

*'Tis the Season!*



*There's No Place Like Zorn's!*

*8th edition 2024*





### Holiday Hours:

Open Christmas Eve: 10am - 6pm

### Closed Christmas Day

New Year's Eve: 11am - 7pm

New Year's Day: 12pm - 6pm

To order call:

(516) 731-5500 ext. 3

or place your order

at the store!



During this time of year  
our thoughts turn to those  
who have made our success possible.  
So we say simply but sincerely,

## Thank You

and we wish you all a

## Happy Holiday!

from your

Zorn's of Bethpage Family

*We appreciate being part of  
your family traditions for over 84 years!*

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# Holiday Recipes from Our Family Cookbook!

## Festive Holiday Cranberry Orange Cream Cheese Dip

Jessica G.

- 1 lb softened cream cheese
- 1 bunch of cilantro, chopped
- 1 bunch of scallions, sliced
- 3 oranges, cut into pieces
- 3 granny smith apples
- 1 lb fresh cranberries
- 1 cup of sugar
- 1 box of Ritz crackers, set aside for serving

Spread softened cream cheese over a flat 8 x 8 baking dish.

In a bowl, combine all ingredients except oranges and cream cheese. Leave at room temperature for one hour.

Now add oranges to the mixture and pour everything over cream cheese. Serve with Ritz Crackers.



## Grandma Zorn's Apple Fritters

Kathy Chiarello

- Peel & core 2 apples
- Slice in 1/4 inch slices rings
- 1 cup flour
- 2 eggs
- 1/2 teaspoon baking powder

Mix well with enough milk or beer to make the batter a little thicker than pancake batter.

Coat the apple rings in batter & drop into a frying pan of hot oil about 1/2 inch deep.

Turn when brown-remove from pan and drain on paper towel.

Dip in sugar & cinnamon mixture.



*Grandma Zorn's Apple Fritters*  
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and drain on paper towel &  
dip in sugar & cinnamon mixture



Send us your favorite family recipes for our next Family Cookbook! Email [memories@zornsofbethpage.com](mailto:memories@zornsofbethpage.com)



# Hanukkah Dinner

Juicy Rotisserie Chickens, Matzo Balls, Chicken Broth,  
Potato Pancakes, Chopped Chicken Liver

Choice of 2 Homemade Side Dishes

**\$21<sup>99</sup>** per person

(Minimum of 6 Guests)

Not Kosher

Naturally Gluten Free Available

*Don't Forget the Noodle Pudding,  
Freshly Baked Pies and Ice Cream!*

# Tasty Made from Scratch Sides



Handcut Turkey  
Fried Rice

Mashed Cauliflower



Penne Ala Vodka

Original Zorn's  
Homemade Stuffing

Creamy Macaroni  
& Cheese

Creamed Spinach



Roasted Garlic  
Mashed Potatoes

Sweet Kernel Corn

String Bean  
Medley

Mashed Sweet  
Potatoes



*If it's not  
in your kitchen  
it's not in  
our food!*



# Christmas

## Signature Entrees

- Eggplant Parmigiana - (Half Tray) \$49.95
- Italian Meatballs & Spaghetti - (Half Tray) \$49.95
- Vegetable Lasagna - (Half Tray) \$49.95
- Chicken Francaise with Linguine - (Half Tray) \$74.95
- Chicken Cutlet Parmigiana - (Half Tray) \$72.29
- Italian Sausage with Peppers & Onions - (Half Tray) \$59.95
- Swedish Meatballs with Wide Egg Noodles - (Half Tray) \$49.95

## Signature Specials

Visit our take home menu on our website for individual meals sold a la carte.

6 To order call: (516) 731-5500 ext.3 or place your order in the store!



# Dinner Choices!

Don't Forget  
Fresh Baked  
Pies &  
Ice Cream!

## Home Style Meals for One or Family Dinners!

Juicy Rotisserie Chicken, award-winning golden brown Skinless Southern Fried Chicken, and our famous Barbeque Cocktail Spare Ribs, are all available in individual or family-sized portions. Plus, our fresh homemade sides, salads, and delicious desserts will complete your holiday meal!

