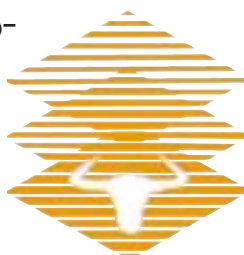




# GEORGE L. WELLS MEAT COMPANY PRODUCT GUIDE

PRESENTING A SUPERIOR LINE OF FOOD SERVICE PRODUCTS!

Our commitment to excellence is our customers' assurance of uncompromising value, quality and service. As the premiere center-of-the-plate protein supplier in Pennsylvania, Delaware, New Jersey, Maryland, and Washington D. C., we con-



tinually strive to meet our customers' expectations. Our goals are reflections of the elite customer base we are honored to serve. George L. Wells Meat Company: Exclusively for Hotels, Restaurants and Institutions.

*Since 1908*

BEEF .....	2
VEAL .....	4
PORK .....	4
LAMB .....	5
CHICKEN .....	6
TURKEY .....	6
CORNISH & GUINEA HENS .....	6
OTHER GAME BIRDS .....	6
DUCK & GOOSE .....	7
OSTRICH .....	7
FOWL & SMOKED POULTRY .....	7
RABBIT .....	7
BUFFALO .....	7
VENISON .....	7
REPTILES .....	7
WILD BOAR .....	8
SAUSAGE .....	8
BACON .....	9
LUNCHEON MEATS .....	9
HAM .....	9
MEATBALLS, SCRAPPLE & WAFER STEAKS .....	9
FRANKS .....	9



SEAFOOD .....	10
SHELLFISH .....	11
BEVERAGES .....	13
DAIRY PRODUCTS .....	14
OILS & VINEGAR .....	15
PREPARED FOODS .....	16
SOUPS & SOUP BASE .....	16
CRACKERS, CROUTONS & ESCARGOT .....	17
TACO SHELLS & TORTILLAS .....	17
ORIENTAL NOODLES & RICE .....	17
PASTA .....	18
SPICES .....	19
CONDIMENTS / PC .....	20
NUTS & MINTS .....	20
SAUCES, GRAVIES & PASTES .....	21
PASTRIES & MIXES .....	21
VEGETABLES .....	22
FRUIT .....	23
APPETIZERS & HORS D'OEUVRES ...	24
CAVIAR, PUREES, PATES, MOUSSES & TRUFFLES .....	25
DESSERTS .....	26
GROUND BEEF SAFETY .....	28



GEORGE L.  
**Wells**  
MEAT CO.

"A Cut Above the Rest"

982 North Delaware Avenue • Philadelphia, Pennsylvania 19123

1-800-523-1730 • (215) 627-3903 • Fax: (215) 922-7648 • [www.wellsmcats.com](http://www.wellsmcats.com)

# BEEF CUTS

CUTS AVAILABLE IN PRIME, CHOICE, SELECT ,  
NO ROLL & COMMERCIAL



**ibp**



**Ben Franklin Foods, inc.**



## BEEF

### FRESH & FROZEN USDA

Beef Back Ribs  
 Beef Back Ribs: Split  
 Beef Bones: Whole or Cut  
 Bone Marrow  
 Bone: Shin Cracked  
 Blade Meat: Deckle  
 Blade Meat: Deckle Cut  
 Brisket: Fresh  
 Brisket: Fresh, 1st Cut  
 Brisket: Fresh, Nose Off  
 Chuck: 3-Way or 2-Way Boneless  
 Chuck Shoulder Tender  
 Chuck Roll  
 Flank Steak: Bulk  
 Flank Steak: Indiv. Vac. Packed  
 Inside Skirt  
 Knuckles  
 Liver: S&D or Sliced  
 London Broil  
 Beef Ox Tails: Whole or Cut  
 Ribeye, Boneless or Boneless Cut  
 Ribeye Roll: Frozen, Comm  
 Rib Export & Export Cut  
 Rib 109  
 Round: Bottom, Eye or Flat  
 Round Top: S&T Net or Gross  
 Round Top: Denuded Cap-On,  
 Single Muscle or Beef Barron  
 Round: Whole  
 Round: Steamship or Buffet  
 Round: Mini or Mini Boneless  
 Short Loin: Trimmed & Cut  
 Short Loin Super Trim  
 Short Ribs, Bone-In: As Is or Sized  
 Shoulder Clod  
 Special Trimmings

Strip, Bone-In Shells: Whole or Cut  
 Strip, Boneless:  
 2x3: Whole or Cut  
 1x1: Whole or Cut  
 Dry Aged or Dry Aged Cut  
 Super Trim, Whole or Cut  
 Suet  
 Tender Peeled, Whole or Cut:  
 5-Up or 190A  
 Tender Peeled Fix Roast  
 Tender Whole, 7-Up: CH  
 Tender, Hanging: As Is or Skinned  
 Top Sirloin Butt: Whole or Cut  
 Trimmings  
 Tripe  
 Tri-Tips: Whole or Trimmed

### PROCESSED BEEF

Bolar Roast  
 Bottom Butt Steak  
 Broiler Steak  
 Bracciole  
 Cubes  
 Ground Beef: Regula  
 Special or Wellsburger  
 Hamburger Patties  
 Filet Steak:  
 T&S: CC, GLW, EE or Rope-Off  
 Filet Head Steak  
 Filet Tails: Sized or Random  
 Filet Tips  
 Flat Iron Steak  
 Liver: 4 oz. or 6 oz. - 10 lb.  
 Manhattan Steak  
 Ranch Steak  
 Rib Steak: Bone-In or Boneless  
 Rib Steak: Frenched  
 Shoulder Tender  
 Sirloin Cubes  
 Sirloin Top Butt Steak, T&S  
 Strip Steak:  
 Boneless: CC or EE  
 Bone-In or Dry Aged CC  
 End Steak or Pin Bone  
 Regular or Denuded  
 Stroggonoff  
 Swiss Steak  
 T-Bone Steak  
 Porterhouse Steak



## WELLS' WARRANTY

These Steaks have been freshly hand cut by our Journeyman Butchers from aged Western corn fed beef. They have been skillfully trimmed to our own rigid specifications to insure maximum yield and consistent uniformity for our customers. In addition, the special wrapping insures the



product a maximum shelf life, without freezing, of eight days under proper refrigeration. Consequently, these steaks are unconditionally guaranteed by the George L. Wells Meat Co.

Sincerely,  
*James Conboy, President*

# CERTIFIED ANGUS BEEF TO

**DRIED BEEF**

## CERTIFIED ANGUS BEEF

- Fresh Brisket
- Chuck: Inside or 3-Way Boneless
- Flank Steak: Bulk or Indiv. Vac. Pack
- Ribeye, Whole or Cut:
  - Boneless, Export or 109
- Round: Bottom, Top, Barron or Eye
  - Flat or Flat Pinned
- Round Top: S&T Gross or Net
- Round Top: Denuded Cap-On, Single
  - Muscle or Beef Barron
- Short Loin, Whole & Cut:
  - Trimmed or Super Trim
- Shoulder Clods
- Special Trim
- Steamship Round: Whole
- Strip, Bone-In Shells: Whole,
  - Cut, Dry Aged or Dry Aged-Cut
- Strip, Boneless:
  - 2x3: Whole or Cut
  - 1x1: Whole or Dry Aged (Whole or Cut)
  - Steak-Ready
- Tender Peeled:
  - 5-Up: Whole & Cut
  - 190A: Whole & Cut
  - Fix For Roast
- Tender, 7-Up: Whole
- Tri Tips: Regular or Trimmed
- Top Sirloin: Flap, Butt, Butt-Cut,
  - Butt Peeled or Heart

## PROCESSED C.A.B.

- Cubes
- Ground Beef: Patties, or Wells Burgers
- Filet Steak:
  - T&S: CC, GLW, EE or Rope-Off
- Filet Head Steak
- Filet Tails: Sized or Random
- Filet Tips
- Flat Iron Steak
- Rib Steak: Boneless, Bone-In or Frenched (Cowboy)

- Top Sirloin Steak, T&S: CC
- Strip Steak, Boneless: CC, EE,
  - End, Dry Aged CC or Pin Bone
- Strip Steak, Bone-In: CC
- Swiss Steak
- T-Bone Steak
- Porterhouse Steak

## KOBE BEEF

- Brisket
- Cafe Round
- Chuck Roll
- Eye Round
- Flank Steak
- Flat
- Knuckle Peeled
- Ribeye
- Short Loin, Trimmed
- Short Rib: Bone-In or Boneless
- Shoulder Clod
- Sirloin Butt: Ball Tip or Flap
- Strip 0x1
- Tender Peeled
- Top Round
- Top Sirloin Butt
- Tri-Tip, Peeled

## PROCESSED KOBE BEEF

- Ground Kobe
- Hamburger Patties, 8 oz.

## DRIED BEEF

- Frizzling
- Sliced
- Knuckle



## LIFE CAN'T HAVE TOO MUCH FLAVOR.™

George L. Wells Meat Co. is proud to offer Certified Angus Beef, certified by the USDA with such strict standards that only 7 out of 100 cattle make the grade. Now that's tasty beef!

For more information and recipes, visit these industry websites:

- Certified Angus Beef Program ..... [www.cabprogram.com](http://www.cabprogram.com)
- National Cattleman's Association ..... [www.cowtown.org](http://www.cowtown.org)

# VEAL TO PROCESSED PORK



## VEAL CARE & STORAGE

**Refrigerate** veal as soon as possible in the coldest part of the refrigerator. Unopened, pre-packaged fresh veal may be stored for 1 to 2 days.

Properly packaged, veal can be **frozen** as long as 6 to 9 months, depending upon cut and freezer condition. Freeze quickly and store at 0° F or below.

Three methods can be used to **thaw** frozen veal. The best method is to defrost veal in the refrigerator in its original wrapping. Gauge defrosting time from ground veal by the package thickness.

*For more information about veal contact the Beef Industry Council, Chicago, IL.*



## VEAL

Brains  
Breast: Bone-In or Boneless  
Brisket  
Bones: Whole or Cut  
Calf Feet: Whole or Split  
Cheeks  
Eye Rounds, FF: Whole, Cut or Pinned  
Hearts  
Hips  
Kidneys  
Leg (GF, MF, FF or Nature):  
TBS, Block or Top Round  
Loin, Baby T-Bone: Bone-In or Boneless  
Loin: Full or Full Split  
Boneless: 0x1 & 1x1  
Trimmed: FF Whole, Split or Cut  
GF Whole or Cut  
Liver, Regular or FF:  
S&D, Cut Gross or Net  
Neck Roast  
Rack: 6 Bone, CB-Out, Cut, Split, or Frenched  
Rack, Chop Ready:  
6 Bone or 7 Bone: Whole or Cut  
Ribeye, Boneless: 1x1 or 0x0  
Shins  
Short Loin Flank  
Shoulder : Regular or Boneless  
Sweet Breads  
Sweet Bread Hearts  
Tender, MF or FF: Whole or Cut  
Tender Tails: FF  
Tongue  
Trimmings

## NEW ZEALAND VEAL

Bones  
Loin Eye, Boneless - 6-8 oz.  
Rack, Frenched - 12/14 oz.  
Shank, Frenched - 16/18 oz.

