

BEEF AND CHICKEN ORDER FORM FALL 2020

Nick's Organic Farm - Since 1979

8565 HORSESHOE LN, POTOMAC MD 20854

nicksorganicfarm@comcast.net

301-983-2167; fax: 301-983-0290

www.nicksorganicfarm.com

COVID-19 NOTICE

Due to the coronavirus pandemic, we've had to cancel our Annual Buckeystown Farm tour this October. Looking forward to the one next year!!!

A separate turkey order form will be sent out on Sunday October 4. We are scheduling a separate pick up date for the turkeys in order to assure time for adequate social distancing.

This email contains your beef and chicken order form for pick up on Saturday/Sunday November 7-8. Orders will be filled on a first come first served basis depending on when we receive your **order forms with your deposits by mail (not by email or phone)**.

We are raising the hanging weight price of our 1/8th bulk beef to \$6.25 per pound because we are being charged higher fees for beef processing and we are absorbing credit card fees for contactless payments.

It was distressing for us last spring not to be able to fill all the beef orders that we received. At the time there was a national beef shortage which, along with the Coronavirus, may have contributed to the extraordinary demand for our beef. We don't expect the demand to be quite as high this fall, but you'll see on the order form that we've kept some of the same maximum limits on beef and chicken that we had in the spring order form: bulk beef orders of 1/8th of a cow, 5 whole meat chickens, 5 stewing hens, 6 lbs. total sausages. If you want more than the maximum, you are encouraged to order more than the limits above, and, if available after our Friday, October 16 cut-off date, we will allocate the additional product. (Do not include a deposit for the additional items.) We will notify you only if your additional items will be included in you order.

We will notify you about the specific procedures to follow to maintain social distancing and make final payment before this November's pick up.

Our next order form for beef and chicken will be sent out at the end May 2021 for July 2021 pick up. We hope to have some increased availability by then.

Order Form--FALL 2020

Cut-off date for this order form: Friday Oct 16

<<Next order form will be sent out in late May 2021 for pick up in July 2021>>

Name _____ Work phone _____
Address _____ Home phone _____
City, State, Zip _____ Cell _____
EMAIL (required) _____

PICK UP LOCATION*: Check one. *We require at least 6 days advance notice to change your pick up location.*

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 Rd, Emmitsburg, MD 21727 (Rte. 15 to Rte. 140 Exit) **Note Emmitsburg hours: M-F 8-noon and 1-5, Sat 7-noon, Sun closed.**

PICK UP DATES planned for: Sat./Sun November 7-8.

You will be contacted by email/phone a few days prior pick up.

DEPOSIT ENCLOSED- We cannot reserve your order until we receive both this order form and a deposit by mail (Not by phone or email).

Fill in deposit amounts and total up. We require a \$25 minimum deposit on all orders. If you have an order that is less than \$25, we will refund the difference when you pick up your order. You will be contacted if we cannot fill your order, and your deposit will be returned.

\$ _____ Whole/Stewing Chicken (\$5 each)

\$ _____ Beef (\$50)

\$ _____ TOTAL Deposit (Note: \$25 minimum deposit on any order.)

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 credit card for deposits.

Credit card type: VISA Mastercard American Express Other _____

Name on Card:

Card #

Expiration Date:

Security code:

Zip Code:

For final pick up credit card payments can be made online. You will receive instructions before pick up.

<p>ORDERS ARE CONSIDERED COMPLETE UPON RECEIPT OF BOTH ORDER FORM AND DEPOSIT BY MAIL.</p>

Fill in number desired for each product. More detailed information on following pages or on [website](#).

ORGANIC EGGS & CHICKEN

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

___ PASTURED EGGS, Large \$6.00/dz.

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

Organic Chicken and Chicken Parts

LIMIT 5 whole chickens:	IF AVAILABLE:
___ Whole Pastured FROZEN CHICKEN, \$4.99/lb. (approx. 3.0-5.5 lb.) \$5 deposit/bird	___ Additional whole chickens

Only check below if you have a strong preference. We will try to accommodate but cannot guarantee.