To view some choices, see our take home menu on page 15, or visit our website at:  
[zornsofbethpage.com](http://zornsofbethpage.com)



## Turkey Anytime

Oven Roasted Turkey - ready to be heated, with Stuffing & Original Homemade Gravy, your choice of 3 Fresh Homemade Side Dishes, Dinner Rolls, Cranberry Fruit Compote and Fresh Baked Apple Pie & Pumpkin Pie.

**\$27<sup>99</sup>**

per person

(Minimum of 10 Guests)

*Did you know we also have Spiral Ham?*



## Christmas Ham Dinner

Honey Glazed Spiral Ham, Warm Cinnamon Apples, Choice of 2 Fresh Homemade Side Dishes, Tossed Salad with Homemade Italian Dressing, Creamy Rice Pudding.

**\$18<sup>99</sup>**

per person

(Minimum of 10 Guests)



## Dinner for Two

2 Cornish Game Hens stuffed with Sausage Stuffing, Small Tossed Salad with Dressing, Fresh Strawberries with Ghirardelli Chocolate, Choice of 2 Large Homemade Sides.

**\$54<sup>99</sup>**

(Available hot only, reheating not recommended)



## Dinner for Six

Six individual portions of Oven Roasted Sliced White Meat Turkey over our Traditional Stuffing, with our Original Homemade Gravy, plus your choice of 2 Fresh Homemade Side Dishes, Dinner Rolls, Cranberry Fruit Compote and Choice of Fresh Baked Apple or Pumpkin Pie.

**\$155<sup>99</sup>**

# More Choices!

Check our website for details



Gourmet Sandwiches



Chicken Dipper Platter



All Sports Anytime



Lite Bites

Fresh Baked Pies



# Heating Instructions

## TURKEY FEAST

1. Preheat oven to 400 degrees.
2. Unwrap foil and add 2 cups of chicken broth or water into cavity of turkey.
3. Re-wrap turkey in original foil & aluminum pan, place on cookie sheet in oven to prevent spills from broth or leaks in pan.
4. Because ovens vary, use these times as a guide only.
5. Guide: approximate times only.

SEE RED & WHITE SHEET OF PAPER ATTACHED  
TO YOUR TURKEY FOR WEIGHT OF TURKEY

Turkey Weight	Time in Oven
17-19 lbs:	1 1/2 - 2 hrs
20-22 lbs:	2 - 2 1/2 hrs
23-26 lbs:	2 1/2 - 3 hrs
27-32 lbs:	3 - 3 1/2 hrs

6. During the last 1/2 hour of heating, remove foil to brown skin.
  7. For best results - DO NOT OVERCOOK TURKEY
- \*Alternate method: Slice turkey off carcass, place in pan and add gravy or broth. Cover with foil. Cook approximately 45 min. to 1 hour or until hot. (do not overcook)

## DINNER FOR SIX

1. Preheat oven to 400 degrees.
2. Keep sliced turkey wrapped in foil.
3. Place turkey dinners in pan, on cookie sheet in oven to prevent spills from gravy or leaks in pan. (Because ovens vary, use these times as a guide only)
4. Heat for 45-60 minutes or until hot.
5. For best results - DO NOT OVERCOOK TURKEY

Did you make your list  
and check it twice?



### Grocery:

- ☐ Corn Bread
- ☐ Dinner Rolls
- ☐ Stuffing Mix
- ☐ Cranberry Sauce
- ☐ Apple Sauce
- ☐ Honey
- ☐ Eggs
- ☐ Whipped Cream

### Sweet Indulgences:

- ☐ Vanilla Ice Cream
- ☐ Fresh Baked Apple Pie
- ☐ Fresh Baked Pumpkin Pie
- ☐ Pecan Pie
- ☐ Homemade Rice Pudding
- ☐ Asst'd Crumb Cakes
- ☐ Lara's Cookies
- ☐ Gluten Free Cookies

### For Starters:

- ☐ Chopped Chicken Liver
- ☐ Garlic Dill Dip
- ☐ Asst'd Crackers

### Cooking Essentials:

- ☐ Our Own Roasting Spice
- ☐ Roasting Pan
- ☐ V- Rack

### Beverages:

- ☐ Milk
- ☐ Orange Juice
- ☐ Assorted Soda

### Old Time Favorites:

- ☐ Potato Knishes
- ☐ Potato Pancakes
- ☐ Chicken Salad
- ☐ Chicken Pot Pie
- ☐ Matzoh Ball Soup
- ☐ Chicken Noodle Soup