## PROCESSED VEAL

Baby T-Bone Chops  
Bacon  
Chops: Loin or Porterhouse Loin

Rack Chops: GLW, Export, Frenched or Frenched To Eye  
Cubes  
Cutlets (GF, MF, FF or Natural):  
As Is, CIX, PP or Top Round  
Eye Round: PP  
Cutlets, Pounded:  
Leg  
Top Round  
Ground Veal  
Osso Bucco  
Pastrami  
Patties, Raw - 10 lb. or 12 lb.  
Breaded, 4 oz. or 5.3 oz.  
Unbreaded: 4 oz. or 6 oz. - 10 lb.  
5.3 oz. - 10 lb. or 12 lb.  
St. Louis Ribs  
Scallopine  
Stroganoff  
Tender Medallions: MF or FF

## PORK

### FRESH PORK

Back Ribs: Domestic  
Bones, Hocks: Fresh or Smoked  
Boston Butt: Bone-In or Boneless (BRT or Seasoned)  
Casing  
Caul Fat  
Fat: Solid or Ground  
Fatback: Solid, Ground or Salted  
Fresh Ham: Bone-In, Boneless, BRT & Boneless Seasoned  
Liver  
Loin: Bone-In, Boneless, BRT & Cut  
Loin, Center Cut or Smoked:  
Bone-In, Boneless, BRT or Cut  
Loin Ends  
Salt Pork  
Ribs: St. Louis or Spare  
Shoulder: Bone-In, Boneless or Picnic  
Stomach  
Tenders: Regular, Cut or Denuded  
Trimmings  
Whole Pig

*Trivia:* **Steak** – The word is derived from an old Saxon word, steik, meaning meat on a stick. Contrary to popular belief, **London Broil** is the name of a recipe and not a cut of beef. **Sirloin** – It is said that Henry VIII, King of England, was so impressed with this meat cut that he pulled out a sword and dubbed it Sir Loin.

# FRESH & PROCESSED PORK TO

# LAMB CUTS

## PROCESSED PORK

Center Cut Chops: Boneless, GLW  
or 4 oz. Bone-In - 1/10 lb.  
Chops: Porterhouse, Frenched,  
Frenched To Eye, Smoked or EE  
Cubes or Cutlets  
Ground Pork  
Osso Bucco  
Ribs: Country Style  
Stroganoff  
Tender Medallions  
Tenderloin, Smoked

## SMITHFIELD LEAN GENERATION FRESH PORK

Chops, Processed:  
Boneless or GLW  
Boneless w/ Apple Bacon  
Frenched or Frenched To Eye  
Porterhouse or Strip Steak  
Loin:  
Whole or Cut  
Center Cut, Rib or Rib-Cut  
8-Rib, Chined or Chined Cut  
(Pork Prime Rib)  
Boneless, Strap Off Whole or Cut  
Ribs: Back 1.75 - 2 lbs.; or St. Louis  
Tender: Whole, Cut or Medallion  
Top Round

## STOCKMASTERS

Stuffed Pork Loin  
Stuffed Chicken Breast  
w/ Cranberry or  
Crab Meat, 8 oz.  
Stuffed Turkey Breast



## LAMB

Bones: Whole or Cut  
Chucks  
Kidneys  
Leg: Bone-In or Boneless  
Loin:  
Full, Trimmed or Trimmed Split  
Boneless or English Royal  
Rack: CB-Out, S&F or S&F-N/WT  
Shoulder: Bone-In or Boneless  
Top Rounds: Regular or Denuded  
Shanks: Hind or Fore  
Shanks, Domestic: Cut or Frenched  
Whole

## PROCESSED LAMB

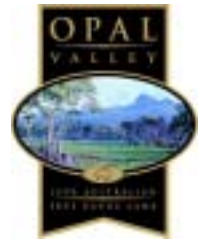
Cubes  
Ground Lamb  
Leg Steak: Bone-In  
Loin Chops: Bone-In, Boneless  
or English Royal  
Rack Chops  
Osso Bucco  
Sirloin Steaks  
Stroganoff

## AUSTRALIAN IMPORTED

Leg, Boneless  
Loin Eye: Boneless  
Loin, Trimmed: Bone-In Whole or Cut  
Rack: Frenched Whole or Cut  
Shank, Frenched

## NEW ZEALAND IMPORTED

Leg: Boneless or Semi-Boneless  
Loin Eye, Boneless  
Lollipop Chops  
Mini Crown Roast  
Rack: Baby or Frenched Cap Off  
Shank, Imported  
Spare Ribs  
Tenders  
Top Sirloin Butt



## CONSUMER TIPS

**Marinades & Rubs:** Add unique flavors and extra tenderness to meats by using marinades and rubs.

*Marinades* are liquids made with three basic ingredients – an acidic component (like vinegar or lemon), oil and seasonings (like herbs and spices). You marinate the uncooked meat by “soaking” it in the marinade in the refrigerator for 30 minutes to overnight.

*Rubs* are mixtures of spices and herbs that are rubbed directly onto the meat before it is cooked. Rubs are particularly good for grilling. The rub combines with the natural juices of the meat as it is being cooked to create a powerful flavor punch. Rubs can be applied overnight or just prior to preparation.

### Eight Ways To Cut Fat Without Cutting

**The Taste Of Pork:** While, on average, all cuts of pork are leaner today, there are 8 cuts of fresh pork that represent the leanest cuts of pork available. These 8 cuts fall between the skinless chicken breast and thigh in terms of total fat and saturated fat content.

Remember this rule of thumb: The leanest cuts of pork come from the loin or leg, such as pork tenderloin or loin chop.

Calories and fat on all the cuts can be further reduced by trimming all visible fat from lean cuts before cooking. Removing visible fat prior to cooking reduces the total fat content by an average of 50%. Trimming prevents fat from migrating into the meat during cooking.

# CHICKEN, TURKEY & GAME BIRDS



## CHICKEN

Chicken: Whole or Cut  
Chicken Shells: Whole or Cut  
Breast, Bone-In: Whole, Cut or Split  
Breast, 1st Joint On: Whole or Split  
Breast, Boneless: Pop-Out,  
Random, Sized Bulk, or  
Sized Individual  
Cutlets: Pieces or Random  
Cutlets, Sized: Bulk or Individual  
Vacuum Packed  
Drumstick  
European: Half, Breast or Legs  
Gizzards  
Ground Chicken  
Legs: Whole or Split  
Livers, Necks or Backs  
Sandwich Steaks, Sliced: 4 oz.,  
5 oz. or 6 oz. - 10 lb.  
Tenders  
Thighs: Bone-In or Boneless  
Thighs, Boneless: Skinless  
Wings  
Wing Drum, 1st & 2nd Joint  
Whole Perdue or Cut

### BELL & EVANS FREE RANGE

Whole or Whole Cut  
Shells: Whole or Cut  
Breast:  
Bone-In: Whole or Split  
Boneless, Sized  
Cutlets: Random or Sized  
Euro Breast: Whole or Halves

## TURKEY

Breast, Bone-In: 10-12,  
12-14, 14-16 or 16-18  
Breast, Boneless: Bag or Foil  
Cutlets  
Drumstick  
Legs  
Ground Turkey: All White, Combo  
Frozen or Fresh  
Ground Turkey Burgers:  
All White or Combo  
Tenders or Thighs  
Whole: 10-12, 12-14, 14-16, 16-18,  
18-20, 20-22, 22-24, 24-26,  
26-28, 22-28 or 30-Up  
Whole Boneless, Wampler  
Whole Boneless Roast, Fresh  
Wings

## OTHER GAME BIRDS

Cornish Hens (Frozen): 16 oz., 18 oz.,  
22 oz. or 24 oz.  
Cornish Hens: Boned or Euro Boned  
Euro Guinea Hen Breast  
Guinea Hens  
Partridge  
Pheasant: 2.5 lb. or 16-18 oz.  
Pheasant Breast:  
Boneless or European Boned  
Ground Pheasant  
Pheasant Legs  
Pheasant Thighs: Boneless  
Poussan: Bone-In or Semi-Boned  
Quail: Bone-In or Semi-Boned  
Quail Scallopini  
Squab: Bone-In or Semi-Boned



MacFarlane Pheasant Farm, Inc.

# GAME BIRDS TO

# REPTILES

## DUCK & GOOSE

### ASSORTED ITEMS

Duck Foie Gras: "A", "B", "C"  
 Duck Foie Gras w/ Truffle: 14 oz.  
 Euro Duck: Halves, Breast or Legs  
 Fabrique Delices Duck Leg Confeit  
 Free Range Duckling:  
 Long Island Whole - 5-5.5 lb.;  
 or Boneless Breast - 12-14 oz.

Geese

Rolled Goose Mousse:  
 Plain or w/ Truffle

### GRIMAUD

Breast, Boneless: Hen, Drake  
 Magret or Smoked Magret  
 Duck Fat, Rendered  
 Duck, Prosciutto  
 Muscovy Legs: Hen or Drake  
 Whole Muscovy: Hen or Drake

### MAPLE LEAF

C&D Regular  
 Fresh: Whole or Cut  
 Gold Label  
 Breast, Boneless (Fresh or Frozen):  
 Cajun, Honey Orange, Pepper  
 Crusted, Roasted Garlic or  
 Tequila Lime  
 Cooked Halves: Regular,  
 Rotisserie or Sczechwan  
 Duck Fat, Rendered - 3.5 lb. tub  
 Legs: Regular or Confeit  
 Tenders: Breaded or Raw  
 Bones  
 Livers



## OSTRICH

Filets: 6 oz.  
 Fan Filets  
 Ground Ostrich: 1 lb.  
 Scallopini  
 Tri-Pack Muscles



## FOWL & SMOKED POULTRY

Fowl, Cryo-Vac  
 Roaster: Cryo-Vac, Breast  
 or Wings  
 Smoked Breast, Nodines: Turkey,  
 Chicken, Duck or Pheasant  
 Smoked Duck Meat Slabs  
 Smoked Turkey Butts or Wings

## RABBIT

Rabbit: Whole or Legs  
 Rabbit Saddle: Bone-In or Boneless  
 Rabbit: Premium Parts

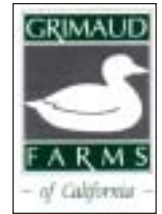
## BUFFALO

Cubes  
 Flank Steak  
 Ground  
 Osso Bucco  
 Ribeye  
 Ribs: Short or Export  
 Short Loin  
 Strip, 0x1  
 Tender  
 Top Butt  
 Top Round



## VENISON

Bones  
 Cubes  
 Cutlets  
 Flank Steak  
 Ground  
 Leg, Boneless  
 Leg Steak, 4 oz.  
 Loin: Boneless or Bone-In (Whole or Cut)  
 Loin Chop  
 Osso Bucco  
 Rack: Whole or Cut  
 Rack Chop  
 Saddle: Bone-In  
 Short Loin: Boneless  
 Tender



ROCKY MOUNTAIN BUFFALO CO.

### SERVE WILD GAME

Game is a nutritious alternative to traditional center-of-the-plate meats. Wells offers only the highest quality for superior taste and unsurpassed value!

