

Second To None Meats



Savour Christmas dinner for four without having to cook it!

[Calgary, AB] – December 7, 2016 – Crafted in our kitchen to serve in yours, CRMR Kitchen and Second to None Meats are partnering to provide customers with an easy and delicious way to enjoy Christmas dinner for four without the mess or having to spend all day in the kitchen.

“Cooking a full Christmas dinner can be stressful,” says Ken Canavan, CRMR Kitchen General Manager. “Save yourself from the hassle of cooking this holiday season and spend more time with the people who matter the most.”

This special dinner for four people includes a local free-run turkey with pistachio and dried cranberry stuffing. On the side, enjoy roasted butternut squash, roasted carrots and brussel sprouts, creamy mashed potatoes and delicious home-made cranberry sauce and gravy - all to be enjoyed for just \$80.

Order [in store](#) or over the phone by 4:00 p.m. on Monday, December 19 at either Second To None Meats in Mission or Willow Park Village. The turkey dinners can be picked up at Second to None Meats on December 23 or 24 any time before 3:00 p.m. Please note that all dinners require reheating.

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Canadian Rocky Mountain Resorts is a family of companies consisting of Emerald Lake Lodge in Field, British Columbia, Deer Lodge in Lake Louise, Alberta, and Buffalo Mountain Lodge in Banff, Alberta. CRMR also owns four Calgary restaurants: Cilantro, The Lake House, Bar C, and Divino Wine & Cheese Bistro, as well as a game ranch, The Canadian Rocky Mountain Ranch, and a Calgary wine boutique, Bin 905.