

# HOLIDAY 2022

## None Such Farm Market

### From the Meat Department

#### Beef Filet Roasts

Prime or Certified Angus Beef  
Available in various weights

#### Beef Filet Steaks

Prime or Certified Angus Beef

#### Beef Rib Roasts

**Boneless Turkey Breast Roasts**  
Sensenig Farm Turkey

### From Our Chefs

**Beef Wellington** -All Butter Puff Pastry and Mushroom Duxelles.

Each is approximately 3.5 to 4.5 lbs, serves 6 to 8 people  
Roast at home, please have a meat thermometer to use.

**Jumbo Lump Crab Cakes**-ready to reheat

**Cooked Shrimp**-13/15 size, peeled & deveined, in approx. 1 lb containers

**Au Gratin Potatoes**-available in approx. 3 lb quantities only, ready to reheat

**Yukon Mashed Potatoes**-ready to reheat

**Housemade Beef Gravy**-in pint containers

A note about our None Such raised beef. Each steer provides two filet tenderloins and 14 ribs. If you happen to be in the store soon after our meat cutters have broken down that part of the steer, you will find those items in our case. The other 80% of the steer provides many other delicious cuts that have different preparations. We sell the whole steer. As a result, not all cuts are available all the time. We know that not all beef is the same so we search for the finest additional options for higher demand items like filet tenderloins and ribs. The brand and pricing of those items is clearly labeled in our case.

### From the Bakery

**10" Pumpkin Pie**-A traditional lightly spiced holiday pie

**10" Apple Pie**-A classic with crisp Michigan apples and a hint of cinnamon

**10" Dutch Apple Pie**-Michigan apples with a rich & crunchy streusel topping

**10" Cherry Crumb Pie**-Tart cherries with a sweet streusel crumb

**10" Cherry Pie**-A tender flaky crust topped pie

**10" Blueberry Crumb Pie**-Northern blueberries with a streusel crumb top

**10" Fruits of the Forest Pie**-A tasty mix of strawberries, apples, raspberries, rhubarb and blackberries with a crust top

**10" Wild Berry Pie with Zesty Lemon Crust**-A mix of blueberries, blackberries & cranberries with a lemon zest top and bottom crust

**9" Black Cherry Pie**-Sweet, juicy dark cherries in a lattice crust topped pie.

**9" Blueberry Peach Pie**-Two favorite fruit flavors combined

**9" Honeycrisp Apple Pie**-Juicy apples topped with crust top

**9" Pecan Pie**-A rich blend of brown sugar, syrup, eggs & pecans in a sweet custard



Pre-Ordering on most items is not necessary but can be placed in person or by phone  
215-534-9975 or 267-885-5409 from 12/14 through 12/17 during store hours, 10 am-6 pm

4458 york rd, buckingham, pa 18912

[nonesuchfarm.com](http://nonesuchfarm.com)

Open..... Wednesday 12/21 through Friday 12/23 10 am to 6 pm.....Saturday 12/24 9 am to 1 pm

Closed 12/25 and 12/26

# Holiday -How to Roast- 2022

## None Such Farm Market

### Beef Filet Roasts

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 carving.

### Bone In Rib Roasts

How to prepare a **bone in 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!

### Boneless Rib Roasts

DRY THE **BONELESS RIB ROAST** WITH A PAPER TOWEL For a 3 pound roast, combine: 4 TBSP softened butter 2 minced cloves garlic 1 TBSP chopped fresh thyme 1TBSP chopped fresh rosemary 1 tsp black pepper 1 TBSP coarse salt. Rub the butter mixture onto the top and sides of the roast. Place the roast in a roasting pan. Roast at 200 degrees until a thermometer reads 120 (medium rare) or 130 (medium). A 3 pound roast takes about 2 hours for medium rare. Adjust time accordingly for a larger roast. Remove the roast from the oven. Tent it loosely with foil and set aside for 30 minutes. Meanwhile turn the oven heat to 500 degrees. Put the roast back into the 500 degree oven, uncovered. Roast for 10-15 minutes until it is browned and crisp on the outside. Let roast rest for 15 minutes then slice.

### Beef Wellington

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 (3 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.

### Boneless Turkey Breasts

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.