**cervena**  
 NATURAL TENDER VENISON



**Graham Brown**

EXECUTIVE CHEF,  
 CERVENA COUNCIL

# WILD BOAR & SAUSAGE



## WILD BOAR

Osso Bucco  
Rack: Whole or Cut  
Saddles: Whole or Cut  
Shoulder, Boneless  
Strip, Boneless  
Tenderloin

## SAUSAGE

### GAME SAUSAGE

Buffalo Sausage  
Duck Sausage  
Cajun Alligator Sausage  
Pheasant Sausage  
Rabbit Sausage  
Venison Sausage  
Wild Boar Sausage

### AIDELLES SMOKED SAUSAGE

Apple & Chicken: Regular & Mini  
Chicken & Turkey: Habanero &  
Roasted Green Chili, Thai, or  
w/ Sun-Dried Tomato  
Duck & Turkey  
Fresh Lamb w/ Rosemary  
Lemon Chicken  
New Mexico  
Turkey & Cranberry  
Whiskey Fennel

### ASSORTED SAUSAGE

Brown & Serve  
Garlic  
Maglio Italian: Hot or Mild Rope

### FABRIQUE DELICES SAUSAGE

Boudin Blanc - 1 lb., 5 per Pack  
Garlic Sausage - 1.5 lb. ea.  
Garlic Sausage En Croute - 1.5 lb. ea.  
Merguez Sausage - .8 lb., 6 per Pack

### HATFIELD SAUSAGE

Italian, Mild & Hot: Bulk or Rope  
Hot  
Kielbasa  
Knockwurst  
Link: 1 oz. & 2 oz.  
Patties  
Pork: Bulk

### FONTANINI SAUSAGE

Breakfast Sausage - 1 oz. and 2 oz.  
Sausage Patties - 1.5 oz.  
Rope Sausage: Hot or Mild Italian  
Smoked Polish Kielbasa, 3-1 w/ Nat. Casing

### MARTIN'S SAUSAGE

Andouille  
Apple  
Beef  
Chicken & Apple  
Chorizo  
Garlic  
Italian (Bulk, Link or Rope): Mild or Hot  
Italian: w/ Pepper & Onion  
or w/ Provolone & Parsley  
Lamb  
Kielbasa  
Luganega  
Mushroom  
Pork: Bulk, Fingerlink, Link or Rope  
Turkey  
Veal

### NODINE'S SMOKED SAUSAGE

Andouille  
Banger  
Bourbon  
Chorizo  
Venison

### SCHALLER & WEBER SAUSAGE

Bratwurst  
Bockwurst  
Knockwurst

## STATE OF THE ART

*Please  
Join  
Us!*

George L. Wells Meat Company's Information and Education Dept. provides unique demonstrations and tours to Culinary and Hotel & Restaurant Schools such as Penn State University and the Philadelphia Restaurant School. Please call anytime to schedule your own tour of our federally-inspected facility: (215) 627-3903 or (800) 523-1730.





# BACON TO

# FRANKS

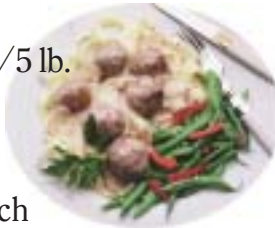
## BACON

Apple-Smoked: Slab or Sliced  
 Bits  
 Canadian  
 Ends & Pieces  
 Hotel  
 Irish  
 Layout  
 Pancetta  
 Retail  
 Rindless: Slab  
 Thick Sliced  
 Veal



## LUNCHEON MEATS

Bologna: All Beef or Lebanon  
 Capocola  
 Chicken, Diced: All White or Combo  
 Chicken Meat, Pulled  
 Chicken, Rolled: All White or Combo  
 Corned Beef Flat: Cooked  
 Corned Beef: Bottom Round, Cooked  
 Corned Beef: Round - 2 Halves  
 or Brisket - 1/10-12 lb.  
 Cotteghino  
 Keilbasa, 6" 4-1: 2/5 lb.  
 Liverwurst  
 Mortadella  
 Pastrami, Flat  
 Pepperoni Sandwich  
 Pepperoni: Sliced or Yard Stick  
 Pork Roll  
 Salami, Cooked  
 Salami, Genoa: Citterio, Dilussa,  
 Sam Remo or Kosher  
 Smoked Beef Tongue  
 Smoked Pork Butt  
 Sopresata  
 Spiced Beef  
 Top Round, Cooked  
 Turkey Breast, : Cooked or Smoked;  
 George L. Wells Private Label;  
 Emil's Brand  
 Turkey Ham or Pastrami  
 Turkey Roll



## HAM

Boiled  
 Breakfast  
 Black Forest  
 Canned  
 Country Style  
 Cure 81  
 French  
 Lean Choice  
 Hickory Valley - 3/10-12 lb.:  
 Chef or Country  
 Old Thyme  
 Party  
 Pepper  
 Prosciutto: Citterio, Danielle,  
 Hormel or Parma  
 Semi-Boneless  
 Smoked: Boiled, Bone-In (Whole  
 or Cut), Boneless, Spiral Sliced,  
 Buffet or Pit  
 Tasso  
 Tavern  
 Virginia Baked  
 Westphalian



## MEATBALLS, SCRAPPLE & WAFER STEAK

Meatballs: Raw or Cooked  
 Meatball, Italian Wedding Soup  
 Scrapple: Habbersett, Hatfield,  
 Kirby & Halloway  
 Beef Wafer Steak: Marinated,  
 Solid or Sliced  
 Chicken Wafer Steak  
 Pat's Choice Beef

## FRANKS

### DIETZ & WATSON, FALLS BRAND OR HATFIELD

All Beef: 4-1, 6-1, 8-1, Super 5-1  
 All Meat: 8-1, Super 5-1 or 10-1  
 Cocktail Franks: Regular or Kosher  
 Foot Long  
 Franks, Kosher: Hebrew National



Foodservice



1-800-523-1730  
 or (215) 627-3903  
 Fax:  
 (215) 922-7648  
 www.wellsmeats.com

# SEAFOOD: FRESH TO FROZEN



*We stock a complete line of fresh seafood.*

*These products are seasonal in nature.*

*Please contact your sales representative for availability.*



## SEAFOOD

### FRESH CATCH

Artic Char: Whole or Filet  
Bluefish: Whole or Filet  
Cat Fish: Filet  
Cod Filet  
Fish Bones  
Flounder, Baby  
Flounder Filet: 2-4/4-6 oz./6-10 oz.  
Fluke Filet  
Grouper: Whole or Filet  
Grouper, Silver: Whole or Filet  
Haddock Filet  
Hake Filet  
Halibut: Whole or Filet  
Mahi Mahi: Whole or Filet  
Marlin Loin  
Monk Filet: Large or Run  
Opah Filet  
Pampano: Whole or Filet  
Perch Filet, Ocean  
Perch, Freshwater (Lake Victoria)  
Pollock Filet  
Rockfish, Wild: Whole or Filet  
Salmon: Whole or Filet  
Salmon, Chilean: Filet  
Salmon, SilverBrite: Whole or Filet  
Sea Bass Filet  
Sea Trout: Whole or Filet  
Shad: Filet or Roe  
Shark Loin, Black Tip  
Shark (Mako): Whole or Loin  
Snapper, Red: Whole or Filet  
Snapper, Yellow Tail: Whole or Filet  
Striped Bass: Whole  
Swordfish: Whole or Loin  
Tilapia Filet  
Tau Tog: Whole or Filet  
Tile Fish: Whole or Filet  
Trout, Boneless: Farm-Raised  
Tuna Albacore: Whole or Loin  
Tuna, Yellow Fin: Whole or Loin  
Wild Rock Filet

### CERTIFIED SASHIMI GRADE, FROZEN (BLOODLINE REMOVED) - 1/15 LB.

Mahi Mahi Filet: Skin On,  
5 to 8 pcs. - 2-3 lbs. ea.  
Swordfish Loin: Skin-On,  
2 to 3 pcs. - 6-9 lbs. ea.  
Yellowfin Tuna: AHI Skinless,  
3 to 4 pcs. - 4-7 lbs. ea.  
Wahoo: Skin-On,  
3 to 4 pcs. - 3-5 lbs. ea.

### FROZEN CATCH

Calamari (Squid):  
Breaded Italian Rings - 6/2 lb.  
Tubes or Tents, 5-8" - 20/2.5 lb.  
or 8-12' - 10/5 lb.  
Cape Capensis Filet  
Cape Haddie Filet  
Catfish Filets (IQF) - 1/15 lb.:  
Shank: 3-5 oz., 5-7 oz. or 7-9 oz.  
Cod Filet  
Cod Filet: Boneless, Skinless  
1-2 ct. - 10/5 lb.  
Cod Loins, Canadian (IQF):  
4 oz. to 6 oz. - 1/10 lb.  
Conch Meat  
Crayfish: Meat or Whole  
Dover Sole  
Flounder Filet (IQF)  
Flounder, Holland (IQF):  
4 oz. or 5 oz. - 1/10 lb.  
Flounder, North Atlantic:  
3 oz. to 7 oz. - 1/10 lb.  
Haddock Filet: Boneless, Skinless  
1-2 ct. - 10/5 lb.  
Halibut Steak: 4 oz. to 8 oz. - 1/10 lb.  
Hoki Filet  
Mahi Mahi Filet  
Octopus

# FROZEN & SMOKED SEAFOOD TO

# SHELLFISH

- Orange Roughy
- Pollock, Alaskan (IQF):  
4 oz. to 6 oz. - 4/10 lb.
- Pollock, Sea Grill Steak Filets:  
4 oz. or 5 oz. - 1/10 lb.
- Red Snapper Filet
- Salmon Pieces
- Sea Legs
- Sea Trout Filet
- Seaweed Salad
- Smelts
- Squid Steaks
- Squid: Tubes or Tentacles
- Swordfish Steak: 4 oz. to 8 oz. - 1/10 lb.
- Tilapia Filet: Farm-Raised or  
3 oz. to 5 oz. (IQF) - 1/10 lb.
- Trout, Boned or Idaho Boned  
8 oz. or 10 oz. - 6/5 lb.
- Tuna Loin, Sushi Grade
- Tuna Steak: 4 oz. to 8 oz. - 1/10 lb.
- Whiting (Shatter Pack): Boneless,  
Skinless, 4 oz. to 6 oz. - 4/10 lb.

## ACME SMOKED SEAFOOD

- Herring & Cream: 10 lb.
- Herring & Wine: 10 lb.
- Lox
- Nova: 3-lb. Trays or Bits
- Sturgeon
- Tuna
- Whitefish Salad

## SALMOLUX

- 4-Smoked Appetizer: Fish or Salmon
- Halibut, Sliced
- Lox, Sliced
- Salmon:  
Norwegian or Scottish: Sliced  
Scottish: Single Sliced 3 oz.  
Pinwheel Rolls  
Pate  
Spread In A Bag
- Trout Filet
- Whitefish: Whole  
& Filet



## SHELLFISH

### CLAMS, FRESH (CLOSED OR OPEN)

- Little Neck
- Choice
- Top
- Cherry
- Bullnose
- Chopped, Gallon
- Cockles NZ Little Neck

### CLAMS, FROZEN

- Breaded Strips:  
East. Shore - 24/4 oz. or 5 oz.;  
or 2/3 lb.  
Misty Harbour - 24/4 oz.  
or 6 oz.; or 1/6 lb.
- Chopped, Frozen - 10/5 lb.
- Imitation:  
Salad Style - 12/1 or 2.5 lb.  
Flake Style w/ Crab - 4/2.5 lb.  
Blue Crab Shreds - 4/2.5 lb.
- Canned: Chopped Ocean  
- 12/51 oz. or Ocean Clam  
Juice - 12/46 oz.



## WELLS' WARRANTY



Our fresh seafood has been hand selected and carefully processed in a temperature-controlled HACCP (hazard analysis critical control point) approved environment. Our seafood department takes every step to insure a safe, fresh and flavorful product. To insure further safety of this product, please stored under proper refrigeration (38° F or below) and fully cook this and all fresh seafood products before consumption.

Sincerely;

*The George L.  
Wells Meat Co.  
Seafood  
Department*



# SHELLFISH: CRAB TO SHRIMP



## CRAB, FRESH

Jumbo Lump Meat  
Lump Crab Meat  
Backfin Crab Meat  
Special Crab Meat  
Claw Crab Meat  
Crab Fingers

## CRAB, FROZEN

Cutlets:  
O/R, 3 oz. - 4 or 6/12 pc.  
RTF, 3 oz. or 4 oz. - 4 or 6/12 pc.  
RTF, 2 oz. - 6/18 pc.  
Jumbo Lump  
Snow Crab: Meat or Cocktail Claws  
Snow Crab Clusters - 1/40 lb.