### Holiday Gift Shop:

- ☐ Gift Cards
- ☐ Hats & Hooded Sweatshirts
- ☐ Snow Globe
- ☐ Coffee Mugs
- ☐ Squeezie Turkey
- ☐ Ornament
- ☐ T-Shirt
- ☐ Key Chain

Zorn's Marketplace offers the quality,  
convenience and variety of a  
fresh food store at a tremendous value!

# Happy New Year!



**Holiday Hours:**  
New Year's Eve 11am to 7pm - New Year's Day 12pm to 6pm

## Cocktail Party

Everything you need for the perfect evening - just add cocktails!

### Antipasto:

Boiled Ham, Ham Capicola, Salami, Pepperoni, Mozzarella,  
Provolone & Olives

### Cheese Platter:

Assorted Sliced, Domestic Cheese & Crackers

### Chicken Dipper:

Grilled, Crispy & Original Chicken Tenders with Assorted Sauces

Fresh Strawberries with Ghirardelli Chocolate.

Includes: plates, forks & napkins

**\$129<sup>95</sup>** (Serves 8)



## Heroes by the Foot

Available in 3-4-5-6 feet!

Our bread is baked fresh!

### American Hero

Zorn's Turkey, Roast  
Beef, Corned Beef,  
Bologna, Boiled Ham,  
Swiss or American Cheese  
Mustard, Mayonnaise

**\$18<sup>99</sup>**

per foot

### Italian Hero

Ham Capicola,  
Boiled Ham,  
Pepperoni, Salami,  
Provolone Cheese  
Italian Dressing

**\$18<sup>99</sup>**

per foot



### Grilled Chicken Cutlet Hero

Topped with  
Roasted Red Peppers  
& Fresh Mozzarella

**\$22<sup>99</sup>**

per foot

### Crispy Chicken Cutlet Hero


Topped with  
Roasted Red Peppers  
& Fresh Mozzarella

**\$23<sup>99</sup>**

per foot



Original Homemade  
Potato Salad, Cole Slaw,  
Macaroni Salad,  
& Health Salad  
also available



## A vertical collage of Christmas gifts wrapped in brown and white paper with red ribbons, set against a light blue wooden background with falling white snow. The gifts are arranged in a vertical line, with some partially visible at the top and bottom. The ribbons are in various patterns: solid red, red with white polka dots, and red and white checkered. The background is a light blue wooden surface with white snowflakes falling. The number 14 is visible in the bottom left corner.

## This image shows a single sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There is no handwriting or other markings on the paper.

- ☐ Linens
- ☐ Place Settings
- ☐ Silverware
- ☐ Serveware & Platters
- ☐ Decorations

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# Too Busy Getting Ready for the Holidays?

## Let us cook for you!

### Family Dinner Specials

*All include Homemade Side Dishes*

Skinless Southern Fried Chicken and Rotisserie Chicken

- ☐ 8 pcs Chicken with 2 large sides (serves 2-3)
- ☐ 12 pcs Chicken with 3 large sides (serves 3-4)
- ☐ 16 pcs Chicken with 4 large sides (serves 4-6)
- ☐ 24 pcs Chicken with 6 large sides (serves 8-10)

### Chicken & Rib Combo

- ☐ Mini Chicken & Rib Combo  
8 pcs of Southern Fried or ♦ Rotisserie Chicken & approx 10-12 Cocktail Ribs with 2 Large Sides (serves 3-4 family style)
- ☐ Large Chicken & Rib Combo  
8 pcs of Southern Fried & 8 pcs of ♦ Rotisserie Chicken & approx 16-18 Cocktail Ribs with 4 Large Sides (serves 6-8 family style)
- ☐ Super Chicken & Rib Combo  
24 pcs of our delicious chicken & approx 24-26 Cocktail Ribs with 6 large Sides (serves 10-12 family style)

