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The Prime Times

November 2024

Monthly Marketing

1ST WEEK:

NO-SHAVE NOVEMBER

NATIONAL SANDWICH DAY (NOVEMBER 3)

2ND WEEK:

NATIONAL PICKLE DAY (NOVEMBER 14)

WORLD DIABETES DAY (NOVEMBER 14)

3RD WEEK:

INTERNATIONAL MEN'S DAY (NOVEMBER 19)

4TH WEEK:

NATIONAL CAKE DAY (NOVEMBER 26)

THANKSGIVING (NOVEMBER 28)



Sunday November 3rd is the end of Daylight Saving Time.

Set your clocks back one hour on Saturday night

BLACK FRIDAY



The annual shopping event features thousands of deals. Watch for changes in population, breaktimes and opportunities to participate in Amazon associate appreciation. Consider your best selling items to be offered on your menu that week, and possibly extending service times. Be sure to forward along any seasonal business days you will be CLOSED.

Did you hear about the opportunity to purchase
top quality turkey products?!

Made for Honey Baked Ham stores:

~Sliced Oven Roasted ~Sliced Smoked

Check your email for details!



We all love a classic grilled cheese, how about

THE PERFECT FALL GRILLED CHEESE

INGREDIENTS

- 3 tablespoons unsalted butter (plus more for the bread)
- ½ butternut squash (peeled, seeded and sliced 1/4 inch thick)
- 2 tablespoons maple syrup
- ½ teaspoon chili powder
- add salt and pepper
- 1 sweet onion (thinly sliced)
- ¼ cup balsamic vinegar
- 1 teaspoon sugar
- 8 slices wheat bread
- cheddar cheese (or manchego, thinly sliced)
- 1 cup Almonds (sliced, toasted)

Yum!



Directions

Preheat the oven to 425 degrees F. Line a baking sheet with parchment paper or foil. Melt 2 tablespoons butter. In a large bowl, toss the squash with the melted butter, maple syrup, chili powder, and salt and pepper to taste. Spread in one layer on the prepared baking sheet. Roast until golden and soft, about 20–30 minutes. Set aside and let cool.

Meanwhile, melt 1 tablespoon butter in a medium skillet over medium–low heat. Add the onion and toss to coat. Cook, without stirring, until the onion begins to develop a deep brown color, 10 to 15 minutes. Stir and add the balsamic vinegar, sugar, and salt and pepper to taste. Cook, stirring, until the onion mixture thickens and develops an intense sweetness, about 15 more minutes. Butter 1 slice of bread. On the unbuttered side, add the ingredients in this order from the ground up: cheese, squash, caramelized onion, sliced almonds and more cheese. Close with another buttered bread slice, buttered side up. Repeat with the remaining ingredients to make 3 more sandwiches. Heat a heavy griddle or flat pan over medium heat. Lightly cook each sandwich, in batches if necessary, until the cheese starts to melt, 3 to 4 minutes per side.



Veteran's Day November 11th



The Fallen Soldier Table

Each item on the Fallen Soldier Table represents the emotions and feelings reserved for those who did not come home. The ceremony symbolizes that they are with us, here in spirit. Consider setting a table in your dining area to remember those soldiers whose return is still hoped for.



Read about the symbolism of each item here

[Fallen Soldier Table - Home](#)

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