## PASTEURIZED CRAB

Backfin Crab  
Jumbo Lump Crab Meat  
Lump Crab  
Special Crab  
Claw Meat  
Crab Fingers

## SOFT SHELL CRAB, FRESH OR FROZEN

Soft Shell Crab: Medium, Hotel,  
Prime; Jumbo; or Whale

## LOBSTER

Bodies  
Culls: Small-1.25 lb./Large-1.5-2 lb.  
Live: Chicks - 1 lb., 1.25 lb. & 2-3 lb.  
Meat: 11.3 oz. & New Zealand  
Maine Lobster: Claws & Meat  
Maine Lobster Tails: 3 oz. to 10 oz.  
Tails, Warm or Cold Water: 2 to 12 oz.

## MUSSELS

Mussels: Half-Bushel, Bushel,  
Per Pound & Each  
Mussel Meat  
New Zealand On The Half Shell  
Mussels: P.E.I.: 10 lb. bag

## OYSTERS, BREADED

Count - 4/3 doz.  
Ex-Select - 4/4 doz.

## OYSTERS, EXTRA FANCY

Charles Island  
Dutch Isle  
Island Park  
Lordship Bay  
Narragansett Bay  
Sakonnet  
Waquoit  
Watch Hill

## OYSTERS, LONG ISLAND

Bluepoint Oysters: Open or Closed  
Salt Oysters: Open or Closed  
Count Oyster: Each or 90 ct.  
X-Select Oysters: 90/110/130 ct.

## OYSTERS, MARYLAND

Bluepoint Oysters: Open or Closed  
Count Oyster: 90/110 ct.  
X-Select Oysters: 90/130 ct.  
Select Oysters: 130/160 ct.  
Standard Oysters: 160/200 ct.

## SCALLOPS, FRESH

Bay  
Sea, Wet or Dry: U-10, 10-20 & 20-30

## SCALLOPS, FROZEN

Breaded, 26-30 - 4/3 lb.  
Misty Harbour: 26-30  
or 40/50 - 4/3 lb.  
Seas, IQF: 20-30 or Pieces

## SHRIMP

Brown or White: U-7, U-10, U-12 & U-15  
Brown or White: 16/20, 21/25,  
26/30, 31/35, 36/40, 40/50, 50/60  
Longostino & Longostino Meat  
Raw: Medium Pieces  
Raw P&D: U-15, 16/20 & 21/25  
Rock  
Titi: Raw & Cooked  
Tiger Shrimp: 4/6, 6/8, 8/12,  
13/15, 16/20, 21/25, 26/30,  
31/40, 41/50, 51/60 & 61/70



*Island Maid*

## WELLS' KITCHEN PRESENTS JUMBO LUMP CRAB CAKES

Our Research & Development department, in coordination with our House Chef, have developed this menu pleaser for the discriminating restaurateur:

1 oz. (appetizer portion) .....	48 pc./bx.
3 oz. (lunch / dinner portion) ..	24 pc./bx.
4 oz. (dinner portion) .....	24 pc./bx.



# BEVERAGES: JUICES TO

# TEAS

## BEVERAGES

Gatorade, Lemon Lime: Plastic  
 - 12/32 oz. or Cans - 24/11.6 oz.  
 Juice, Aseptic: Orange Conc. - 12/32 oz.  
 Juice, Cans - 48/6 oz. or 12/46 oz.:

- Apple
- Cranberry
- Grapefruit
- Orange
- Pineapple
- Tomato

Juice, Concentrate:

- Apple, 3+1 - 12/32 oz.
- Fruit Punch, 3+1 - 12/32 oz.
- Lemon, Sgl. Strength - 12/30 oz.
- Lemonade, 7+1 - 12/16 oz.
- Orange, Carton 3+1 - 12/32 oz.

Juice, Glass: Apple - 12/32 oz.  
 Juice, Portion Control - 48/4 oz.:

- Apple
- Cranberry
- Fruit Punch
- Grape
- Lemonade
- Orange
- Pineapple

Spring Water, Nat. - 12/1 L. or 24/.5 L.  
 Tea Bags, Private Estate:  
 Tagged or Envelope - 10/100 ct.

## TETLEY

Tea Bags:  
 Tagged or Envelope - 10/100 ct.  
 DeCaffeinated Envelope - 5/100 ct.  
 Tea, Dry Iced:  
 1 oz. Bags - 4/24 ct. or 96 ct.  
 Envelope Mix - 24/12 oz.

## CELESTIAL

Tea Bags, Tagged - 6/25 ct.  
 Apple Cinnamon Spice  
 Assorted  
 Earl Grey  
 English Breakfast  
 Lemon Zinger  
 Mandarin Orange  
 Tea Bags, Un-Tagged - 6/25 ct.  
 Chamomile  
 Peppermint  
 Red Zinger

## LIPTON

Auto Brew - 24/3 oz.  
 Bags - 10/100 ct.  
 Bags, De-Caffeinated - 6/72 oz.  
 Bags, Brisk - 24/12 oz.  
 Bags - 6/28 ea.: Earl Grey,  
 Lemon Lime & Variety  
 Iced - 96/1 oz. or Mix - 24/12 oz.



**George L. Wells  
 Meat Company**

1-800-523-1730  
 or (215) 627-3903

Fax:  
 (215) 922-7648  
[www.wellsmeats.com](http://www.wellsmeats.com)

## WELLS' SEAFOOD

In addition to our fresh meats and poultry, we are proud to point out that our HACCP (Hazard Analysis Critical Control Point) Federally-Inspected Plant now houses a 3,500 square foot state-of-the-art fresh seafood operation.

We have staffed this operation with the most experienced seafood experts we could find: buyers, fish filleters, shellfish graders, etc. to produce the most consistent fresh seafood product available.

In addition, because these products are stored, processed and packaged fresh in our U.S.D.A. Federally-inspected plant, then delivered in a properly refrigerated truck, you can be assured of the wholesomeness of the product you receive.



**We Guarantee Your Customers  
 Will Taste The Difference!**

The "Wells Gold" dry-aging program is a strict selection process combined with a well-monitored aging program. Our quality control manager and production supervisor oversee every step of this program. They select the highest quality subprimals to be dry-aged for a period of 18-21 days. Only those cuts graded Prime, Choice and Certified Angus Beef with the most favorable color, texture confirmation and marbling are selected.



# DAIRY PRODUCTS



1-800-523-1730  
or (215) 627-3903

Fax:  
(215) 922-7648  
www.wellsmeats.com

## DAIRY PRODUCTS

### CHEESE

Allouette  
American Hillview - 6/5 lb.: White & Yellow - Loaf or Sliced 120 or 160  
Asiago  
Bel Paese  
Bleu: Crumbled - 1/5 lb. or Wheel  
Bon Champi  
Boursin  
Brie: 4.5 oz. or 8 oz. / 1 or 2 kilo  
Brie w/ Herb  
Brillat Savain  
Bruder Basil  
Bucheron  
Camembert  
Cambozolo  
Cheddar: Black Diamond, Cabot, Colby Longhorn or Cooper Cub  
Cheddar Prints - 1/10 lb. avg. : White or Yellow in Reg., Mild, or Sharp; Pepper Jack; or Monterey Jack  
Cheddar: New York Sharp & Mild, Smoked or Vermont  
Cheddar: Shredded or Wheel  
Cheese w/ Pepperoni  
Cotswald  
Cottage Cheese  
Doux De Montagne  
Edam Laof  
Explorateur, 8 oz.  
Feta: 1 lb. or 8 lb.  
Feta Tubs - 8 lb. or 1 lb.  
Fontina: Danish or Italian  
Goat: 11 oz. or 1 kilo  
Gorgonzola: Domestic or Imported  
Gouda: Smoked  
Gouda Wheel  
Gourmandaise  
Gruyere  
Havarti: Regular or w/ Spice  
Hot Pepper Cheese  
Huntsmen  
Jalapeno Jack  
Jarlsburg: Block or Wheel

Lappi  
Manchego  
Mascarpone: Domestic or Imported  
Monterey Jack  
Morbier  
Mozzarella: Regular or Buffalo  
Mozzarella, Fresh - 1/3-oz. or 4 oz: Yellow or White Cheddar, Monterey Jack; Yellow Colby & Monterey Jack; or Shredded  
Muenster  
Neufchatel  
Parmesan: Grana, Grated, Reggiano, Reggiano or Sardo  
Port: Salute or Wine  
Pyrennes Pepperoni  
Rambol, Smoked  
Reggianito, Argentina  
Ricotta  
Rondele  
Romano: Peccorino or Grated  
Roquefort  
Roule  
Saga: Bleu or Derby  
Sardo, Argentina - 8/7 lb. avg.  
St. Andre  
Sonoma Jack  
Stilton: Regular or Double  
String Cheese  
Swiss: Domestic or Imported  
Tallegio  
Valembert  
Wispride

Many other selections  
of specialty cheese available  
upon request



# DAIRY, OILS &

# VINEGAR

## CREAMERS & WHIP TOPPING

Creamers: Coffee Rich - 12/32 oz. or  
3/8-oz. Portion Cup - 1/400 ct.  
Half & Half - 1/360 ea.  
On Top Topping (Pastry Bag) - 12/16 oz.  
Whip Topping - 12/32 oz. or  
Base - 6/6.5 lb. or 1/30 lb.

## EGGS & SOUR CREAM

Deli, Hard-Cooked Refrigerated:  
180 Eggs per Tub - 1/20 lb.  
Easy Egg - 2/20 lb. & 15/20 lb.  
Eggs, By The Dozen: Medium,  
Large or Extra-Large  
Eggs D' Lite (Liquid Low Cholesterol)  
- 15/2 lb.  
Scrambled Liquid - 6/5 lb.  
Sour Cream

## OILS & VINEGAR

### ASSORTED BUTTER, MARGARINE & OILS

#### Butter:

Bulk: Salted or Unsalted  
Chips: Salted or Unsalted  
Continental Chips:  
Salted or Unsalted  
Plugra: Sweet or Clarified  
Prints: Salted or Unsalted  
Quarters: Salted or Unsalted  
Reddies: Salted or Unsalted  
Sweet  
Whipped: Salted or Unsalted  
Creme Fraiche

### Margarine/Butter Blends:

Buttermatch: Solid - 30/1 lb.  
or Whipped 6/3.5 lb.  
PC, 5 g.: Country Crock - 1/900 ct.  
or Promise - 1/600 ct.  
Solids - 30/1 lb.  
Spread, Brummel & Brown 5 g.  
- 1/600 ct.

### Oils:

Blended - Gallon  
Creamy Liquid Fry - 1/35 lb.  
Clear Liquid Fry - 1/35 lb. or 2/17.5 lb.  
Extra Virgin Olive - 3 liter  
Grape Seed - 17 oz.  
Hazelnut - 17 oz.  
Lard  
Oleo  
Olive, Pomace - 6/1 gal.  
Peanut - Gallon  
Sesame - 56 oz.  
Walnut - 17 oz.

### ASSORTED VINEGARS

Balsamic - 16 oz. & 34 oz.  
Balsamic White - 16 oz.  
Balsamic Red & White - Liter & 5  
Liter  
Champagne - 16 oz.  
Honey (Melfor) - 16 oz.  
Raspberry - 16 oz.  
Raspberry-Blackberry - 16 oz.  
Red Wine - 16 oz.  
Seasoned Rice Wine - 25 oz.  
Sherry - 25 oz.  
Tarragon - 6 oz.  
White - 6/1 gal.  
White Wine - 16 oz.



### RECOMMENDED REFRIGERATED STORAGE PRACTICES

- ◆ Use ice baths, shallow pans or other appropriate cooling methods to quickly lower food temperatures before placing in refrigerated storage.
- ◆ Foods should be cooled within 6 hours: 140°F to 70°F within 2 hours; 70°F to 40°F within 4 hours. Most refrigerators are designed to *maintain* cold food temperatures, not reduce them.
- ◆ Containers holding food products that are above their storage temperatures should be left ajar until the food reaches its proper cold temperature.
- ◆ Allow for air circulation. Leave ample space around containers. Use wire or slotted shelving; do not cover shelves with foil.