___prefer smaller birds
___prefer larger birds

LIMIT 5 stewing hens:	IF AVAILABLE:
___ STEWING HENS, pastured Whole Frozen Hen, \$3.99/lb. (approx. 2.0-3.5 lb.) \$5 deposit/bird	___ Additional stewing hens

<u>ORGANIC CHICKEN PARTS, frozen, vacuum packed</u>	<u>price/lb.</u>
NA BREAST, SKINLESS BONELESS (1/pack, approx. 0.5- 1.0 lb.)	not available
___ BREAST (with skin and bones, 1/pack, approx. 0.7-1.2 lb.)	\$10.50
NA TENDERS, SKINLESS BONELESS (6/pack, approx. 0.5-1.0 lb.)	not available
___ QUARTERS (1/pack, leg and thigh, approx. 0.8-1.5 lb.)	\$6.50
___ WINGS (6/pack, approx. 0.8-1.5 lb.)	\$6.50
___ LIVERS, frozen (½ pound packets)	\$5.00
___ HEARTS, delicious sautéed or in stuffing (½ pound packets)	\$5.00
___ FEET per packet (4-6 feet chicken) or (2-3 feet turkey), great for broth, approx. 1/3-1/2 lb.	\$2.50 each packet
___ GIZZARDS, NOT PEELED (approx. ½ lb. per packet)	\$2.50 each packet
___ GIZZARDS, peeled approx. ½ lb. per packet)	\$5.00 each packet
___ NECKS (6/pack, approx. 1.0 lb.)	\$4.50
___ CHICKEN/BONES (for broth, 0.8-1.2 lb.)	\$4.50
___ SKINS (for broth or crispy cracklings, pack approx. 0.5 lb.)	\$4.50
___ FAT, yellow, flavorful, (pack approx. 0.5 lb.)	\$5.00

100% GRASS FED BEEF

BEEF BULK ORDERS-Sold by Hanging Weight. Weights in chart below are approximate.

Order Size	Hanging Weight	Cost by Hanging Wt.	Approx. Wt. Cut, Wrapped Frozen Meat	Final Cost	Finished Cost per Pound	Deposit
1/8	55-80	\$6.25/lb.	37-50 lb.	\$320-460	\$8.65-9.20	\$50

All of the product is processed by the split half and 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.

LIMIT, one eighth per Household:

_____ EIGHTH (\$6.25/lb.) \$50 **deposit**

_____ Check if you prefer your bulk 1/8 order on the **SMALLER** side, **if available**.

_____ Check if you prefer your ground beef **EXTRA LEAN**, (90-95%), **if available**

_____ Patties (fill in # of boxes) 5 lb. box, 20 quarter lb. hamburgers from your bulk order, \$3.00/box extra. There is usually enough ground beef for two or sometimes three 5 lb. boxes with a one eighth order.

TWO STANDARD BEEF CUTS TO CHOOSE FROM (for more detail see "What Cuts to Expect.")

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

___ CUT #2—more steaks and ground, fewer roasts, some stew beef and short ribs

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

GROUND BEEF:

These items can be ordered separately. You do not have to order bulk beef. Or these items can be in addition to whatever is included in your bulk beef order:

LIMIT Lean: 6 pounds @\$7/lb.,

_____ LEAN (80-85%), 1 lb. plastic "tube" wrap

IF AVAILABLE:

_____ Additional LEAN

ORGAN & OTHER MEATS/BONES— All Frozen

_____ HANGER Steak @ \$14.95/lb., very flavorful	_____ Heart @ \$3 (approx. 2 lb.)
_____ Bones@ \$4/lb. in 3 lb. plastic bag	_____ Tongue @ \$7 (approx. 2 lb.)
_____ Bones@ \$4/lb. in 5 lb. plastic bag	_____ Tail @ \$8 (approx. 1-1.5 lb.)
_____ Bones@ \$2/lb. in 15 lb. paper bag	_____ Cheeks @ \$6 (approx. 1 lb.)
_____ Liver @ \$5.00/lb.	_____ Kidneys @ \$5 (approx. 1 lb.)

