

Nick's Organic Farm - Since 1979

8565 HORSESHOE LANE, POTOMAC MD 20854
2733 BUCKEYSTOWN PIKE, ADAMSTOWN MD
21710

nicksorganicfarm@comcast.net
301-983-2167; fax: 301-983-0290
<http://www.nicksorganicfarm.com>

Order Form--Spring 2019

<<Next order form will be sent out in late September 2019 for pick up in November 2019>>

Name _____ Work phone _____

Address _____ Home phone _____

City, State, Zip _____ Cell _____

EMAIL _____

****Buckeystown Farm Tour this year Sat & Sun October 19-20****

DEPOSIT ENCLOSED-We cannot reserve your order until we receive a deposit.

Fill in deposits amounts and total up. There is a \$25 minimum deposit on all orders. (If your order is less than \$25, we will refund the difference when you pick up.) You will be contacted within a couple of weeks if we cannot fill your order, and your deposit will be returned.

\$ _____ Beef (\$50-\$400)
\$ _____ Chicken (\$5 each)
\$ _____ Turkey (\$25 each)—Fall Only
\$ _____ TOTAL Deposit (Note: There is a \$25 minimum deposit on all orders)

Mail order form with deposit payable to: **Nick's Organic Farm, 8565 Horseshoe Lane, Potomac, MD 20854.** Remainder due at pick up. We accept checks or cash.

We can accept credit cards for the DEPOSITS by phone Mon-Thurs. from 11:30 am to 3:30 pm. An additional fee of 5% of the deposit amount will be added for credits cards. We will credit any portion of that 5% not charged to us to your final balance. *If you charge your deposit you can email your order form.* You will be contacted by email and/or phone regarding pick up. Additional items can be added at pick up.

PICK UP LOCATION/DATES: Check one location. With several days advance notice you can change your choice.

_____ **Potomac:** 8565 Horseshoe Lane, Potomac, MD 20854 (DC Beltway Exit 41)

_____ **Buckeystown:** 2733 Buckeystown Pike, Adamstown, MD 21710 (south of Frederick, I-270 Exit 26 or 31, or I-70 Exit 54)

_____ **Emmitsburg (BEEF Only):** 16436 Four Points Bridge Road, Emmitsburg, MD 21727 (Rte. 15 to Rte. 140 Exit) Note Emmitsburg hours: **M-F 8-5, Sat 7-noon, Sun closed.**

DATES: **July 13**, Saturday (10-4 p.m.) OR **July 14**, Sunday (noon-4 p.m.)

Fill in number desired for each product. More detailed information on following pages or on our [website](http://www.nicksorganicfarm.com).

WHOLE ORGANIC CHICKEN \$5 deposit per bird

___ WHOLE CHICKEN, frozen, (approx. 3.0-6.5/lb.) \$4.99/lb.

Check below only if you have a strong preference for smaller or larger birds. We will try to accommodate, but we cannot guarantee.

___prefer smaller birds
___prefer larger birds

<u>ORGANIC CHICKEN PARTS, frozen, vacuum packed</u>	<u>price/lb.</u>
___ BREAST, SKINLESS BONELESS (1/ pack, approx.0.7- 1.0 lb.)	\$13
___ TENDERS, SKINLESS BONELESS (6/pack, approx. 0.7-1.0 lb.)	\$13
___ BREAST (with skin and bones, 1/pack, approx. 0.8-1.2 lb.)	\$10.50
___ QUARTERS (1/pack, leg and thigh, approx. 1.0-1.5 lb.)	\$6.50
___ WINGS (6/pack, approx.1.0-1.5 lb.)	\$6.50
___ NECKS (6/pack, approx. 1.0 lb.)	\$4.50
___ BACK/BONES (for broth, 0.8-1.2lb.)	\$4.50
___ SKINS (for broth or crispy cracklings, pack approx. 0.5 lb.)	\$4.50

ORGANIC CHICKEN PARTS NOT VACUUM PACKED

- ___ LIVERS \$2.50 per ½ lb.,
- ___ FEET \$2.50 per packet (4 feet)
- ___ HEARTS \$2.50 per ½ lb.
- ___ GIZZARDS, not peeled, \$2.50 per ½ lb.
- ___ GIZZARDS, peeled, \$5.00 per ½ lb.
- ___ FAT, very limited supply, \$5.00 per ½ lb.

ORGANIC EGGS farm fresh, raised on pasture, brown shell, deep orange yolks, higher in Omega 3s and beta-carotene.

