks" Only For Newsletter Peeps!



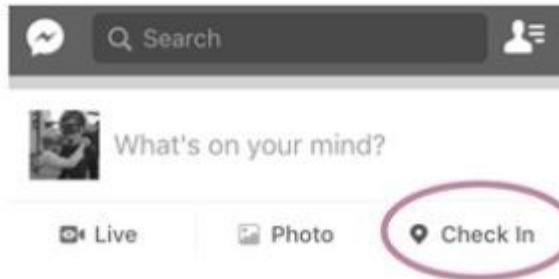
## Stop By For Facebook Fridays!



# Facebook Friday!

Want \$1 Off Your Purchase?

Check in on Facebook and  
tell your friends what you love  
about our quality and selection!



# Hearty Gourmet Foil Packet Dinner



## INGREDIENTS:

- 1 pound hamburger or sausage, or a combination
- 1 cup baby red potatoes, quartered
- 1 carrot, peeled and sliced into coins
- ½ onion, sliced or chopped
- ½ cup canned green beans
- ½ cup red bell pepper, seeded and chopped
- ½ cup sliced mushrooms
- ½ cup peas
- ½ cup frozen or fresh corn kernels
- ¼ cup pesto
- 4 tablespoons butter
- 2 cloves garlic, minced
- kosher salt and freshly ground black pepper
- fresh or dried herbs and spices of your choice

## DIRECTIONS:

Prepare 4 sheets of Reynolds Wrap Heavy Duty Aluminum Foil into 12-inch sheets.

1. Prepare 4 sheets of Reynolds Wrap Heavy Duty Aluminum Foil into 12-inch sheets.
2. Divide the ingredients among the four pieces of foil and place the food in the center of each piece, layering the butter, hamburger and or sausage with the vegetables spices, herbs and flavorings of your choice. Fold the two long edges toward one another and fold over once or twice then crimp tightly. Fold and crimp each short end of the foil toward the middle so that the edges are all tightly sealed.
3. For cooking in the oven, bake on a baking sheet at 350 degrees F for about 30 minutes.
4. For cooking on a grill, cook on medium high for about 10-15 minutes each side, turning occasionally.
5. Depending on your ingredients and how hefty you create your packets, your cooking time will vary.
6. Let the packets cool slightly before serving. Carefully open the packets and serve.

Recipe Credit: [foodiecrush.com](http://foodiecrush.com)

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