_____ Sweet Breads @ \$5 (approx. 1.5 lb.) _____ Suet (hard fat) @ \$5 (approx. 2.5lb.)
_____ Brains @ \$4 (approx. 1 lb.)

SAUSAGE: \$9.25/pk. (4 links, 1 lb.) See following pages for spice ingredient

LIMIT, total of 6 pounds of sausages

_____ CHORIZO
_____ KIELBASA
_____ SAGE
_____ FRESH (plain frozen)
Not available BRATWURST
Not available ITALIAN
Not available Sausage Value Pack

IF AVAILABLE, additional:

_____ CHORIZO
_____ KIELBASA
_____ SAGE
_____ FRESH (plain frozen)

JERKY:

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

CORN, CORNMEAL, POPCORN

FLORIANI RED Flint Corn

WHOLE Kernel Corn— not ground
_____ 1 lb. \$4
_____ 2.5 lb. \$7.50
_____ 5 lb. \$14

CORNMEAL Stone ground whole grain
_____ 1 lb. \$6.50
_____ 2.5 lb. \$16
_____ 5.0 lb. \$30

PUNGO CREEK Dent Corn, multi-colored

WHOLE kernel Corn— not ground
_____ 1 lb. \$3
_____ 2.5 lb. \$6
_____ 5 lb. \$10

CORNMEAL Stone ground whole grain
_____ 1 lb. \$5.50
_____ 2.5 lb. \$13
_____ 5.0 lb. \$25

POPCORN

CHEROKEE Multi-colored
_____ 1 lb. \$3
_____ 2.5 lb. \$5

Please MAIL YOUR ORDER & DEPOSIT (no email or phone calls please) by October 16, 2020 to:
Nick's Organic Farm, 8565 Horseshoe Lane, Potomac, MD 20854

Nick's Organic Farm - Quality Products Since 1979
GRASS FED BEEF & ORGANIC PASTURED POULTRY, EGGS & GRAINS
www.nicksorganicfarm.com
nicksorganicfarm@comcast.net

HEALTH 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 cattle are on our certified organic pastures all day 365 days a year. Our poultry are raised on the same certified organic pastures and also receive feed made from our grains ground on our farm. 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 eggs are also higher in omega 3 and, like grass fed beef, have a higher ratio of omega 3 to omega 6 fatty acids.

CLIMATE COOLING AND ENVIRONMENTAL BENEFITS OF GRAZING LIVESTOCK

Our 8-12 year rotation of grain crops, hayfields, and pastures forms the basis for our livestock grazing. As we intensively rotate our cattle and poultry through all of our fields, the animals are digesting our cover crops, hay, and pastures and spreading their manure evenly across our farm. The action of their hooves and claws help mix the residues of organic matter into the upper surface of the soil, creating a carbon rich topsoil. Over the past two decades our soil tests show we have been steadily increasing soil organic matter, thereby storing carbon in our soil—a process known as “carbon sequestration.”

This constant addition of organic matter takes carbon dioxide from the air and leaves carbon in the soil, eventually in the stable form of humus. As a result, our soils resist erosion, and they do not create excess nutrient run off into the Chesapeake Bay. In addition, they absorb rainwater more easily and hold onto soil moisture better. As a consequence, they are more able to withstand heavy rain outbursts while also being more drought resistant.

By feeding our cattle only grass, we do not have to disturb our soils as often to create their feed which helps to keep our carbon in the soil. We use shallow tillage and chemical free organic no-till whenever possible to reduce carbon loss into the air. In addition, recent studies indicate that our long standing practice of feeding sea kelp to our cattle reduces by 50-80% the amount of greenhouse gas methane they release. Also, the kelp gives our animals healthy shiny coats and helps them to resist flies.

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 raised on our farm. They do not receive any medications, antibiotics, GMOs, hormones, or animal by-products. The poultry are processed on our farm and are packaged in a clear plastic bag. The chickens are vacuum sealed and frozen and the Thanksgiving turkeys are fresh, but we can freeze them for you for later use at Christmas time. In addition, we raise pastured eggs. You can order eggs with your meat order, or you can pick up eggs self service year round.