___FREE-RANGE EGGS, \$6/dz.

Eggs can also be picked up anytime on a self-service basis year round at Potomac or Buckeystown locations. Contact us to find out how: <mailto:nicksorganicfarm@comcast.net>

100% GRASS FED BEEF

BEEF BULK ORDERS-Sold by Hanging Weight

For the description of hanging weight and final costs, see “How Beef Is Processed,” “Beef Orders and Cost,” on following pages.

___ WHOLE (\$4.25/lb.)	\$400 deposit	___ QUARTER (\$5.25/lb.)	\$100 deposit
___ HALF (\$4.75/lb.)	\$200 deposit	___ EIGHTH (\$5.75/lb.)	\$50 deposit

- ___ Check if you prefer your bulk order on the SMALLER side, **if available.**
- ___ Check if you prefer your ground beef EXTRA LEAN, (90-95%), **if available.**
- ___ Patties: boxes of 20 quarter pound hamburgers (5 lb.) from your bulk order, an extra \$3.00/box

THREE STANDARD BEEF CUTS TO CHOOSE FROM (more detail under “What Cuts to Expect.”)

 CUT #1—approximately equal amounts of steak, roasts, ground beef, and some stew beef and short ribs

 CUT #2—same as above, but more steaks and ground, less roasts

 CUT #3—**Only available if ordering half or whole**, less ground, less roasts, includes brisket, skirt and flank steaks. Check below only if you want any of the options.

 CUT #3 Option for standing rib roast This option gives you a roast instead of multiple rib steaks.

 CUT #3 Option for tenderloin This option gives you Tenderloin and NY Strip steaks **instead of** Porterhouse and T-bone steaks. Circle to indicate if you want the tenderloin as a roast or cut into individual steaks.

ROAST OR STEAKS

SPECIAL BEEF CUTTING INSTRUCTIONS: The processor can custom cut or modify your order. Write instructions on back of this form, or on separate page. Contact us if you have questions.

ADDITIONAL GROUND BEEF: \$7.00/lb.

****BUY 10 lb. GET 2 additional lb. FREE!****

 LEAN (85%), 1 lb. plastic “tube” wrap

 LEAN (85%), 5 lb. box ¼ lb. patties, if available, extra \$3 per box

 EXTRA LEAN (90-95%), 1 lb. tube . plastic “tube” wrap

 EXTRA LEAN (90-95%), 5 lb. box ¼ lb. patties, if available, extra \$3 per box

ORGAN & OTHER MEATS/BONES—All Frozen

 HANGER Steak @ \$14.95/lb.,
very flavorful

 Bones@ \$4/lb. in 3 lb. plastic bag

 Bones@ \$4/lb. in 5 lb. plastic bag

 Bones@ \$2/lb. in 15 lb. paper bag

 Liver@ \$5/lb.,

most nutritious part of the animal.

See our beef liver pate recipes on our website.

 Heart @ \$3 (approx. 2 lb.)

 Tongue @ \$7 (approx. 2 lb.)

 Tail @ \$8 (approx. 1-1.5 lb.)
scored at joints

 Cheeks @ \$6 (approx. 1 lb.)
great for mole sauce

 Kidneys @ \$5 (approx. 1 lb.)

 Sweet Breads @ \$5 (approx. 1lb.)

 Brains @\$ 4 (approx. 1lb.)

 Suet(hard fat)@ \$5(approx.2.5lb.)

SAUSAGE: \$9.25/pk. (4 links, 1 lb., keep frozen.) See “Sausage” on following pages for spice ingredients.

_____ CHORIZO
_____ ITALIAN
_____ FRESH

_____ SAGE
_____ KIELBASA

SAUSAGE VALUE PRICE FIVE PACK

_____ one pack of each sausage type, no substitutions, totaling 5 lb., \$40

JERKY:

_____ JERKY Four ounce packets, all natural @\$7.00 See “Jerky” on following pages for spice ingredients.

CORN, CORNMEAL, POPCORN

WHOLE Corn- Floriani Red Flint —not ground

sold out-- 2.5 lb., \$7.50

sold out-- 5 lb., \$14

CORNMEAL Ground Floriani

sold out-- 2.5 lb., \$16

sold out-- 5.0 lb., \$30

WHOLE Corn- Pungo Creek Dent —not ground

_____ 2.5 lb., \$6

_____ 5 lb., \$10

CORNMEAL Ground Pungo Creek

_____ 2.5 lb., \$13

_____ 5.0 lb., \$25

POPCORN Cherokee Multi-colored

sold out-- 1 lb., \$3

sold out-- 2.5 lb., \$5

NEW

_____ GIFT CERTIFICATE(S) in \$50 increments. Call the office 301-983-2167 to give us the details.

Nick's Organic Farm - Quality Products Since 1979
GRASS FED BEEF & ORGANIC PASTURED POULTRY & EGGS

www.nicksorganicfarm.com
nicksorganicfarm@comcast.net

We take orders directly from customers on our mailing list for our grass-fed beef and poultry twice a year in Spring and Fall (May and September). Send us your email to join our list. Our eggs are available on a self-serve basis all year long.

BENEFITS OF 100% GRASS-FED BEEF AND PASTURED POULTRY

Our beef is 100% grass-fed. The cattle never receive any grain, GMOs, hormones, antibiotics, or animal parts. Our beef are on our certified organic pastures all day 365 days a year. Our poultry are raised on the same certified organic pastures. Studies have shown that, compared to grain-fed beef, grass-fed beef are higher in omega 3 fatty acids and CLAs (conjugated linoleic acids). Both omega 3 and CLAs are believed to have positive health effects for those concerned about the risks of heart disease, stroke, arthritis, dementia and cancer. Studies have also shown that pastured poultry and free-range eggs are also higher in omega 3 and, like grass fed beef, have a higher ratio of omega 3 to omega 6 fatty acids. Pastured animals also help put carbon from the air into the soil by building the humus in the top soil helping to reduce greenhouse gases.

ORGANIC PASTURED POULTRY AND EGGS

We raise certified organic pastured chickens and turkeys. Our meat birds are rotated daily to graze on fresh organic pastures, and they are given organic feed from grain raised on our farm. They do not receive any medications, antibiotics, GMOs, hormones, or animal by-products. The whole birds and chicken parts are processed on our farm and are packaged in a clear plastic bag. The chickens and some turkeys are frozen and the Thanksgiving turkeys are fresh. In addition, we raise farm fresh pastured eggs. You can order eggs with your meat order, or you can pick up eggs year round.

ORGANIC PASTURED EGGS Fresh, yellow-orange yolks, brown shells for \$6.00/dz. Our classic breed Barred Rock and Rhode Island Red hens are out on organic pasture each day foraging for insects, grazing fresh grass, running around and exercising, and breathing clean fresh air.

Fresh eggs are also available year round on a self-service basis at both Potomac and Buckeystown locations. Contact us nicksorganicfarm@comcast.net to find out how to purchase these eggs.

When available, smaller eggs from younger hens, sometimes called "pullet eggs" are \$3/ dz. or \$5 for 2 dz., great price!

ORGANIC PASTURED TURKEY (Fall Only)

We offer fresh or frozen (great for Christmas) birds in standard White or Heritage breeds. They are packed in a plastic bag and are available on the Tuesday and Wednesday before Thanksgiving. The liver, heart, and neck are included with your bird. We will notify you promptly and return your deposit if we cannot fill your turkey order.

PRODUCT DESCRIPTIONS

ORGANIC PASTURED POULTRY AND EGGS

CHICKEN frozen whole broilers in plastic bag (3.0-6.5 lb.) The processed birds will come with necks inside, great for broth. Our whole birds are \$4.99/lb. with a **\$5 deposit/bird** in addition to beef deposit.

CHICKEN PARTS Vacuum sealed and frozen.

BREASTS: We offer breasts as both skinless & boneless for \$13/lb. or with the skin and bones for \$10.50. There is one half breast per package. The breast contains the maximum amount of white meat from the bird.

TENDERS: The tenders are located just behind the breast and are similar to the tenderloin on beef or pork. They are white meat that is smaller and narrower than the breast. The tenders taste just like the moist tender white breast meat. The tenders are great for stir fry or kabobs as they are already in smaller pieces. There are about 6 skinless, boneless tenders per package for \$13/lb.

QUARTERS: The chicken quarter includes one leg (drumstick) and connected thigh for \$6.50/ lb. This cut contains more of the dark meat.

WINGS: There are 6 wings per package, about 1.0-1.5 pounds for \$6.50/lb. Great for barbeque.

NECKS: Six skinless necks, about one pound per package, great for making broth. \$4.50/lb.

BACK/BONES: This cut is the front part of the bird, including some of the back, after the breast meat has been removed. There is very little meat or skin left. About one pound, great for making broth. \$4.50/lb.

