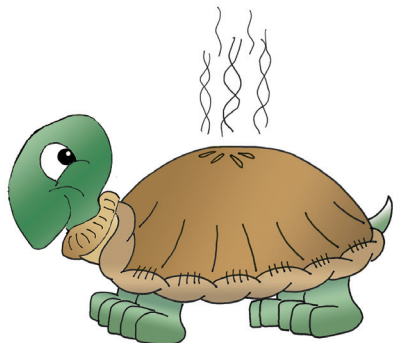


Enjoy our pasties at home,
at the lake,
deer shack, fish house,
or right here on
our back deck or
inside our store.

If you want pasties
for a crowd,
give us a call.

We can make a batch
just for you, and
even have them
hot-to-go!

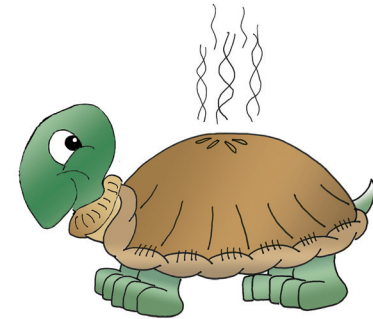
We will need to know
a day in advance
if you want a batch
(36 pasties)
or more for your event.



Pasties Order

- | | # |
|---|-------|
| <input type="checkbox"/> Original | _____ |
| <input type="checkbox"/> Reuben | _____ |
| <input type="checkbox"/> Breakfast | _____ |
| <input type="checkbox"/> Canadian bacon | _____ |
| <input type="checkbox"/> Italian | _____ |
| <input type="checkbox"/> Spinach | _____ |
| <input type="checkbox"/> Southwestern | _____ |

Turtle River Pasties



12486 Highway 71 Connection
in Turtle River

Ten miles north of Bemidji
on Highway 71, next to
the 71 Mart Convenience Store

218-586-4004

Open
Tuesday-Friday 10-6
And Saturday 9am to 1pm

About our Pasties:

A pasty (pronounced *pass-tee*) is a folded meat and vegetable pie, which apparently originated in Cornwall, England, where it was popular as a hearty, convenient meal to take down into the mines. Most cultures have developed some variation of a pasty, since they really are a nearly perfect food (they would be perfect if they had no calories). Pasties make a convenient, hearty meal all nestled in a delicious wrapper. Most pastry crusts are made using either lard or shortening, and the ratio is generally 1 part fat to 3 parts flour. We use 100% pure butter, and have cut the ratio as far back as we dare, to 1 part fat to 4 parts flour. Our fillings are made using meats that we make ourselves. We use **our own** smoked beef brisket, corned beef, Canadian bacon, and sausages. Our briskets are Certified Angus beef and we only use the leaner trimmed flats. Slow smoking and curing our own meats takes a lot of time, but it is what makes our pasties different from the rest.

7 Varieties:

Original: We try to stay close to what the purists call a true pasty. We are, however, guilty of trying to make it with a bit more flavor. Made with smoked brisket, potato, carrots, onion, enough rutabaga to appease the purists, and beef gravy.

Reuben: Our own lean corned beef, slow baked, thinly sliced, and mixed with sauerkraut, natural Swiss cheese, and our own dressing. We add a touch of caraway and rye flour to the crust.

Breakfast: Our own smoked Country Style sausage, potato, eggs, onion and cheddar cheese combine to make a tasty breakfast package.

Canadian bacon: Good for breakfast or anytime, our own cured and smoked Canadian bacon, potato and Cheddar cheese- simple and delicious.

Italian: Our own Italian sausage, ricotta, parmesan, mozzarella and pizza sauce. We even add garlic and parmesan cheese to the crust before baking.

Spinach: A meatless version of our Italian. For those who want a tasty meat-free meal (and no lard in the crust)

Southwestern: A Tex-Mex variety that is about as far from a traditional pasty as we go (so far). Our smoked brisket is chopped and mixed with black beans, re-fried beans, onion, cheddar cheese and chunky salsa.

Sauces and Toppings:

Beef gravy, our own Russian dressing, pasta sauce, pizza sauce, salsa, hot sauce, sour cream, and even ketchup is available to accompany the pasty of your choice.

Heating Instructions

Pasties are baked and frozen to be re-heated in a 350 degree oven for 30 to 40 minutes, if they go into the oven frozen. Placing the wrapped pasty in the microwave oven for one minute prior to baking will reduce the baking time by about 10 minutes.

If you give us 20 minutes, we can have your pasties piping hot. To pick up hot pasties without having to wait, give us a call 20 minutes before picking them up. We also serve pasties hot out of the oven. But what comes out of the oven will not be the same variety every day.

