

# CENTRAL MARKET'S SIGNATURE SCAVENGER HUNT ANSWER SHEET

- 1a. Yellow signs at Central Market indicate the product is organic.
- 1b. Blue signs at Central Market indicate the product is locally grown in Texas.
- 1c. Purple signs at Central Market indicate the product is on sale. A purple flyer with a complete listing of weekly specials is available at the information desk.
2. The “Old Fashion Spaghetti Kit” regularly costs \$5.99.
3. The freshly squeezed juice will stay fresh for two to three days after the “sell by” date listed on the label of the container. The ingredients are also listed on the label.
4. Central Market customers are invited to use our scales to price their produce, but are **NOT** required to do so. The scales are available to make shopping more efficient for customers. The scales enable customers who are shopping by recipe get exact product weights to match their ingredient lists. Customers shopping on a budget are able to manage their spending and adjust quantities before getting to the check stand. Best of all, checking out will be faster.
5. Central Market’s popular green sausage is made with chicken, feta and spinach.
6. HACCP stands for Hazard Analysis of Critical Control Points
7. For protection against predators, shrimp will take on the color of their environment. The New Caledonia shrimp are farm raised in blue tanks and take on the color of this environment.
8. The Market and Seafood departments are commonly referred to as “Protein Alley”.
9. The Rotisserie will cook your product free of charge.
10. The tamales are made at the Central Market in San Antonio.
11. \$2.00
12. Six. The Central Market wine and beer department carries wine from every continent except for Antarctica.

13. The case wine discount at Central Market is 10%. This discount is applicable for both non-mixed and mixed cases.
14. Flax seed oil is commonly used to lower cholesterol.
15. 2% more butter fat
16. Alexia
17. Rao's and Patsy's Restaurants in New York City
18. Red Bell Pepper Spread from Rumania
19. Central Market's local honey comes from Alvin, Texas.
20. Cooking instructions for bulk product can be found on the printed labels customers obtain when they price their own product using the scales.
21. San Francisco
22. Southwest, Whole Wheat, Flour, Fat Free and Butter
23. The cheese wall holds over 600 varieties of cheeses and is organized by style. For example, cheddar cheese is an English style of cheese. Therefore, customers will find cheddar cheese (even if it is made in Wisconsin) under the United Kingdom sign.
24. Neal's Yard Dairy is a specialty cheese shop in England. Neal's Yard Dairy purchases cheese from local farmsteads and age the cheese themselves, thus freeing up space for the local farmsteads to produce more cheese. Neal's Yard Dairy is applauded for helping to save the local cheese making industry in England.
25. Panonnia Smoked Ham is made in Hungary.
26. The "California Connection" is often featured as the sandwich of the week. It is made with roasted turkey, caramelized onion, provolone cheese, tomato basil pesto, sun-dried tomato pesto and chipotle mayo. It is served on a brioche roll.
27. Poached Salmon, Blackened Salmon, Grilled Chicken, Shrimp, Cajun Shrimp and Flank Steak
28. Central Market purchases wildflowers from the Broken Gate Farms in Bay City, Texas.

29. “Chef’s Connection” is an ongoing culinary partnership between Central Market and 30 of Houston top chefs. Customers can collect trading cards for each of these chefs. The trading cards feature the photograph of the chef and the chef’s favorite recipe. The chefs visit the main demo station to prepare their recipe where they will have an opportunity to meet and greet our customers.
30. “Foodies” wear green and white striped aprons.
31. The Cooking School and Housewares departments are located on the second floor of the store.
32. The Catering desk is located on the first floor between Cafe on the Run and the Floral department.
33. The Community Room is free of charge.
34. There are four short cuts on the floor to help customers navigate through the store efficiently. The short cuts are denoted on the store map with red arrows. They are located between the Produce department and the Healthy Living department, the end of aisle one and aisle nine in the Specialty Grocery department, and between the Wine & Beer department and the Bulk Foods department.