SKINS: Approximately 0.5 lb. per package. The skins can be added to broth or they can be seasoned with salt and pepper and baked into crispy skins or “cracklings.” \$4.50/lb.

The following parts are packed in plastic bags, but not vacuum sealed.

CHICKEN LIVERS: Frozen, \$2.50 per ½ lb. packet. Very popular.

CHICKEN FEET: Frozen, not peeled. Great for soup/specialties. \$2.50 per packet (four feet)

HEARTS: \$2.50/ ½ pound. The hearts can be combined with the gizzards and livers for a delicate kabob cooked over a grill or baked in the oven.

GIZZARDS: Our gizzards are offered whole at \$2.50 per ½ pound, or peeled at \$5 per ½ pound. Peeled gizzard have had the small pebbles removed from the muscle that helps the birds grind and digest their food. Remember, chickens have no teeth. Whole, un-peeled gizzards must be peeled before cooking or eating. Gizzards are often prepared in deep fried dishes, slow cook braising, part of “giblets,” or on kabobs with the hearts and livers.

ORGANIC PASTURE RAISED TURKEY—FALL ORDERS ONLY

We have both heritage and commercial white fresh or frozen turkeys, to be picked up on the Tuesday and Wednesday before Thanksgiving. Giblets included. We will notify you promptly if we cannot fill your turkey order.

100% GRASS FED BEEF

HOW WE SELL OUR BEEF Our beef is sold by the whole, half, quarter or eighth. Most quarters will yield roughly 80 to 120 pounds of cut, wrapped and frozen beef. A half will be twice that amount. An eighth will be half of that amount. Some customers share an order with neighbors, friends, or relatives.

At our annual Farm Tour on the third weekend in October, we also sell individual cuts of beef at retail prices.

HOW THE BEEF IS PROCESSED All of the product is processed by the half and split or lateral quarters, so that all customers receive identical cuts--we have no front or rear quarters. Our meat is sold by hung weight, that is, before the butcher trims excess surface fat and cartilage and removes major bones. After being trimmed, grass fed animals tend to have more meat and less fat per pound than grain fed animals. The beef is dry aged to our specifications to ensure full flavor and tenderness.

The beef is processed in a full time USDA inspected family run facility. Each piece is clearly labeled with the name of the cut and carries the USDA seal. Because we do not have easy access to a certified organic beef processing facilities, once the animal is processed it will no longer be “certified organic”, even if raised totally organically. The beef is still “all natural” and “100% grass fed.” We have asked our processor to cut our meat first thing in the morning so that all surfaces are clean and free of other meat residues. Most of the time, only our beef is processed on a given day.

HOW WE RAISE OUR BEEF Our cattle are raised on our certified organic farm in the fertile Frederick Valley. They are 100% grass-fed. They are not fed any grain, hormones, GMOs, antibiotics, or animal by-products. The beef receive organic pasture, organic hay and baleage, water, and mineral salts mixed with sea kelp.

Since 1979, we have been committed to constant improvement of our soil and our organic farming methods. We have an 8 to 12 year rotation of crops, pasture, and animals. We constantly rotate our animals to fresh organic pasture. Over the years we have conducted on-farm research with Federal, state, and non-profit agencies to refine our organic practices. We conduct research to improve our organic soil and crops and to breed and manage our herd so that it has maximum natural resistance to disease without the use of synthetic chemicals. We have also participated in a university study documenting the nutritional advantages of grass fed beef.

BEEF ORDERS AND COSTS Orders are filled on a first-come, first-served basis. The cost per pound by hung weight is \$5.75 for an eighth, \$5.25 for a quarter, \$4.75 for a half, and \$4.25 for a whole, or about \$6.50-9.00/lb. for frozen meat, depending on the amount ordered and how it is cut. Approximate yields of finished meat and the approximate costs are:

Size of Order	Cost by Hanging Wt.	Approx. Wt. of Cut, Wrapped Frozen Meat	Final Cost
1/8	\$5.75/lb.	35-50 lb.	\$320-460
¼	5.25/lb.	80-120 lb.	\$580-840
½	\$4.75/lb.	150-200 lb.	\$1,050-1,520
whole	\$4.25/lb.	280-400 lb.	\$1,750-3,040

We cannot further subdivide your order into separate boxes, but you can easily do this yourself and share with family, friends and neighbors.