ORGANIC PASTURED EGGS Fresh, yellow-orange yolks, brown shells for \$6.00/dz. Our classic Bard Rock and Rhode Island Red and other breeds of hens are out on organic pasture each day foraging for insects, grazing fresh grass, running around and exercising, and breathing clean fresh air. Our hen houses are movable so we can constantly rotate our birds to fresh pasture.

When available, smaller eggs from younger hens, sometimes called “**pullet eggs**” are \$3/ dz. These eggs taste much the same because all the birds receive the same feed and pasture. The higher yoke to egg white ratio makes them a favorite with bakers and at a great price!

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

ORGANIC PASTURED CHICKEN

Whole Chicken: young tender frozen broilers, vacuum sealed, (3.0-5.5 lb.) \$4.99/lb.
Neck included, great for broth along with the bones.

Stewing Hens: older smaller laying hens, for wet cooking, (2.0-3.5 lb.) \$3.99/lb.
Great flavor for soup, broth or stews. Ample yellow fat. Frozen and vacuum sealed, necks included.

\$5 deposit/bird in addition to beef deposit.

CHICKEN PARTS Vacuum sealed and frozen

Breasts: We offer breasts as both skinless & boneless (0.5-1.0 lb.) for \$13/lb. or with the skin and bones (0.7-1.2 lb.) for \$10.50/lb. There is one 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 (0.5-1.0 lb.) per package for \$13/lb.

Quarters: The chicken quarter includes one leg (drumstick) and connected thigh (0.8-1.5 lb.) for \$6.50/ lb. This cut contains more of the dark meat, and the drumsticks are very popular with children.

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.

Chicken Bones: This cut is the front part of the bird, including some of the back, after the breast meat, tenders, quarter and wings have 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.

Chicken Livers: \$5/lb., packed in ½ lb. packets. Very popular.

Chicken/Turkey Feet: approx. 1/3-½ lb. \$2.50 per packet. Not peeled. Great for soup/specialties (chicken: 4-6 feet, turkey: 2-3 feet)

Hearts: \$5.00 / lb. , packed in ½ lb. packets. Great halved and sautéed in oil or butter with garlic. The hearts can also be combined with the gizzards and livers for a delicate kabob cooked over a grill or baked in the oven.

Gizzards: Unpeeled whole gizzards are \$2.50 per approx. 1/2 lb. packet or peeled at \$5 per approx. 1/2 lb. packet. Peeled gizzards 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.

GRASSFED BEEF

HOW WE SELL OUR BEEF We take orders for our beef twice a year in May and September when we send out an order form to our customer mailing list. During the coronavirus pandemic we are selling one eighth of an animal. In normal times, our beef is sold by the whole, half, quarter or eighth. Most quarters will yield roughly 75 to 100 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.

Unless cancelled due to the coronavirus pandemic, we have an annual Buckeystown Farm Tour on the third weekend in October, at which time we sell individual cuts of beef at retail prices.

HOW THE BEEF IS PROCESSED All of the product is processed by the split half, also known as a lateral quarter, 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 inspection seal. Because Maryland has no operating certified organic beef processing facilities near us, 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. Our processor uses the same clean up products we use on our organic approved on-farm chicken processing; bleach sanitizer and Dawn liquid detergent.

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 hormones, GMOs, antibiotics, or animal by-products. The beef cattle receive organic pasture, our own organic hay and baleage, water, and mineral salts and 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 are filled on a first-come, first-served basis. Approximate yields of finished meat and the approximate costs are:

Order Size	Hanging Weight	Cost by Hanging Wt.	Approx. Wt. of Cut, Wrapped Frozen Meat	Final Cost	Finished Cost per Pound	Deposit
1/8	55-80	\$6.25/lb.	37-50 lb.	\$344--500	\$9.29-10.00	\$50
¼	110-160	\$5.75/lb.	75-100 lb.	\$633-920	\$8.43-9.20	\$100
½	220-320	\$5.25/lb.	150-200 lb.	\$1,155-1,680	\$7.70-8.40	\$200
whole	410-640	\$4.75/lb.	300-400 lb.	\$1,948-3,040	\$6.49-7.60	\$400

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 for an extra \$3.00/box. These patties allow you to easily defrost one burger at a time. **If available**, additional ground beef patties can be ordered with or without a bulk beef order.