### Home Style Meals for One

*Includes 2 Portions of Homemade Side Dishes*

Skinless Southern Fried Chicken and Rotisserie Chicken

- ☐ 1/4 Dark Meat Chicken (leg & thigh)
- ☐ 1/4 White Meat Chicken (breast & wing)
- ☐ 1/2 Chicken (breast, wing, leg & thigh)
- ☐ Chicken & Rib (1/4 dark, 2 ribs)
- ☐ Chicken & Rib (1/4 white, 2 ribs)
- ☐ 3 pcs Dark Meat Chicken (2 legs & 1 thigh)  
Skinless Southern Fried Only
- ☐ 4 Drumsticks - Skinless Southern Fried Only
- ☐ Chicken Tenders (5 pieces)
- ☐ Grilled Chicken Cutlets ♦ (2 pieces)
- ☐ Barbeque Spare Ribs (4 large ribs)
- ☐ Fried Shrimp Dinner (6 pieces)
- ☐ Wing Dinner (6 pieces)
- ♦ Buffalo Hot, Teriyaki, Barbeque, Sweet and Spicy, and ♦ Seasoned

### White Meat Lovers

- ☐ Original Chicken Tenders (8-10 pcs per lb)  
Golden brown boneless tenders of white meat  
Includes Horseradish, Honey Mustard, or BBQ Dipping Sauces
- ☐ Bucket O'Breast - Skinless Southern Fried Chicken Breasts  
4 pcs - Chicken Only  
4 pcs - with 2 large Homemade Sides
- ☐ Zorn's Famous Party Wings  
Barbeque, Sweet & Spicy, ♦ Buffalo Hot, Teriyaki,  
& ♦ Seasoned

### Homemade Sides

- ☐ Garlic Mashed Potatoes ♦
- ☐ Creamed Spinach
- ☐ Turkey Fried Rice ♦
- ☐ Traditional Stuffing
- ☐ String Beans ♦
- ☐ Four-Cheese Mac & Cheese
- ☐ Sweet Kernel Corn ♦
- ☐ Seasoned Roasted Potatoes ♦
- ☐ Mashed Sweet Potatoes ♦
- ☐ Penne Ala Vodka
- ☐ Mashed Cauliflower ♦
- ☐ Fresh Cucumber Salad ♦
- ☐ Golden French Fries
- ☐ Warm Cinnamon Apples ♦
- ☐ Mushroom Egg Barley

### Old Time Favorites

- ☐ Creamy Cole Slaw ♦
- ☐ Potato Salad ♦
- ☐ Macaroni Salad
- ☐ Rice Pudding ♦
- ☐ Cranberry Fruit Compote ♦
- ☐ Health Salad ♦
- ☐ Chicken Pot Pie
- ☐ Chicken Noodle Soup
- ☐ Chicken Noodleless Soup ♦
- ☐ Matzoh Ball Soup
- ☐ Chicken Salad ♦
- ☐ Chopped Chicken Liver ♦
- ☐ Potato Pancakes
- ☐ Potato Knishes
- ☐ Corn Nuggets
- ☐ Onion Rings
- ☐ Sweet Waffle Fries

### From the Barbeque Pit

- ☐ Barbeque Spare Ribs  
(approx 3 lbs per rack)
- ☐ Barbeque Cocktail Ribs
- ☐ Homemade Sausage  
in Barbeque Sauce
- ☐ Slow Roasted Pork  
with Barbeque Sauce

*Made from Scratch Daily in our Kitchen!*

♦ = Naturally Gluten Free

Visit our new website for our full menu.

www.zornsofbethpage.com • (516) 731-5500





*Give a gift that's  
always in good taste!*

The holiday season also presents an opportunity for you. Give a Zorn's of Bethpage Gift Card and you're not only giving them a choice of what to serve at their holiday meal, but it also gives you the opportunity to be a part of their holiday tradition.

Your mail carrier, teachers, coaches, crossing guard, employees, co-workers, neighbors, friends, relatives, you name 'em - everyone will love getting a Zorn's of Bethpage Gift Card. Available in any denomination, these gift cards can easily fit any budget. It's the one gift that always fits!

Call to order gift cards: (516) 731-5500 ext.3 - or stop by the store!