# PREPARED FOODS & SOUP BASES



Premium Recipe



## PREPARED FOODS

### WILTON

#### Kosher Dinners:

- Fillet of Sole, Potatoes & Green Beans - 6/10.6 oz.
- Pot Roast, Potato Pudding, Peas & Mushrooms - 6/12 oz.
- Roast Chicken, Barley, Carrots & Peas - 6/14 oz.
- Salisbury Steak, Potatoes & Mixed Vegetables - 6/12 oz.
- Turkey, Sweet Potatoes & Mushrooms - 6/12 oz.

## SOUPS & SOUP BASE

### KETTLE CUISINE

**All Natural Soup – Never Frozen (All Packed 2/1 Gal. Cryovac “Heat in the Bag”)**

#### Meat, Poultry & Vegetable:

- Ale & Cheddar Cheese
- Beef Barley & Vegetable
- Beef Stew
- Black Bean
- Chicken Summer Vegetable
- Chicken Tortellini
- Chicken Noodle
- Chicken Stew
- Chili w/ Beans
- Cream Of Broccoli w/ Monterey Jack
- Corn Chowder
- Cream of Asparagus
- Fresh Tomato w/ Rice
- French Onion
- Grilled Chicken & Corn Chowder w/ Pepper
- Hungarian Mushroom
- Italian Wedding Soup
- Kale w/ Linguica Sausage
- Lentil & Sausage
- Minestrone
- Portuguese Kale
- Smoked Ham & Potato w/ Monterey Jack
- Split Pea w/ Ham
- Tomato & Basil
- Tomato & Basil w/ Tortellini
- Tomato w/ Olives & Roasted Garlic
- Turkey Gumbo
- Turkey Chili w/ Beans
- Vegetable Beef Barley
- Volker's Goulash

#### Seafood Soup & Chowders:

- Basque Fish Soup
- Crab & Corn Soup
- Cream of Crab
- Haddock Chowder
- Lobster Bisque
- Lobster Chowder
- Manhattan Clam Chowder
- Maryland Vegetable Crab
- New England Clam Chowder
- Rhode Island Quahog Chowder
- Seafood Chowder
- Seafood Gumbo
- Thai Shrimp, Scallops & Zucchini

#### Vegetarian Soups:

- Butternut Squash & Apple
- Caribbean Mango (Seasonal)
- Carrot Ginger
- Fat-Free Vegetable
- Gazpacho (Seasonal)
- Green Pea w/ Herbs & Lemon
- Indian Yellow Split Pea
- Lentil
- Mediterranean Grilled Eggplant & Zucchini
- Potato Leek
- Sun-Dried Tomato
- Three-Bean Chili
- Vegetable Potage
- White Bean Escarole
- Wild Fruit Soup (Seasonal)
- Wild Mushroom & Barley

### PREMIUM RECIPE

#### Soup Base (With M.S.G.):

- Beef: 1 lb. or 35 lb.
- Chicken: 1 lb. or 35 lb.

#### Soup Base (No M.S.G.): All 1 lb.

- Beef
- Chicken
- Clam
- Crab
- Fish
- Ham
- Lamb
- Lobster
- Mushroom
- Pork
- Seafood
- Shrimp
- Turkey
- Veal





# SOUP & CRACKERS TO

# TO NOODLES & RICE

## MINOR: ALL 1 LB.

Au Jus Prep  
 Bacon  
 Beef  
 Beef Consomme Prep  
 Brown Sauce  
 Chicken  
 Clam  
 Crab Fish  
 Fish  
 Garlic  
 Ham  
 Lobster  
 Mushroom  
 Pork  
 Seafood  
 Shrimp  
 Turkey  
 Veal  
 Vegetable Base Sauteed



## CRACKERS, CROUTONS & ESCARGOT

Cracker, Assortment:  
 Barrel - 400/2 ct. or  
 Classic - 24/40 ct.  
 Cracker: Small Oyster - 1/150 ct.  
 or Chowder & Oyster - 1/10 lb.  
 Croutons, Seasoned - All 1/10 lb.:  
 Regular, Italian or Seasoned  
 Japanese Rice Crackers  
 New York Flat Breads  
 Stoned Wheat Thins  
 Water Crackers  
 Escargot - 24 or 72 ct.  
 Real Snail Shells - 36 pc. bag  
 Saltines - 300/2 ct. or 500/2 ct.

## TACO SHELLS & TORTILLAS

Taco Shells, Regular - 200/5"

### ABUELITA

Tortillas, Corn - 90 doz./6"  
 Tortillas, Flour - 24 doz./6" or  
 12 doz./8", 10" or 12"  
 Tortillas - 10 doz./12": Cheese, Chili,  
 Pesto, Spinach, Sun-Dried or  
 Wheat w/ Sesame Seeds

## ORIENTAL NOODLES & RICE

### Noodles:

Cellophane Noodles  
 Dumpling/Gyoza Wrappers: 12 oz.  
 Egg Roll Skins: 5 lb.  
 Lo Mein Noodles: 11 oz.  
 Spring Roll Wrappers: 11 oz.  
 Wonton Skins: 14 oz.

### Rice:

Aborio Rice; 2 lb.  
 Basmati Rice: 10 lb.  
 Carnaroli Rice: 2 lb.  
 Cous Cous: 17 .6 oz.  
 Jasmine Rice: 5 lb.  
 Riz Rouge Rice Blend: 5 lb.  
 Wild Rice: 1 lb.  
 Polenta: 35 oz.



# Wells Wells Wells

*Providing  
 Superior  
 Foodservice  
 Since 1908*

George L. Wells Meat Company is your partner in a continuing tradition of foodservice excellence

# PASTA SELECTIONS



*Drake's*



## PASTA

### DRAKES: FRESH FROZEN

#### Ravioli: Packed 96 ct.:

- Artichoke
- Cheese & Striped Cheese
- Chicken Portabella
- Crab
- Eggplant
- Grilled Vegetable
- Meat (Beef)
- Porcini Mushroom
- Pumpkin
- Red Pepper
- Smoked Chicken
- Smoked Mozzarella & Asparagus
- Southwest
- Sweet Potato
- Veal

#### Ravioli: Packed 192 ct.:

- Chicken Caesar
- Gorgonzola
- Lobster & Lobster Black
- Macaroni & Cheese
- Shrimp
- Spinach & Walnut
- Wild Mushroom

#### Filled Pasta:

- Cannelloni: 48 ct.
- Manicotti: 48 ct.
- Egg Tortellini: 10 lb.
- Egg Tortelloni: 10 lb.
- Italian Sausage Tortellini: 9 lb.
- Smoked Duck & Cranberry Agnolotti, 172 ct.
- Smoked Mozzarella Tortellini: 9 lb.
- Spinach Tortellini: 10 lb.
- Tri-Color Tortellini: 10 lb.
- Veal Tortellini: 10 lb.
- Gnocchi - Basil, Potato or Spinach - 10 lb.

#### Flat Pasta:

- Angel Hair, Choose From:
  - Black, Saffron or Spinach - 4 lb.;
  - or Egg - 8 lb.
- Egg Spaghetti: 8 lb.
- Fettuccine, Choose From:
  - Black, Saffron or Spinach - 4 lb.;
  - or Egg, Tomato, Tomato Basil, Red Pepper, Lemon Pepper or Whole Wheat - 8 lb.
- Linguine, Choose From: Tomato, Black, Saffron & Spinach - 4 lb.;

- or Egg or Lemon Pepper - 8 lb.
- Pasta Sheets, Choose From: Black, Saffron, Spinach, Egg or Tomato - 10 lb.
- Pasta Sheets, Striped - 10 lb. (Spinach, Tomato & Egg)

### JOSEPH'S GOURMET PASTA

#### Ravioli: Packed 2/3 lb.

- Butternut Squash
- Chicken & Spinach
- Pan-Seared Scallops & Mascarpone

#### Ravioli, Striped: Packed 2/3 lb.

- Striped Lobster (Squid Ink & Egg)
- Striped Sun-Dried Tomato

#### Agnolotti: Packed 2/3 lb.

- Goat Cheese & Roasted Red Pepper

#### Tortelloni: Packed 3/4 lb.

- Five Cheese Striped: Tomato & Egg or Spinach & Egg

### TALLUTO

- Agnolotti, Pesto
- Cavatelli Cheese
- Manicotti
- Ravioli, Cheese
- Stuffed Shells

### DECECCO IMPORTED DRY PASTA

#### Packed 20/1 lb.:

- Acini de Pepe
- Capellini
- Cavatappi
- Far Falle
- Far Falline
- Fedelini
- Fettucini
- Fusilli
- Gemelli
- Linguine
- Linguine Fini
- Mezzi Rigatoni
- Mezzi Tubetti
- Orecchiette



# DRY PASTA &

# SPICES

## DECECCO (CONT.)

Penne  
Penne rigate  
Perciateli  
Rigatoni  
Rotelle  
Spaghetti  
Spahettini  
Tortiglioni  
Zita Cut

## Packed 4/5 lb.:

Capellini  
Far Falle  
Fusilli  
Linguine  
Orecchiette  
Penne Rigate  
Spaghetti  
Spahettini

## SPICES

### BALTIMORE SPICE/ POCAHONTAS

AllSpice, Ground - 6/1 lb.  
Anise Seed, Whole - 6/18 oz.  
Barbecue Seasoning, Mesquite  
(No M.S.G.) - 6/26 oz.  
Basil Leaves, Whole - 6/5 oz.  
Bay Leaves, Whole - 6/2 oz.  
Cajun Seasoning - 6/18 oz.  
Canadian Steak Seasoning - 6/26 oz.  
Caraway Seed, Whole - 6/1 oz.  
Caribbean Jerky Seasoning - 6/18 oz.  
Celery Salt - 6/30 oz.  
Celery Seed, Whole - 6/1 lb.  
Cilantro Leaves - 6/1.25 oz.  
Chili Powder, Dark (No M.S.G.) - 6/18 oz.  
Chives, Freeze-Dried - 6/1.35 oz.  
Cinnamon, Ground - 6/1 lb.  
Cinnamon, Sticks - 6/8 oz.  
Cloves, Ground - 6/1 lb.  
Cloves, Whole - 6/11 oz.  
Coriander, Ground - 6/14 oz.  
Coriander, Whole - 6/11 oz.  
Cream of Tartar - 6/25 oz.  
Cumin, Ground: - 6/14 oz.  
Curry Powder (No M.S.G.) - 6/1 lb.  
Dill Weed, Whole - 6/5 oz.  
Fennel Seed, Whole - 6/14 oz.  
Garlic, Minced - 6/23 oz.  
Garlic, Granulated - 6/25 oz.  
Garlic Powder - 6/19 oz.