WHAT CUTS TO EXPECT--WE OFFER THREE STANDARD CUTS. Our 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 1/8, two per 1/4, or four per ½. Cut #3, only 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 a selection of steaks from the following: 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. Orders of 1/8th and ¼ will only receive a selection of some of the above cuts since there are not 8 or 4 of each cut in a side of beef.

The #2 cut is the same as the #1 cut, except the Chuck Eye Roasts and Eye Round Roasts are sliced into $\frac{3}{4}$ inch Chuck Eye and Eye Round steaks, and the Loin Tip Roasts are sliced into 1 $\frac{1}{2}$ inch London Broils. The additional steaks in the #2 cut will be more flavorful and firmer, and not as tender as the other steaks—they will not be tough. Orders of $\frac{1}{8}$ th and $\frac{1}{4}$ will only receive a selection cuts since there are not 8 or 4 of each cut in a side of beef.

The #3 cut is an option for those ordering a half or a whole, which permits 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.

Steaks In cuts #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 $\frac{3}{4}$ " thick. Most steaks are wrapped two per packet.

Roasts All roasts are 3-3.5 pounds.

Packaging All steaks and roasts are wrapped in a thin plastic sheet (to prevent freezer burn) and then white butcher paper labeled with the contents. Ground beef is packed in 1 lb. plastic tubes. The beef is packed in open top cardboard boxes with handholds for you to take home. The boxes are two different sizes: approximately 10" wide x 20" long x either 6" tall or 10" tall.

SPECIAL BEEF CUTTING INSTRUCTIONS: The processor can custom cut or modify your order any way you would like. Write your special instructions on the back of your order form or on a separate sheet of paper. Call (301-983-2167) or email nicksorganicfarm@comcast.net for questions.

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%).

When available, "green tag" ground beef (75-80%) @\$6/lb. contains a slightly higher fat content than our standard Lean Beef (80-85%). Some of our customers prefer its flavor and moistness. Fat from our 100% grass-fed animals is naturally an off-white creamy or yellowish color from the elevated beta carotene levels as a result of the animals eating grass. The fat is not as heavy, thick, or greasy as grain fed animals. "Green tag" refers to the color of the tape used to close the package.

When available, you can also order additional 5 pound boxes of ground beef in lean or extra-lean patties.

Minimum ground beef order is 5 lbs., unless ordering other items.

JERKY: Natural recipe, from our beef, no preservatives. Very popular. Four ounce plastic packs @\$7.00. Ingredients: Beef, Evaporated Cane Juice, Sea Salt, Water, Garlic, Black Pepper, Ground Red Pepper.

SAUSAGE: Made solely from our beef. No artificial preservatives. All sausage in individual lengths (grillers), natural collagen casings, four pieces to a plastic vacuum-sealed pack, approx. 1 lb. Priced @

\$9.25/pk. When available, save 14% on our value price six pack-- one of each type of sausage, no substitutions, \$48.

Sausages can be grilled, barbequed, sautéed, roasted or baked. They make a great addition to soups, stews, shish kabobs, tomato sauce, huevos rancheros and meatloaf. Can be sliced and served as a simple appetizer.

Store sausage frozen until ready to use. You can very easily separate one frozen link at a time with a meat cleaver or a chef's knife. Return remaining sausage to freezer inside a zip lock bag. Individual links thaw quickly and will keep well in refrigerator for about two weeks.

BRATWURST A familiar German style plump sausage flavored with coriander.

Ingredients: Beef, Vinegar, Sea Salt, Cane Sugar, Black Pepper and Coriander. Links packed in natural collagen casing.