*Plus, visit our gift shoppe!*



Check the Zorn's lover  
off your list with  
a Gift "Bucket"  
filled with a taste  
of Zorn's!

Zorn's ornaments,  
and more are available  
in our store!

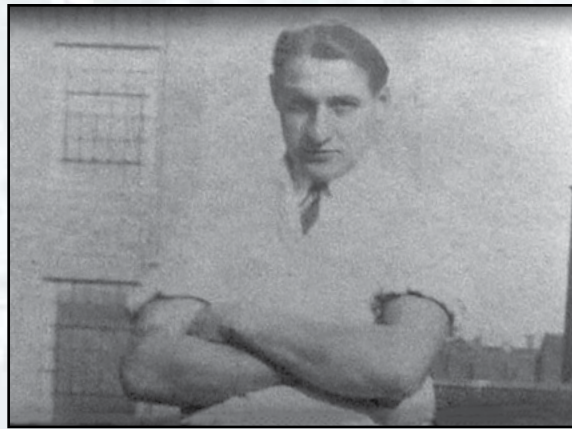


# 1907 - 1910



My grandfather Peter Zorn was born on March 12, 1907 in Bruschal Germany near Heidelberg, son of Josef and Juliana Zorn.

My grandmother Gesine Younge was born on January 14, 1910 in Lintique Germany a small town by the Northern Sea on the water.



In 1925, my grandfather immigrated to the United States. For the first few months he worked on a farm in Montgomery, NY. He took the opportunity to follow his passion in Poughkeepsie, in the butcher trade he had learned in Germany. After a year in Hudson River Town he went to NYC and continued his trade for eight years.

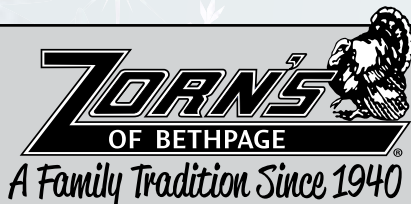
In 1926, my great grandparents, Josef and Julianna and his brother and sister Julia and August arrived from Nuremburg, Germany. All of them lived in Ridgewood, NY. My Grandparents met at a social affair in Queens.

# 1930



My grandfather (Poppy) took advantage of the superior opportunities provided by the soil, climate and proximity to large markets. He became one of the largest growers of eggs, chickens and

# 1925 - 1929



1900

1910

1920

1930

1940

# 1942 - 1943



Poppy was president of the Long Island Broiler Growers Cooperation, Inc. and was a committee member of the Nassau County Farm Bureau; he is identified with civic and philanthropic projects. In addition he was the president of the Long Island Poultry Association.

In 1943, Poppy was the first to eviscerate a turkey; he called it "oven ready". Everyone else sold their turkeys NY dressed (plucked only, head and feet attached).



In 1944, they phased out live turkeys and only sold fresh chickens and turkeys.

In 1945, Poppy went to an Army base camp Upton and bought army barracks and towed them here for part of our building and some garages.

# 1946



In the mid 1940's, Leroy Grumman asked my grandfather to sell him turkeys for his employees, this was the impetus to start selling corporate. We started making "gift

# 1944 - 1945

- 1933



turkeys on Long Island. He was thoroughly familiar with the marketing of meats and poultry in the American Metropolis when he moved out to Flushing Long Island and began the production of poultry and eggs, operating under his own name.



In 1935, Bethpage farm was born. Ten acres were operated by my grandparents. They had a barn where St. Joseph Hospital is now and where they kept their three horses on one side and a turkey hatchery.

Across the street he rented another ten acres before the Seaford Oyster Bay Expressway. Parts of his operations were a 23 thousand capacity turkey egg incubator.

Poppy, his father Josef and brother August and sisters Tessie and Julia opened 9 poultry farms. Eight farms on Long Island and one in Mullica Hill, New Jersey.