Garlic Salt (No M.S.G.) - 6/40 oz.  
Ginger, Ground - 6/1 lb.  
Gumbo File - 6/11 oz.  
Herbs de Provence - 6/5 oz.  
Italian Seasoning - 6/6 oz.  
Juniper Berries - 6/11 oz.  
Lemon Pepper - 6/27 oz.  
Marjoram Leaves, Whole - 6/4 oz.  
M.S.G. - 6/28 oz.  
Mustard, Ground - 6/1 lb.  
Mustard Seed, Whole - 6/22 oz.  
Nutmeg, Ground - 6/1 lb.  
Onion, Minced - 6/17 oz.  
Onion, Granulated - 6/18 oz.  
Onion, Powder - 6/20 oz.  
Oregano, Ground - 6/13 oz.  
Oregano Leaves - 6/5 oz.  
Paprika, Extra Fancy - 6/1 lb.  
Parsley Flakes - 6/2 oz.  
Pepper, Black (Table) - 6/1 lb.  
Pepper, Black (Whole) - 6/18 oz..  
Pepper, Black (Pure Ground) - 6/1 lb.  
Pepper, Red (Crushed) - 6/12 oz.  
Pepper, Red (Ground) - 6/1 lb.  
Pepper, White (Ground) - 6/18 oz.  
Pepper, White (Whole) - 6/20 oz.  
Peppercorn Potpourri, Whole - 6/15 oz.  
Pickling Spice (No M.S.G.) - 6/12 oz.  
Poppy Seed - 6/20 oz.  
Poultry Seasoning (No M.S.G.) - 6/12 oz.  
Rosemary Leaves - 6/6 oz.  
Sage, Rubbed - 6/6 oz.  
Seafood Seasoning - 6/24 oz.  
Seasoning Salt: 6/35 oz.  
Sesame Seed, Black: 6/20 oz.  
Sesame Seed, White: 6/18 oz.  
Tarragon Leaves: 6/3.5 oz.  
Thyme Leaves: 6/7 oz.  
Turmeric: 6/1 lb.

### ASSORTED SPICES

Five Color Peppercorns - 5 lb.  
Herbs De Provence - 6/5 oz.  
Green Peppercorns - 15 oz.  
Pepper, Shakers - 48/1.5 oz.  
Pepper, Lemon Spice - 6/20.5 oz.  
Pink Peppercorns - 1 lb.  
Saffron - 1 oz.  
Salt: Premium Fine Grain - 1/25 lb. or  
Seasoned Spice \_\_ 4/5 lb.  
Salt, Round: Plain or Iodized  
- 24/26 oz.  
Salt, Shakers - 48/4 oz.



1-800-523-1730  
or (215) 627-3903  
Fax:  
(215) 922-7648  
www.wellsmeats.com

We Are Continually  
Adding New Products.  
Ask Your Wells  
Representative  
"WHAT'S NEW?"

# SPICES TO NUTS & MINTS



**George L. Wells**  
**Meat Company**

1-800-523-1730  
or (215) 627-3903

Fax:

(215) 922-7648

www.wellsmeats.com

## GARNISHES

Anchovies - 28 oz.  
Calamata Olives - Gallon  
Capers - 32 oz.  
Chutney - 10 oz.  
Cornichons - 9 lb.  
Horseradish - Gallon  
Lingonberries - 14.5 oz.  
Nicoise Olives - 9 lb.  
Pickled Ginger - 12 oz.  
Piquillo Peppers - 5.5 lb.  
Sauerkraut - 2 lb. bag

## MUSHROOMS

Chanterelles - 9 oz.  
Dried Mushrooms - 1 lb.:  
    Cepes, Morel & Porcini  
Mixed Wild Dry Mushrooms - 1 lb.  
Straw Mushrooms - 68 oz.

## CONDIMENTS / PC

Dressings - 60/1.5 oz.: Creamy Caesar,  
    French w/ Honey, Creamy Italian,  
    Italian Lite, 1000 Island, 1000 Island  
    Fat-Free, Buttermilk Ranch or  
    Chunky Blue Cheese  
Dressings: Creamy Italian or  
    French - 200/12 gm.  
    or 1000 Island - 200/9 gm.  
Honey, Clover - 6/3 lb. & 6/5 lb.;  
    or Squeeze Bear Bottle - 12/12 oz.  
Honey, Portion Control - 200/9 gm.  
Jelly - 1/200 pk: Assorted or Grape  
Ketchup, Regular - 24/14 oz. or  
    Extra Thick - 6/#10  
Ketchup, Portion Control - 500/7 gm.  
    or 200/7 gm.  
Mayonnaise: Extra Heavy - 4/1 gal.  
    or Portion Control - 200/9 gm.  
Mustard, Portion Control:  
    Yellow - 200/5.5 gm. or 1.5 oz.  
    Honey Mustard - 100/1.5 oz. or 1 oz.

## Mustards:

Bold & Spicy, Squeeze - 12/12 oz.  
Brown, Bold & Spicy - 4/1 gal  
Dijon - 9 lb.  
Whole Grain - 17 oz. & 9 lb.  
Yellow, Glass - 12/9 oz.  
Yellow, Squeeze - 12/16 oz.  
Yellow Salad, Creamy - 4/1 gal.

Pepper: Packets - 3/1000 ct.

Pickles: Sliced Kosher Dill - 6/#10

Pickles, Kosher Dills: Whole or  
    Spear - 1/5 gal.

Relish, Sweet - 6/#10

Relish, Portion Control - 200/9 gm.

Salt, Packets - 3/1000 ct.

Sauces: Sweet N' Sour Dip Cup,  
    Tartar, BBQ Cup & Seafood

Sugar - 1/2000 ct. or

    In the Raw - 1/1000 ct.

Sweet N' Low: 2/1250 ct.; 1/200 ct.;  
    or 3/1000 ct.

Syrup, Pancake - 4/1 gal.

Syrup - 100 ct.: Pancake & Lite Cup

## NUTS & MINTS

Almonds  
Cashews  
Hazelnuts  
Macadamia  
Mixed  
Peanuts  
Pecans  
Pine Nuts  
Pistachios  
Walnuts



## Mints, Richardson After Dinner:

Assorted Midget Pastels - 6/4 lb.

    or Indiv. Wrapped - 1000/2's

Assorted Jelly Centers - 6/5 lb.

Gourmet Chocolate:

    Bulk Box - 4/4.5 lb. or

    Indiv. Wrapped - 1000/2's

Starlight Pinwheel, Indiv. Wrapped

    Bulk - 1/30 lb.

White, Large Indiv. Wrapped - 1000/2's

# SAUCES, GRAVIES & PASTES TO

## SAUCES, GRAVIES & PASTES

### Sauces:

BBQ - All 4/1 gal.: Classic, Mild, Smokey, Hot & Spicy or Original

Cheddar Cheese:

Regular or Stadium - 6/#10,

Bulk - 6/10 lb. or Dry - 6/24 oz.

Cocktail - 4/1 gal.

Demi Glace

Duck

Garlic: In Water or In Oil - 6/32 oz.

Gold (Sweet & Tangy) - 4/1 gal.

Hoisen: 5 lb.

Horseradish - 12/8 oz.; 6/32 oz.; or 4/1 gal.

Hot Sauce - 4/1 gal:

Regular, Red Hot, Hot "Wingers" or Red Hot Buffalo Wing

Hot Sauce - 24/4.5 oz.

Oyster - 5 lb.

Pesto, Italian - 2/1/2 gm.

Porcini

Roasted Red Pepper

Southwestern Pesto

Sundried Tomato Pesto

Worcestershire - 24/5 oz.; 12/10 oz.; 3/1 gal.; or 4/1 gal.

Worcestershire w/ White Wine - 12/10 oz.

### Gravies:

Brown - 12/50 oz.

Chicken, Dry - 8/1 lb.

### MORE THAN GOURMET

Demi-Glace - 16 oz. & 10 lb.

Glace de Canard - 16 oz.

Glace de Fruits de mer - 16 oz.

Glace de Poulet - 16 oz.

Glace de Viande - 16 oz.

Graisse de Canard - 16 oz.

Fond de Poulet - 16 oz.

Veggie-Glace - 16 oz.

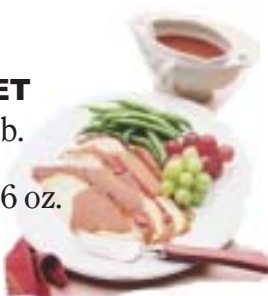
### MYRON'S SAUCES

64 oz. Jugs - Choose from:

Ponzu, Teriyaki, Tsukeyaki, Yakatori Szechuan, Eurasian Fusion, Prem.

Aged Shoyu (soy) or Rice Wine

Vinegar



## TOMATOES & TOMATO SAUCES

(All items Packed 6/#10)

Concentrated Crushed

Crushed All Purpose

Ground Pear In Heavy Puree

Pasta Sauces: Fino Italian &

Thick & Hearty

Paste: Regular & Pouch Pack Puree

Round In Juice: Standard & Diced

Sauce: Regular & Pouch Pack

Spaghetti Sauces: Regular & OWS

Sun-Dried Tomatoes - 1/5 lb.

Sun-Dried Tomatoes in Oil - 1/8 lb.

Whole Plum In Juice (Imp. from Spain)

## PASTRIES & MIXES

### PHYLLO & PUFF PASTRY

Phyllo Dough #1

Puff Pastry Dough

Puff Pastry Sheets: 10"x15"

& All Butter

Puff Pastry Squares: 5"x5"

### MAINSTREET

Muffin Batter, Frozen - 2/10 lb.:

**Low-Fat:** Berry Trim, Chocolate,

Peach Lean, Raisin Bran, Very

Cherry or Strawberry/Banana

**Fat Free:** Apple Spice, Blueberry,

Cranberry Orange, Morning Medley

or Mountain Berry

**Regular:** Apple Cinnamon, Banana

Nut, Better Morning, Blackberry,

Blueberry, Chocolate Chip, Corn

Off-The-Cob, Crowded Cranberry,

Lemon Poppyseed, Mocha Hazelnut,

Oatmeal Raisin, Peachy Keen,

Pineapple Coconut, Pumpkin Raisin,

Raisin Scone, Raspberry Apple

Tango, Strawberry, Wild Cherry,

Zucchini Nut or Corn



# PASTRY DOUGH & MIXES

**More  
Than  
Gourmet**



GEORGE L.  
**Wells**  
MEAT CO.

"A Cut Above the Rest"



EXCLUSIVELY  
FOR HOTELS,  
RESTAURANTS  
& INSTITUTIONS

# VEGETABLES & POTATOES



*Lamb Weston*



## VEGETABLES

### CANNED VEGETABLES (6/#10)

Beet Salad, Sliced  
 Corn, Whole Kernel  
 Green Beans, Cut X-Fancy  
 Kidney Beans, Dark Red  
 Mushroom Stems & Pieces  
 Peas: Chic Fancy or Extra Standard  
 Pork & Beans  
 Potatoes: Whole, Diced or Sliced  
 Sauerkraut, Fancy  
 Vegetarian Beans, X-Fancy

### FROZEN VEGETABLES

Artichoke Hearts (IQF) - 12/2 lb.  
 Asparagus: Med. Spears or  
 Cuts & Tips - 6/2.5 lb.  
 Beans:  
 Green, Cut - 12/2 lb. or 1/20 lb.  
 Green, Whole - 12/2 lb.  
 Green, Whole (IQF) - 1/12 lb.,  
 12/2 lb. or 10/2.2 lb.  
 French Cut - 12/2.5 lb.  
 Italian - 12/2 lb.  
 Lima, Baby or Fordhook - 12/2.5 lb.  
 Wax - 12/2 lb.  
 Broccoli:  
 Chopped - 12/2.5 lb.  
 Cuts - 12/2.5 lb.  
 Cuts (IQF) - 12/2.5 lb. & 1/20 lb.  
 Florets (IQF) - 12/2 lb.  
 Rabe (IQF) - 12/2 lb.  
 Spears - 12/2 lb.  
 Brussel Sprouts - 12/2.5 lb.  
 Carrots:  
 Diced or Smooth Sliced  
 - 12/2 lb. or 1/20 lb.  
 Crinkle Sliced - 12/2 lb.  
 Whole Baby - 12/2 lb.  
 Cauliflower (IQF) - 12/2 lb. & 1/20 lb.  
 Corn:  
 Cut - 12/2 lb. & 1/20 lb.  
 Cob or White Cob (5.5") - 1/48 ct.  
 Cob (Natural) - 1/48 ct.  
 Cobettes - 1/96 ct.  
 Mixed Vegetables, 4-Way or 5-Way  
 - 12/2.5 lb. or 1/20 lb.  
 Onions: Diced or Pearl - 12/2 lb.  
 Peas - 12/2.5 lb. or 1/20 lb.  
 Peas, Petite - 12/2.5 lb. or  
 Shoestring - 12/2 lb. (Spec. Order)

Peas & Carrots - 12/2.5 lb.  
 Peas & Onions - 12/2.5 lb.  
 Pea Pod - 12/2 lb.  
 Peas, Sugar Snap - 12/2 lb.  
 Peppers, Green: Diced & Sliced  
 - 12/2.5 lb.  
 Spinach: Leaf - 12/3 lb. or  
 Chopped - 12/3 lb. or 1/20 lb.  
 Southern Vegetables, Chopped:  
 Turnip Greens, Collard Greens,  
 Kale or Mustard Greens - 12/3 lb.  
 Okra: Cut - 3.5 lb. or Whole - 12/2.5 lb.  
 Squash:  
 Cooked Butternut - 12/4 lb.  
 Sliced Yellow (IQF) - 10/3 lb.  
 Sliced Zucchini (IQF) - 10/3 lb.  
 Succotash - 12/2.5 lb.  
 Vegetable Blends - 12/2 lb.: Winter,  
 Scandinavian, California, Italian,  
 Japanese, Stir Fry Supreme, Spring  
 Blend, Sugar Snap Pea Stir Fry,  
 Oriental Vegetable Blends or  
 Vegetable Blends, Pasta Napoli - 6/3 lb.

