

Welcome to John R. Dowey & Sons



Est. 1936

John R. Dowey and Son
20 High Street
Lurgan
Co. Armagh
BT66 8AW

Telephone: 028 3832 2547
Email: info@johnrdowey.co.uk
Website: www.johnrdowey.co.uk

Opening Hours

Monday to Saturday 8:30am to 5:30pm
OPEN TO 8PM THURSDAYS, Closed Sunday
We don't close for lunch!

What Makes Us Different?

We buy a premium product supporting local farmers and the economy. Our turkeys & gammons are local. We are aware of inferior products being sold in other local butchers. Our boneless or boneless stuffed turkeys contain 2 breasts and 2 legs from the same "bird". Our fillets are boned from local turkeys. Our pricing is clearly defined and transparent on your receipt. Our Gammons are cured in Portadown with a guarantee sourced from local farms. Our supplies are "born and reared" in Northern Ireland and not imported to be re-labelled or sold as local produce or "supplied" by a local supplier. Our awards prove we have care in providing a superior quality product yet still relevant in price.

Christmas Order Details

If we have got your details incorrect, please accept our apologies and we will endeavour to correct them.

Name:

Address:

Town:

Postcode:

Telephone:

Oven Ready

Boneless Turkey

Boneless & Stuffed

Fillet

Fillet & Stuffed

Number of people catering for

Size or weight required

Free Pop-up pin

when you present this with your order

If you no-longer wish to receive these special offers please tick



Our Christmas Fare



John R. Dowey & Son
Butcher, Delicatessen & Coffee Shop
20 High Street, Lurgan

Dear Customer

Doesn't the year fly-in! Christmas is fast approaching and we are now taking orders for your Christmas Turkey.

We have won "Butcher Shop of the Year" award in Northern Ireland. Proving we really are amongst the best.

We are excited to be one of the few family run businesses, celebrating over 70 years in Lurgan. We pride ourselves in preparing a host of products daily on our premises.

We have been working hard to keep our prices competitive and do regular price checks with special offers in-store. However, we won't compromise our quality for price.

We recently won first place in Northern Ireland for our Pork Honey Bee Sausages and 1st place County Armagh for our traditional pork sausages. In 2010 we have been recognised as one of the best butchers in the UK (Top 18!). Gift Vouchers are available.

We urge you to trust us once again for your order, a £10 deposit will secure your Turkey order and you won't be disappointed.

Kind Regards
Father & Son

John Dowey

Simon Dowey

Oven Ready Turkey

We source all our turkeys locally. Bred and reared for us by Farmers in County Antrim. Generations of skilled husbandry ensures a succulent turkey at Christmas time. This year we are including cooking timers to help estimate the optimum cooking time. Of course we recommend that you don't forget about standing time which allows meat to relax. This means easier carving producing a moist turkey and more yield.



Boneless Turkey, Boneless and Stuffed Turkey

We pride ourselves in the preparation of all our turkeys with Butchers and Chefs trained by us personally. Removing the bones from your turkey, it makes it easier to slice with very little waste. Ideal for those who like the boneless style of fillet but love the flavour of the leg. We prepare many different flavours and varieties of stuffing.



Turkey Fillets

We guarantee that all our fillets come from "Poults" that have been reared in Northern Ireland. We have boned these on the premises by our trained staff. There will be a limited number of fixed weights, so order soon! Increasingly we have found a higher demand for "white breast meat only". We can also stuff a fillet of turkey for you with a wide variety of different flavours of stuffing. We can also cook these.



How much to buy?

Estimate how many you are going to serve and allow approximately 8 oz or 225 grams per person of raw meat.

How long to cook?

20 minutes per lb OR 45 minutes per Kilogram approx
And allow 30 minutes approx resting time covered with tinfoil before carving.

Gammons & Cooked Gammons

All our Gammons are sourced locally from Portadown. All the Hams or Gammons have been "Cured" using time honoured methods which have been handed down from generation to generation. We bone and split these Gammons into more manageable portions and then vacuum pack these for your convenience. The Gammons can also be cooked for you with a wide variety of weights available from our Delicatessen. They are available plain or coated with Honey and Cloves for that extra Christmas flavour. We suggest boiling your gammon in water approx 20mins per lb 45mins per kilo and finish in the oven approx 30mins. Alternatively boil in Coke and ground all-spice!. Why not order your cooked gammon while ordering your Turkey.



Cooked Meat Platters

This year we are offering cooked meat platters. Our experienced staff prepare, slice and decorate the platter with your choice of cooked meats from our extensive range. Please order in sufficient time, let us take the hassle out of preparing the Boxing day treat when Family can help themselves to "Cold Cuts" from our buffet selection.



Salads

We have over 40 different fresh salads prepared daily to choose from. We prepare these on the premises and feel sure you will be spoilt for choice. However, if you wish to order a quantity this Christmas to serve with your cold cuts then allow us to take the strain and we will be glad to package these in our special dishes.



Additional Information

Please remember due to the pressure of demand in Christmas week some of our regular items are not available so we may advise buying a week in advance and freezing, eg our extensive variety of speciality sausages are reduced. We regret we can not take orders by phone, as we require a small deposit to provide you with a receipt of your order.