

Business Spotlight

Master city butcher Frank Kavanagh

Limerick is renowned for its tradition of Ham and Pork. Worldwide acclaim is the norm when diners in top-class hotels and restaurants are offered the delicacy of "Limerick Ham" but here at home the same kind of esteem is reserved for the excellent variety of high class meats and poultry that is only available from FRANK KAVANAGH, Butcher.

Known throughout the city and the whole of the Mid West region, the Wickham Street premises of Frank Kavanagh and Sons is carrying on a long tradition of Master Butchers that is held in the highest regard both by the shopper and fellow victuallers.

Specialists in Pork butchering, FRANK KAVANAGH is one of the country's leading experts in

sausage making and exports to Europe and America through their factory in Ballysimon which is Limerick's leading licensed Processeing Meat Factory. Maintaining the magnificent tradition that made Limerick Ham world famous, FRANK KAVANAGH home cure all their bacon and ham in the original Limerick tradition which is why shoppers who enjoy getting only the best of fare for the Christmas Dinner and special meals over the festive season insist on a Frank Kavanagh home cured ham.

For an ever increasing number of customers who would not go anywhere but FRANK KAVANAGH for their meats and poultry, the knowledge that this is a Butcher whose beef and lamb are specially selected and are

totally hormone free is a main attraction. Highly nutritious and of the very highest quality standards, meats in this Wickham Street butcher are the very best that is available anywhere in the country.

At this time of year when most of us pay a lot of attention to selecting turkies and chickens and other poultry, Frank Kavanagh's supply is totally free range and farm produced. So very attractive and tempting is the display of various meats, beautifully set out in the window that it is an every day occurrence to see people studying and selecting from FRANK KAVANAGH's window in Wickham Street.

Beautifully hung meats and poultry have a first class healthy appearance but whether one is an

expert or not every customer to Frank Kavanagh's is assured of top-class quality, sparkling hygiene and unbeatable value.

Whether you want to stock up your freezer this Christmas or decide to select a variety of meats that will make up a delicious change of menu after the traditional Christmas fare, this family run business takes pride out of meeting every personal request and their friendly, helpful and completely obliging service is a welcome bonus to customers who prefer something more individual than more anonymous self-service shopping

To avoid the disappointment of not being able to secure every item of your Christmas order, it is advisable to place your order within the next few days.

FRANK KAVANAGH BUTCHERS also specialise in their own recipe Pork Pies and use all Cluton free products. If you are tired of frying sausages that stick to the pan, you will, once you have tried them, never use anything but prizewinning Kavanagh sausages which are also renowned because they never burst. KAVANAGHS guarantees high standards and the same unique quality and flavour fifty two weeks a year.



Frank Kavanagh Butcher, Wickham Street, Limerick.

THE FINEST FLAVOURS IN MEAT PRODUCTS TESTED ON HUMANS

Over the past 72 years not one of our customers has joined the growing number of vegetarians in the world.

AND WHY?

Because they know that 52 weeks of the year they will leave our shop rushing home to cook and get stuck into our unique and irresistible