You can note on the order sheet if you prefer your whole, half, quarter, eighth on the SMALLER side, **if available**.

You can note on the order sheet if you prefer your ground beef processed EXTRA LEAN, (90-95%), **if available**. Our standard burger is lean (80-85%).

Hamburger PATTIES: Some or all of your ground beef from your bulk beef order can be packed in five pound boxes of 20 quarter pound patties, separated with wax paper, @ \$3.00/box extra. This allows you to easily defrost and cook one patty at a time. When available, we also offer additional boxes of patties, lean or extra lean, to add to your bulk order, see Additional Ground Beef below.

WHAT CUTS TO EXPECT--WE OFFER THREE STANDARD CUTS. Our original standard #1 cut offers more roasts. Our #2 cut offers only half as many roasts and more steaks cut from the chuck and round roasts. The #2 cut offers about one roast per 1/8th, two per 1/4th, or four per 1/2. Cut #3, available for whole and half orders, offers less ground and less roasts, but includes some special cuts and some options.

In our #1 cut, the frozen meat is about equally divided into steaks, roasts and one pound packages of ground beef, plus some packets of stew beef and short ribs. In response to customer preferences, we have increased the amount of steaks in our #1 and #2 cut by adding the flat iron steak, the mock tender steak, and the ranch steak. This change also increases the amount of ground beef slightly and reduces the amount of roasts. The #1 cut includes steaks: T-Bone, Porterhouse, Rib Eye, Sirloin, Top Round, Flat Iron, Ranch, and Mock Tender; and Roasts: Chuck (Shoulder), Rump, Eye Round, Loin Tip, and Bottom Round.

The #2 cut is the same as the #1 cut, except the Chuck Eye Roasts and Eye Round Roasts are sliced into 3/4 in. Chuck Eye and Eye Round steaks. The Loin Tip Roasts are sliced into 1 1/2 inch London Broils. The additional steaks in the #2 cut will be more flavorful and firmer, and not as tender as the other steaks.

The #3 cut is an option only for those ordering a half or a whole, which permit more flexibility in possible cuts. This cut would include less ground beef, but would include the brisket, skirt and flank steaks, London broils, and the remaining steaks and roasts similar to cut #2. As an option for a half or a whole, standing rib roasts can be ordered in place of the rib steaks, and tenderloins and New York Strip steaks can be ordered in place of Porterhouse and T-bone steaks. If you are sharing a half or whole with other families, choosing the options will mean not everyone will necessarily receive identical cuts.

In cut #1, #2 and #3, Rib Eye, Porterhouse, and T-bone, or optional Tenderloin and New York Strip steaks are cut 1" thick, and other steaks are cut 3/4" thick.

All roasts are 3-3.5 pounds. All steaks and roasts are wrapped in a thin plastic sheet (to prevent freezer burn) and then white butcher paper labeled with the contents. Most steaks are wrapped two per packet. Ground beef is packed in 1 lb. plastic tubes

ADDITIONAL GROUND BEEF: \$7.00/lb. in one lb. plastic tube packages. When available, you may order additional ground beef in lean (80-85%) or extra lean (90-95%). Sometimes we also have additional ground beef in patties, lean or extra lean. Minimum ground beef order is 8 lbs., unless ordering other items that total at least \$50.

JERKY: Natural recipe, from our beef, made with cane sugar, sea salt, water, vinegar, garlic, black pepper, and ground red pepper, no preservatives. Not organic, all natural and 100% grass fed. Very popular. Four ounce plastic packets @\$7.00.

SAUSAGE: Made solely from our beef. Once meat is processed, it is no longer organic. No preservatives. Can be grilled, barbequed or sautéed. Makes a great addition to soups, stews, shish kabobs, tomato sauce and meatloaf. Can be served as a simple appetizer. Store frozen until ready to use. All sausage in individual lengths (grillers), natural casings, four pieces to a plastic vacuum-sealed pack, approx. 1 lb. Priced @ \$9.25/pk.

CHORIZO: Traditional Mexican, mild chili flavor. Very popular.
Contains spices: vinegar, salt, chili powder, red pepper, paprika, black pepper, garlic, coriander, cumin.

ITALIAN: Delicious off the grill or in spaghetti sauce. One of our best sellers.
Contains spices: brown sugar, vinegar, salt, ground fennel, black pepper, crushed red pepper.

FRESH (plain) : Beef with just vinegar, salt and black pepper. Simplicity works. Great off the grill, or added to soups, stews, lasagna and other pasta dishes.

