

Holiday Meats 2018

 **None Such Farm Market** 



LAST DAY TO ORDER IS
MONDAY, DEC. 17th

Order pickups on Friday 12/21, Saturday 12/22 8am- 7pm
& **Monday 12/24 7am- 3pm**

BEEF

**None Such Raised
Black Angus Beef
Whole Filet Roasts***
\$ 28.99/ lb

Approximately 5 - 6 pounds each
*order early, supply is very limited, will
be reserved on a first come, first
reserved basis.

**Prime
Beef Filet Roasts**
\$ 28.99/ lb

plan on approximately
1/2 pound per person

Up to 6.5 pounds each

Beef Wellington

house-made by our chefs featuring
all butter puff pastry and
mushroom duxelles.
Oven ready for you to roast at
home. Please ensure you have a
thermometer!

Two Filet Tenderloin options:

Prime Beef Wellington
\$37.99/lb

Choice Beef Wellington
\$32.99/lb

Two size options:

- serves 8 people,
approximately 4 pounds
- serves 4 people,
approximately 2 pounds

**Creekstone Farm Raised
Black Angus
Beef Filet Roasts**
\$ 26.99/ lb

plan on approximately
1/2 pound per person

Up to 6.5 pounds each

**Prime
Beef Filet Steaks**
\$ 28.99/ lb

Specify your desired steak thickness

**USDA Choice
Beef Filet Roasts**
\$ 23.99/ lb

Up to 6.5 pounds each

**Creekstone Farm Raised
Beef Filet Steaks**
\$ 26.99/ lb

Specify your desired steak thickness

**USDA Choice
Beef Filet Steaks**
\$ 23.99/ lb

Specify your desired steak thickness

**Black Angus
None Such Raised or
Creekstone Prime
Standing Rib Roasts**
\$ 20.99/ lb

**Up to 7 ribs each
bone removed & tied
back on is standard**
plan on approximately
1 rib per 2 persons minimum

How to prepare our **beef wellington**.

Whisk 1 egg and a teaspoon of water
together and lightly brush onto the top of
the pastry, this will ensure a golden crust.
Roast in a 425 degree oven . Begin to check
temperature at 40 minutes (2 lb size) or 45
minutes (4 lb size) by inserting
thermometer into thickest part of the roast.
Check at 5-10 minute intervals until
thermometer reads desired doneness.

Rare 115 degrees,

Medium Rare 120-125 degrees

Medium 130-140 degrees

Medium Well 145 degrees

Rest uncovered for 10 minutes, then carve.

How to prepare a **rib roast**.

Cook in a 500 degree oven 12 minutes per
pound. Turn oven off. After turning oven
off, leave rib roast in oven for 1 hour. DO
NOT OPEN OVEN DURING THIS TIME!

Creekstone Farms Raised Black Angus Beef is
comparable in quality, flavor and farming
practices to None Such Raised Black Angus Beef

How to prepare a **filet tenderloin roast**.

In a pan on stovetop, quickly sear
all sides of roast in olive oil.

Preheat oven to 425°F. Transfer the roast to
a rack in a shallow roasting pan. In oven,
roast, uncovered, until desired doneness. To
test for doneness, insert thermometer into
thickest part of roast, 125 degrees for
medium rare, 140 degrees for medium. Rest
roast under foil for 15 minutes before

4458 york rd, buckingham, pa 18912

215.794.5201 x 1

nonesuchfarms.com

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LAST DAY TO ORDER IS

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TURKEY

Order pickups on

Friday 12/21, Saturday 12/22 8am-7pm

& **Monday 12/24 7am-3pm**

Fresh, All Natural Turkeys from
Sensenig Turkey Farm, Lititz, PA

Whole Turkeys

\$3.69/ lb

Sizes available

10 to 12 pounds

12 to 14 pounds

14 to 16 pounds

16 to 18 pounds

18 to 20 pounds

20 to 22 pounds

22 to 24 pounds

24 to 26 pounds

plan on approximately

1 pound per person

Approx. roasting times for unstuffed turkey

8 to 12 pounds - 3 to 4 hours

12 to 16 pounds - 4 to 5 hours

16 to 20 pounds - 5 to 5 1/2 hours

20 to 24 pounds - 5 1/2 to 6 hours

Boneless Turkey Breasts

\$ 6.89/ lb

4 to 5 pounds each

rolled and tied

plan on approximately

1/2 pound per person

How to roast a boneless turkey breast.
Set oven temperature to 325 degrees.
Roast for 15 minutes per pound until
thermometer reads 160 degrees at thickest
part. Tent loosely with foil and rest turkey
breast 20 minutes before carving.

How to roast a whole turkey.
Set oven temperature to 325 degrees. Cover
turkey loosely with extra heavy aluminum
foil, leaving space between the bird and the
foil. Do not add water to the pan. Roast
until thermometer reads 160 degrees at
thickest part. Remove foil about 30 minutes
before turkey is done. Tent loosely with foil
and rest turkey for 20 minutes before
carving

PORK & HAM

Crown Roast of Pork

\$ 5.99/ lb

specify 12 to 20 ribs

plan on 1 rib per person

Bone In Pork Roast

\$ 4.49/ lb

frenched ends available,

please specify

plan on 3/4 lb per person

Boneless Pork Roast

\$ 4.89/ lb

plan on 1/2 lb per person

Bone In Spiral Sliced Ham

\$ 5.49/ lb

Half (6-7 lb each)

plan on 3/4 lb per person

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OPEN FRIDAY 12/21 & SATURDAY 12/22 8am to 7pm

OPEN MONDAY 12/24 7am to 3pm

Closed Sunday 12/23, Closed Tuesday 12/25, Wednesday 12/26