### POTATOES

Au Gratin - 6/2.25 lb.  
 Baked & Stuffed:  
 w/ Cheese - 50/5 oz., Indiv. Wrap.  
 w/ Cheese - 54/5 oz.  
 w/ Sour Cream & Chives,  
 - 50/5 oz. Indiv. Wrap.  
 Gourmet Blend - 50/5 oz. Indiv. Wrap.  
 Gourmet Blend - 40/7 oz.  
 Triple Cheese - 40/7 oz.  
 Fried (Grade A): Shoestring - 6/4.5 lb.,  
 Crinkle-Cut, Steak or Straight  
 - 6/5 lb.  
 Fried (Specialty Cut, Ovenable):  
 Crispy Bake Shoestring - 6/2.5 lb.  
 Crinkle Cut - 6/5 lb.  
 Fried (Oven/Fry): Straight Cut -  
 6/5 lb. & Concertina Deep "V"  
 Generation 7 - 6/4.5 lb.  
 Fried (Skin-On): Criss Cuts or  
 Cross Trax - 6/4.5 lb.; Straight Cut,  
 Trim & Natural Cut Wedges  
 - 6/5 lb.; Twister, Golden  
 Twirls or Spiral Plain - 6/4 lb.  
 Fried (Red Skin-On): Wedges or  
 Roasted Chunks - 4/5 lb.

# POTATOES & VEGETARIAN TO

# FRUIT

Fried (Seasoned/Coated/Ovenable):  
 Spirals, Loops or Twister - 6/4 lb.;  
 Twirl Crispers - 4/6 lb.; Criss Cut  
 or Spicy Cross Trax - 6/4.5 lb.;  
 Straight, Beer-Battered or  
 Wedges - 6/5 lb.;  
 Shoestring Stealth - 6/6 lb.  
 Hashbrowns, Ready Shredded - 6/2.5 lb.  
 Hashbrowns, Frozen:  
 96/3 oz. Ind. Portions, Shredded  
 Ovals - 120/2.25 oz., 101 - 6/5 lb.  
 or Quick Cook (IQF) - 6/3 lb.  
 Hashbrowns, Fresh Refrigerated:  
 Diced or Sliced - 1/20 lb.  
 Mashed, Dry: Instant Compl. - 6/5.5 lb.  
 Mashed, Frozen:  
 Butter Flavor Scratch Plus - 12/2.5 lb.  
 Homestyle - 4/4 lb.  
 Seasoned - 6/5 lb.  
 Pearls: Excel - 12/28.75 lb.; Country  
 Style - 12/29 oz.; Golden &  
 Xtra-Rich - 6/3.5 lb.  
 Scalloped - 6/2.25 lb.  
 Sliced/Diced, Frozen:  
 Diced (IQF) - 6/4 lb.  
 Slices or Diner Slices - 6/3 lb.  
 Skins:  
 Cups, Splits, & Boats - 4/6 lb.  
 Munchskins - 4/4 lb.  
 Shells - 200 ct.  
 Specialty Products:  
 Au Gratin, 3 oz. - 1/120 lb.  
 Cottage Fries - 6/5 lb.  
 Oven Roast Potato - 6/4.5 lb.  
 Cheese Teezers, .7 oz. - 6/2.5 lb.  
 Spud Bites - 6/5 lb.  
 Cheddar Munchers - 6/3 lb.  
 Sweet: Candied Yam Patties:  
 - 6/3 lb. or 1/21 lb.  
 Straight Cut - 6/2.5 lb.  
 Center Cut - 6/5 lb.  
 Batter Dip Sticks - 8/2 lb.  
 Casserole/Streusel - 4/5 lb.  
 Mashed (Bag) - 6/5 lb.  
 Whole Irish - 6/5 lb.

## MORNINGSTAR FARMS

5-Way Fruit Salad - 4/1 gal.  
 Black Bean Burger - 48/3.5 oz.  
 Garden Veggie Pattie - 48/2.3 or 3.5 oz.  
 Vegetarian Breakfast Pattie - 112/1.3 oz.  
 Vegimax Sub - 60/3 oz.

## FRUIT

### FROZEN FRUIT

Apples: 7+1 or (IQF) Sliced - 30 lb.  
 Berry Mix (IQF) - 2/5 lb.  
 Blackberries (IQF) - 1/10 lb.  
 Blueberries (IQF) Cultured - 20 lb.  
 Cherries: RSP 5+1 - 30 lb.  
 Cranberries (IQF) - 1/10 lb.  
 Rhubarb (IQF) - 30 lb.  
 Mango Halves: 2/12 ea.  
 Mango Chunks (IQF) - 2/5 lb.  
 Melon Balls (IQF) - 4/5 lb.

### CANNED FRUIT (ALL 6/#10)

Applesauce  
 Fruit Cocktail, Choice LS  
 Fruit Mix, Choice LS  
 Peaches, Choice LS: Sliced or Halves  
 Peaches, Irregular: Sliced LS  
 Pineapple: Chunks, Tidbits or Sliced

### ASSORTED FRUIT

Batter Dip Crescent Fruits:  
 Apple & Pineapple - 6/2 lb.  
 Citrus - 4/1 gal.  
 Dried Fruit: Apples, Apricots,  
 Blueberries, Cherries,  
 Cranberries or Figs  
 Fruit Salad  
 Grapefruit Sections - 4/1 gal.  
 Mixed Fruits: (IQF) - 2/5 lb.  
 or In Syrup - 6/8.5 lb.  
 Orange Sections - 4/1 gal.  
 Peaches: 5+1 - 32 lb. or (IQF) - 2/5 lb.  
 Pitted Fruit: Dates or Prunes  
 Raisins or Golden Raisins  
 Red Raspberries: 4+1 - 6/6.5 lb.  
 or (IQF) - 1/10 lb.  
 Strawberries, California:  
 Sliced 4+1 - 6/6.5 lb. or 1/30 lb.  
 Whole 4+1 - 1/30 lb.  
 Whole (IQF) - 1/10 lb. or 1/30 lb.  
 Strawberries, Northwest:  
 Sliced 4+1 - 6/6.5 lb. or 1/30 lb.



1-800-523-1730  
 or (215) 627-3903  
 Fax:  
 (215) 922-7648  
[www.wellsmcats.com](http://www.wellsmcats.com)

# APPETIZERS & HORS D'OEUVRES



**Kabobs**  
The Hors d'oeuvre Specialists



**PIROM'S**



**Fabrique  
DÉLICES**



**Shonna's  
GOURMET GOODIES**

## APPETIZERS & HORS D'OEUVRES

### KABOBS

#### Assorted Frozen Canapes - 100 ct.:

(Premium Varieties) Salmon Roulade;  
Goat Cheese & Apricot w/  
Pistachio; Shittake & Herb Tartlet;  
Ham & Cheese Pinwheel;  
Smoked Trout Mousse; Brie w/  
Orange Marmalade; Chicken Pate  
On Rye; Shrimp & Herb Cheese  
Tartlet; Lobster Medallion w/  
Caviar; or Artichoke Heart Garni

Antipasto Kabob - 100 ct.

Asiago Risotto Croquette - 100 ct.

Beef or Chicken Entree Kabob,  
4 oz. - 30 ct.

Mini Chicken Cordon Bleu - 100 ct.

Shrimp & Andouille Kabob,  
1.35 oz. - 100 ct.

Sun-dried Tomato Polenta Medallion  
- 200 ct.

Mushroom Tart, .5 oz. - 200 ct.

Brie Encroute w/ Raspberry, 1 oz.  
- 200 ct.

Beef Empanada, .9 oz. - 100 ct.

Mini Reuben, 1 oz. - 200 ct.

Mini Beef Wellington, 1 oz., - 200 ct.

Mini Chicken Wellington, 1 oz., - 200 ct.  
Wild Mushroom Beggar's Purse, .7 oz.  
- 100 ct.

Chicken Quesadilla, 7 oz. - 200 ct.

Sante Fe Chicken Beggar's Purse, .7 oz.  
- 100 ct.

Parmesan Artichoke Heart, 1 oz. - 200 ct.

Crab Stuffed Mushroom, .9 oz. - 200 ct.

Sesame Chicken, .75 oz. - 100 ct.

Pecan Chicken, 1 oz. - 100 ct.

Spanakopita, .7 oz., - 200 ct.

Coconut Lobster Tail, 1 oz. - 100 ct.



### PIROM'S

Coconut Varieties - 4/50 ct.:

Chicken

Scallops

Shrimp

Dumpling.: Vegetable & Chicken  
- 4/100 ct

### Oriental Varieties:

Shrimp Shao Mai - 4/100 ct.

Shrimp Supreme - 4/50 ct.

Spring Rolls:

Pork, 1.5 oz. - 4/50 ct.

Cocktail, All Vegetable, Duck or  
Shrimp, .75 oz. - 4/100 ct.

Snow Crab Rangoon - 4/100 ct.

Wonton - 4/100 ct.: Vegetable &  
Chicken, Snow Crab, Pork or Shrimp

### Bacon-Wrapped Varieties - 3/100 ct.:

Rumaki

Scallop in Bacon

Scallop, Pea Pod in Bacon

Water Chestnut in Bacon

### Skewered Varieties - 3/100 ct.:

Brochettes:

Chicken & Pineapple

Beef, Green Pepper & Onion

Satay: Chicken or Beef

### SHONNA (Packed 96 per Box)

Artichoke Fillo

Asparagus Rollup

Broccoli & Mushroom Quiche

Cheese & Scallion Triangle

Lobster Strudel

Orange Coconut Shrimp

Portabella Mushroom Fillo

Potato Pancakes

Shrimp & Crab Toast

Smoked Salmon Puffs

Spinach & Cheese Fillo

Spinach & Feta Quiche

Sun-Dried Tomato Quiche



# APPETIZERS TO CAVIAR &

# TRUFFLES

## BATTERED & BREADED VEGETABLES & CHEESES

Asst. Breaded Cheese: Feta & Spinach  
w/ Cream Cheese & Cheese or  
w/ Horseradish & Cream Cheese  
(Jalapeno Flavored) - 6/2 lb.

Battered & Beer Battered Mozzarella  
Sticks - 6/2 lb.