SAGE Great customer reviews, wonderful flavor, excellent for breakfast.
Contains spices: vinegar, salt, sage, black pepper.

KIELBASA A traditional Polish all beef favorite, with garlic.
Contains spices: vinegar, salt, ground garlic, and black pepper.

STORING OUR BEEF An eighth will usually fit in your refrigerator's freezer compartment if you do not have a lot of other frozen food in it. For a quarter or more, you should have a stand alone freezer. Our beef keeps very well in the freezer for over a year. Steaks and roasts are wrapped in a thin plastic sheet and then wrapped in butcher paper. The ground beef is packaged in one pound plastic tubes. These packaging methods help deter any surface drying of the beef, also known as freezer burn. Storing the beef in a manual defrost freezer also reduces any drying.

WHOLE CORN & CORNMEAL & POPCORN—ORGANIC & GMO-FREE

We freshly grind cornmeal for our customers. We have a small stone mill so that the “burr” does not heat up like a metal one which can damage the nutrients and enzymes. Some of our customers grind their own meal with a blender or hand mill. Most store bought cornmeal no longer has its germ or bran. Our whole grain meal contains all these vital nutrients, plus you can experience the rich corn flavor and aroma. Our cornmeal is best preserved refrigerated. Check our website for corn [recipes](#).

The **Floriani Red flint corn** was lost in America and rediscovered in northern Italy in the Valsugana Valley near Trento where it has been grown for centuries. Taking its name from the family that gave it back to the US, Floriani is known for its great taste, pointed kernels and beautiful red kernel color. Check our website for [more information](#) on this heirloom.

The cornmeal has a pink cast, and makes a distinctive polenta or cornbread with a rich, complex flavor. Buy our cornmeal or grind whole corn with a blender or hand mill prior to baking. We include our cornmeal recipes and tips on grinding.

Whole Corn Floriani Red Flint—not ground	1 lb., \$4.00	2.5 lb., \$7.50	5 lb., \$14
Ground Floriani Cornmeal	1 lb., \$6.50	2.5 lb., \$16	5 lb., \$30

Pungo Creek dent corn comes from an Eastern Shore heirloom, grown for 165 years by Pungo Creek, Virginia farmers. Genetic analysis shows it to be a close relative of Bloody Butcher, a predominantly red kernelled corn introduced in Virginia in 1845. Go to our website for more [details](#) about this corn. Today Pungo Creek is valued for its flavor, smooth creamy texture, nutritional profile, and color. Because of its richly varied colors, its ears also make impressive decorative corn. We sell the whole grain to our customers who create various products such as cornmeal, for bread and polenta, masa, tortillas, tamales, and pupusas.

Whole Dent Corn Pungo Creek—not ground	1 lb., \$3.00	2.5 lb., \$6	5 lb., \$10
Ground Pungo Creek Cornmeal	1 lb., \$5.50	2.5 lb., \$13	5 lb., \$25

Our **Cherokee Long Ear Small popcorn** is a delicious and beautiful multicolored corn. It was preserved from multiple varieties of seed that traveled west to Oklahoma with the forced relocation of the tribe over the Trail of Tears. For more about the story of this corn and the Trail of Tears, see our [website](#). The corn is named for its large cob size for a popcorn and relatively short stalk—but we have grown it over 8 feet tall on our organic soils! For their size, the kernels make a large pop, yielding a low hull to pop ratio. The pops have a great corn flavor and are white with just a speck of the color on the bottom. The ear corn and shelled corn are very ornamental displaying a beautiful rainbow of shiny yellow, white, purple, pink, blue, rose, red, black, olive, and orange kernels. This popcorn can also be ground into cornmeal.

Popcorn Cherokee Long Ear Small	1lb., \$3	2.5 lb., \$5
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OUR OTHER ORGANIC PRODUCTS We also sell hay, straw, certified organic poultry feeds, and grains such as corn, soybeans, and barley, organic cover crop seed, such as hairy vetch seed. Contact us for more information.

QUESTIONS? CONTACT US

Nick Maravell, Nick’s Organic Farm, 8565 Horseshoe Lane, Potomac, MD 20854

home: 301-983-2167; fax: 301-983-0290; nicksorganicfarm@comcast.net; www.nicksorganicfarm.com

Best times to reach our office manager at our home number: Monday-Thursday, 11:30-3:30

To be REMOVED FROM MAILING LIST, call, fax, or email us with your name and email address and "remove from mailing list."