

WHY SHOULD YOU SHOP AT DELANO'S?

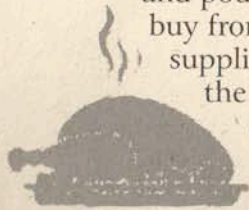
We constantly search for the best in beef, veal, pork, lamb and poultry. We only buy from the best suppliers who have the same high standards in quality and sanitation that we have.

USDA inspected Prime and Black Angus Choice beef—the very best. USDA inspected veal, lamb, poultry and pork. Want to try something different? Game birds, buffalo, alligator and venison are also available.

All of our hamburger is ground to order from meat you select from our case. Our grinder is clearly visible—we don't hide it in the back room. You can see right away how clean it is, and see your meat being ground fresh!

We hand cut all of our boneless meats with a knife, assuring even trim on both sides of the cut. Grocery chains typically cut most of their boneless meats

on a band saw—tearing the meat while the saw blade spreads bacteria over each cut it touches.



*Our business hours are:
Monday - Friday
9:00 a.m. - 8:00 p.m.*

*Saturday
8:00 a.m. - 8:00 p.m.*

Closed Sunday

*We are located in the
Historic West End Market
on the corner of South
Main and Augusta Street.*

Delano's selection of cheeses is unsurpassed. A wide variety of both domestic and imported cheeses is offered with special emphasis given to small U.S.-family cheese producers.

A wonderful example is cheese from the Corralitos Cheese Company. A true "farmstead" production—all of their milk comes from the goats of Five Mile Farms. Hand-crafted and traditional cheeses.



DELANO'S MEATS

Beef

Quality begins with excellent breeding stock—third and fourth generation cattle growers—English Angus and Herefords, corn fed to produce high quality, well-marbled meat.

USDA Prime and Black Angus Choice—cut to order.



Delicatessen

Our delicatessen meats are the best you can buy. Our German Black Forest Ham is produced in Germany, not Tennessee. Delano's offers deli specialties from Europe, Canada and the United States. We seek products with no added chemicals, preservatives, food colorings or MSG.

Buffalo

Raised "naturally" in the shadow of Pikes Peak on the high plains of Colorado—with no growth hormones or stimulants. Buffalo is 30% higher in protein, 70% lower in fat, 50% lower in cholesterol, and has 50% fewer calories than beef. Cook it real slow with the temperature on low. Try buffalo burgers on the grill for your next cookout!

We really enjoy what we do here at Delano's. My staff and I have over 40 years combined experience in the grocery and delicatessen fields. When you come to Delano's, you'll experience professional, friendly and knowledgeable service.

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