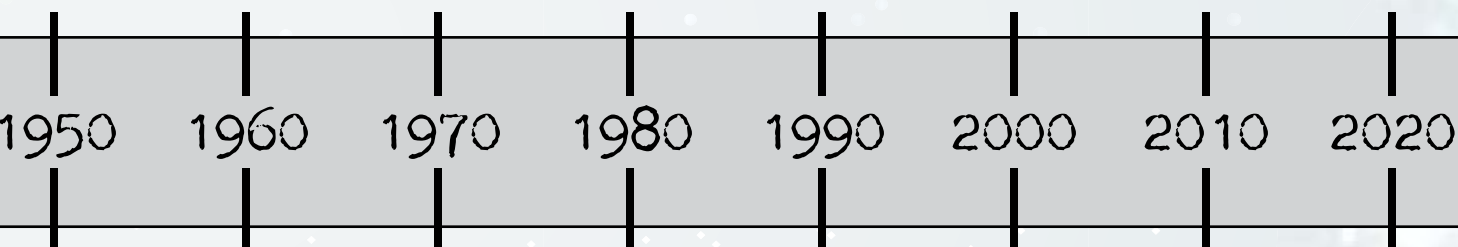
1935 - 1938

1940 - 1941



Poppy bought buildings for Bethpage Farm from the World's Fair to build the chicken houses where he raised live chickens and sold them wholesale to various vendors from Queens, Brooklyn and all over. He sold turkeys only at Christmas and Thanksgiving.

In 1941, Poppy wanted to raise and sell turkeys year round. He was told "it can't be done" but Pop said, "Yes I can" and bought 2000 poults (baby turkeys). He took a 4x8 piece of plywood wrote "buy your turkeys here". His first store was a cement block building. This became his first and only retail store, and the beginning of his retail empire.



- 1948



In 1949, Poppy was the first on Long Island to have a Rotisserie Machine. He also sold gravy, Cole Slaw, Potato Salad, Macaroni Salad and French Fries.

In 1950, the second store was built on to what we call our milk cooler now; in 1952 the milk cooler was extended. Poppy bought a greenhouse and made the first cooler and freezer.

1949 - 1957

1958 - 2019



Poppy and Nana Zorn would be proud to know that their family traditions are still serving the Long Island community after all these years! As we grow into the future, we will continue to serve our well-loved traditional recipes and everything you have come to know and love about Zorn's - our quality, freshness, and friendly staff - will not change.

**TODAY**

We look forward to sharing the next generation of Zorn's of Bethpage with you!



boxed turkeys" it was a turkey in a gift box, which we still do to this day.

**"TURKEY'S Here, Gang!"**  
**All Cooked and Ready to Eat!**  
 The finishing touch to any **NEW YEAR'S EVE PARTY!**

**TURKEYS** Broadbreasted, plump birds from 6 to 36 lbs., raised on Zorn's own farms. **\$1.00** for only **1** extra

**ANY SIZE, COOKED TO ORDER FOR YOUR NEW YEAR'S EVE PARTY!**  
 Save needless work, have your bird cooked for this nominal fee!

AND IF YOU FEEL LIKE THIS NEW YEAR'S DAY THE LITTLE WOMAN MAY NOT FEEL LIKE COOKING, SO ...  
 We'll be **OPEN NEW YEAR'S DAY** to serve you...

**Bar-B-Q Chickens & Capons**  
 Always ready, with **FREE** gravy!

Phone orders accepted ...  
**Levittown 9-5500-1**

**ZORN'S POULTRY FARMS**  
 HEMPSTEAD-FARMINGDALE TPKE.  
 (1 Mile East of Levittown)  
**BETHPAGE**

STORE HOURS:  
 Sun. to Wed., 8-7  
 Thurs. & Sat., 8-8  
 Friday, 8-9  
 Open Sunday

Original Advertisement  
 December 1963.



*Family Traditions Since 1940*

10am-6pm on Christmas Eve, Closed Christmas Day.

11am-7pm on New Year's Eve, 12pm-6pm on New Year's Day

Open Daily 11:00am-7:30pm • Closed on Tuesdays.

4321 Hempstead Turnpike Bethpage, Long Island, New York 11714

[www.zornsofbethpage.com](http://www.zornsofbethpage.com)

Call to order: (516) 731-5500 ext. 3

Please note: We will be closed for one week in February.

*There's No Place Like Zorn's!*



Some things have changed, but not our commitment to preparing only the best homemade food. We follow our traditional family recipes without adding any artificial flavors or preservatives!

We are the perfect choice for a large or small New Year's Eve celebration