CHORIZO: Traditional Mexican, mild chili flavor. Very popular.

Ingredients: Beef, Water, Vinegar, Salt, Spices (Red Pepper, Cumin), Paprika, Oleoresin of Paprika, Garlic Powder, Spice Extracts. Links packed in natural collagen casing.

ITALIAN: Delicious off the grill or in spaghetti sauce. One of our best sellers.

Ingredients: Beef, Evaporated Cane Juice, Vinegar, Sea Salt, Ground Fennel, Black Pepper, Crushed Red Pepper. Links packed in natural collagen casing.

KIELBASA A traditional Polish all beef favorite, with garlic.

Ingredients: Beef, Vinegar, Sea Salt, Ground Garlic, Black Pepper. Links packed in natural collagen casing.

SAGE Great customer reviews, wonderful flavor, excellent for breakfast.

Ingredients: Beef, Vinegar, Sea Salt, Sage, Black Pepper. Links packed in natural collagen casing.

FRESH: Beef with just sea salt and black pepper. Simplicity works. Great off the grill or in a bun, add to soups, stews, lasagna and other pasta dishes.

Ingredients: Beef, Vinegar, Sea Salt, Black Pepper. Links packed in natural collagen casing.

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 to prevent any surface drying, also known as freezer burn, and then wrapped in butcher paper. The ground beef is packaged in one pound plastic tubes. Storing the beef in a manual defrost freezer also reduces any drying of the meat.

WHOLE CORN & CORNMEAL—ORGANIC & NON-GMO

The Floriani Red flint corn, originally a Native America variety, was lost in America and rediscovered in northern Italy in the foothills of the Alps in the Sugana Valley near Trent 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 color. Ground on our stone mill, the whole grain cornmeal has a pink cast, robust texture, and makes a distinctive polenta or cornbread with a rich, complex flavor. Grind with a

blender or hand mill prior to baking or buy the whole grain cornmeal ground on our stone mill. Go to our website for cornmeal and polenta [recipes](#), tips on grinding, and more [history](#) about this corn.

Whole Corn Floriani Red Flint—not ground	1 lb., \$4	2.5 lb., \$7.50	5 lb., \$14
Ground Cornmeal for Polenta/Corn Bread	1 lb., \$6.5	2.5 lb., \$16	5 lb., \$30

Pungo Creek dent corn comes from a Maryland Eastern Shore heirloom, grown for 165 years by Pungo Creek, VA farmers. Genetic analysis shows it to be a descendant of Bloody Butcher, a predominantly red kernelled corn introduced in Virginia in 1845. Some speculate that Bloody Butcher resulted from the early pioneers crossing various local Native American seeds, grown in the region for centuries, with varieties the settlers had developed. Pungo Creek is a very hardy, large eared, beautifully multi-colored variety able to tolerate drought as well as resist falling over in wet years when it can easily grow to 12 feet and produce two or more heavy ears per stalk. Pungo Creek is valued for its flavor, nutritional profile, and color. Because of its richly varied colors, its ears also make impressive decorative corn. Grind with a blender or hand mill prior to baking or buy the whole grain cornmeal ground on our stone mill. Go to our website for cornmeal and polenta [recipes](#), tips on grinding, and more [history](#) about this corn.

Whole Dent Corn Pungo Creek—not ground	1 lb., \$3	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 relocated tribe. Go to our website for more [history](#) about this corn. It is named for its large cob size for a popcorn and for the relatively small kernel size. The slightly smaller kernels make a large pop, yielding a low hull to pop ratio. The pops have a great corn flavor and a higher than average protein content, making them a nutritious snack for young and old. The pops 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 FARM PRODUCTS We sell hay, straw, certified organic livestock feeds, and grains such as corn, soybeans, and barley, and organic seed. We are also a Fertrell dealer for livestock minerals, soil amendments, fertilizers and other garden and farm products. Contact us for more information.

QUESTIONS? CONTACT US

Nick Maravell, Nick’s Organic Farm

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