Breaded Mozzarella Sticks - 6/2-4 lb.  
or 1/10 lb.

Broccoli / Cauliflower / Corn:

Broccoli Cheddar Poppers - 4/4 lb.;

Broccoli Cheese Florets - 6/2 lb.

Cauliflower Buds - 6/4 lb.

Cauliflower w/ Cheese - 6/2 lb.

Corn Nugget - 6/2 lb.

Variety Pack - 6/2 lb.

Cheddar Cheese Breaded Cubes  
- 6/4 lb.

Chiles: Shrimp & Cheese Santa Fe  
- 2/4.5 lb.

Fill-A-Busters: Four Cheese,  
Pepperoni Pizza, Sausage Pizza,  
Western Omelet & Buffalo - 6/2 lb.

Jalapeno Howler Cheddar Cheese  
Coins - 4/4 lb.

Jalapeno Peppers, Stuffed:

w/ Cheddar Cheese,

w/ Cream Cheese or

w/ Monterey Cheese - 6/2 lb.

w/ Broccoli & Cheddar - 4/4 lb.

Jalapeno Popper Jamm - 2/1 gal.

Jalapeno Poppers (Ovenable): Cream  
Cheese & Cheddar Cheese - 6/2 lb.

Jalapeno Poppers, Stuffed - 4/4 lb.:

w/ Cheddar Cheese,

w/ Cream Cheese,

w/ Red Hot Chili,

Cheese Tequila or Italian Style

Mushrooms: Battered Dijon, Whole  
Battered, Breaded Italian Gourmet,  
& Batter Dipt - 6/2 lb.;

Whole - 6/4 lb.;

Butter Breaded - 4/4 lb.

Onion Rings: Battered or Beer

Battered - 4/2.5 lb. or 5/2 lb.;

Natural Steak Cut or Texas

Toothpicks - 6/2 lb.;

Homestyle Breaded - 6 or 8/2.5 lb.;

Gourmet Steak, Formed & Breaded  
or Extruded Fresh Diced - 8/2 lb.

Cheese Teezer - 6/2.5 lb.;

Quesadilla Mesquite Chicken Santa Fe  
Springroll - 4/4 lb.;

Cheddar Cheese & Bacon Springstick  
- 2/4 lb.

Zucchini: Sticks - 6/4 lb.;

Breaded Sticks - 4/3.5 lb.;

Breaded Sliced - 4/4 lb. or Beer Battered Sliced

- 6/2 lb.

## CAVIAR, PUREES, PATES, MOUSSES & TRUFFLES

### CAVIAR

American Sturgeon Caviar, 4 oz.

Beluga Caviar, 1 oz.

Flying Fish Roe, 17.5 oz.

Golden Caviar, 7 oz.

Keta Caviar, 7 oz.

Lumpfish Black Caviar, 12 oz.

Lumpfish Red Caviar, 12 oz.

Osetra Caviar, 1 oz.

Sevruga Caviar, 1 oz.

### TRUFFLES

Whole Winter, 7 oz.

Whole Black, 25 gm

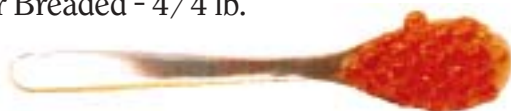
Breakings, 7 oz.

Oil: Black or White, 8 oz.

Puree: Black or White, 50 mg

Salsa, 7 oz.

Vinegar, 8 oz.



We Are Continually  
Adding New Products.  
Ask Your Wells  
Representative  
"WHAT'S NEW?"

# PUREES & PATES TO DESSERTS



**THE Perfect Puree**  
of Napa Valley



**Fabrique DÉLICES**

We Are Continually  
Adding New Products.  
Ask Your Wells  
Representative

**"WHAT'S NEW?"**

## PERFECT PUREE OF NAPA VALLEY

### Berries - All 6/30 oz.:

Marion Blackberry  
Royal Red Currant  
Wild Maine Blueberry  
Morello Cherry  
Red Raspberry  
Classic Cassis  
Berry Strawberry

### Domestic Fruit - All 6/30 oz.:

Adams Green Apple  
All Apricot  
California Kiwi  
Prickly Pear Cactus Fruit  
Scarlet Orange Concentrate  
White Peach  
Sir William Pear

### Exotic Fruit - All 6/30 oz.:

Crazy Coconut  
Guanabana A-Go-Go  
Hawaiian Papaya  
Lady Lychee  
Sweet Banana  
More Mango  
Passion Fruit Concentrate  
Pink Guava  
Positively Pomegranate Concentrate  
Tracy's Tamarind

### Vegetables - All 6/30 oz.:

Supersweet Corn  
Roasted Sweet Red Pepper

## FABRIQUE DELICES PATES & MOUSSES

### Encroute Pates - 1.5 lbs. ea.:

Duck A L'Orange  
Garlic Sausage  
Pate w/ Pistachio  
Salmon Mousse  
Truffle Mousse  
Vegetable Pate

### Encroute Pates - 3 lbs. ea.:

Duck A L'Orange  
Pate w/ Pistachio  
Salmon Mousse  
Vegetable Pate

## Pates & Mousses - 3 lbs. ea.:

Duck A L'Orange w/ Grand Marnier  
Duck Galantine w/ Truffle & Pistachio  
Duck Liver Mousse w/ Plum Wine  
Duck Mousse Au Porto  
Farmer's Rabbit Pate, 3 lbs. ea.  
Foie Gras Mousse  
Mousse Truffee  
Pate de Campagne w/ Black Pepper  
Pate Forestier  
Smoked Salmon & Spinach Mousse  
Venison Pate

## All-Natural Pates:

Duck Rillettes - 2 lbs. ea.  
Pheasant - 1 lb. ea.  
Salmon Roulade - 1.5 lbs. ea.

## MURFEE PATES (All 2.2 lbs.)

Breton  
Country  
Cracked Pepper  
Foresters  
Green Peppercorn  
Mushroom  
Pate De Foie  
Pork & Chicken Liver  
Port Wine  
Venison



*Murfee*  
FINEST FINE FOODS

## DESSERTS

### ASSORTED CHOCOLATE

Chocolate: Chips, Cups or Discs  
Chocolate: Bittersweet, Milk,  
Chocolate: Semi Sweet or White

### BOB COTTEN GOURMET PIES

Apple Crumb  
Banana Split  
Cajun Midnight  
Chocolate Cappuccino  
Chocolate Peanut Butter  
Coconut Rum  
Dixie Lemon  
Dixie Lime  
Key Lime  
Peanut Butter Silk  
Pecan  
Pumpkin  
Texas Millionaire



# DESSERTS

# GALORE

## BUCKS COUNTY CHEESECAKES

- Almond Amaretto
- Apple Almond
- Apricot Almond
- Autumn
- Butter Rum
- Cappuccino
- Chocolate Banana
- Dark Chocolate Grand Marnier
- Egg Nog
- Hazelnut Frangelica
- Irish Cream
- Kahlua Milk Chocolate
- Lemon
- New Orleans
- Peaches & Cream
- Raspberry Chambord
- White Chocolate Macadamia



## MELROSE DINER DESSERTS

- Layer Cake: 10"
- Carrot Cake
- Cheesecake: Whole & Sliced
- Buttercream Cake: Chocolate & Vanilla
- Special Occasion Cake: 7" & 8"

## PELLMAN DESSERTS

- Apple Walnut Crumb Cake
- Black Forest Cake
- Cheesecake, Sliced: Plain or Raspberry
- Chocolate Mousse Pie
- Carrot Cake
- Chocolate Truffle Torte
- German Chocolate Cake
- Key Lime Pie
- Lemon Torte
- Strawberry Cake
- Triple Chocolate Cake

## SWEET LILLY'S

### Gourmet Brownies - 32 Servings:

- Chocolate Banana Cream
- Columbian Connection
- Triple Hazelnut Crunch
- We're Peanutty
- Wild Orchid: The Original

## TASTE-IT PRESENTS DESSERTS

- Almond Amaretto Cream Cake
- Chocolate Indulgence
- Chocolate Mousse, 3 lb. bag:
  - Dark or White
- Crepe Brulee
- Focaccia
- Tiramisu
- Zabaglione



## SYMPHONY DESSERTS

### Individual Desserts:

- Black Forest
- Pyramid
- Duett
- Crepe Caramel
- Opus
- Maui
- Vanilla Bourbon
- Grand Marnier Souffle
- Exotic
- Velvet
- Marquise
- Profiterolle
- Mini Apple Tart

### Cakes:

- Ruby Raspberry
- Sacher
- Tiramisu

### Strips:

- Opera
- Cafe Latte
- Tiramisu Strip
- Hazelnut Toffee Torte
- Chocolate Crunch Bar
- Chocolate Grand Marnier
- Roulade: Choc. Raspberry or Opus

### Tarts:

- Lemon
- Normandy
- Pear
- Petit Four

## THE FRENCH PATISSERIE

### Individual Desserts:

- Caprice Chocolate
- Cappuccino
- Chocolate Terrine
- Lemon Chantilly
- Marquise Au Chocolate
- Raspberry Mirroir
- Raspberry Mont Blanc
- Petits Fours
- Pyramid Noisette
- Tarte du Soleil
- Tartlets: Peach Hazelnut, Apple Almond, Lemon & Pear
- Tiramisu
- Warm Chocolate Cake
- White Passion

### Coulis:

- Caramel Sauce or Creme Anglaise

### Cakes, 9" Pre-Sliced - 12 Cut:

- Caracas
- Citron Flambe
- Grand Tiramisu
- Juliette's Favorite
- Noir Desir
- Royal Praline



*Discover Pellman  
The baker of quality desserts*



Symphony Pastries

### COOKING GROUND BEEF PATTIES

- Turn ground beef patties over at least once.
- To keep in juices do not press with a spatula.
- Determine the cooking time and temperatures for your type of equipment and type of ground beef products.

The time required to reach the optimum degree of doneness varies with the type and temperature of the cooking equipment used; the size, shape, and thickness of the patties (fresh or frozen); and the quantity of patties cooking at one time. All the cooking equipment should be tested and calibrated on a regular basis to ensure that it is producing the desired cooking temperature.

- To ensure safety, FDA/USDA recommends cooking ground beef to an internal temperature of 160°F until the middle is no longer pink. Check with your local health department for recommended procedures. A clean and sanitized thermometer with a sensor tip should be used to test the end temperature of the product.

### COOKING BULK GROUND BEEF

- Crumbled ground meats should be cooked until no pink color remains.

- Due to the nitrate content from onions, celery, peppers, etc., meat loaf often remains pink in the center even if a 160°F end temperature is reached. Therefore, be sure to verify the final internal temperature with a sanitized thermometer.
- Do not let cooked ground beef products stand at room temperature. After cooking, keep them hot at 140°F or higher while serving, or refrigerate immediately.
- Refrigerate cooked ground beef products as quickly as possible after cooking. Use shallow counter pans no deeper than 2 inches for more rapid cooling.
- To reheat precooked ground beef products, cover and heat to 165°F or until hot and steaming throughout.

*This information has been reprinted with the permission of the Beef Industry Council and the Beef Board.*

### STORAGE CHART

Type of Product	Storage Temperature	Storage Time*
• Fresh Ground Beef	• Below 40°F and as close to 28°F as possible	• 1 – 3 days
• Fresh Vacuum Packaged (unopened) Ground Beef	• Below 40°F and as close to 28°F as possible	• Up to 14 days
• Frozen Ground Beef	• 0°F or below	• Up to 90 days
• Refrigerated Cooked Ground Beef	• Below 40°F	• 2 – 3 day
• Frozen Cooked Ground Beef	• 0°F or below	• Up to 90 days

*\* From date of production • Check with suppliers*



*Ground Beef Products should be properly wrapped with packaging material that is moisture and vapor proof.*