



# FEATURES

December 3-7, 2018



## **BONELESS BEEF STRIPLOIN “VEIN-END” STEAKS, DRY-AGE, 12oz**

Our separate “Dry-Aging” room has special air circulation that allows temperature and humidity to be controlled. Product is aged with the bone in — as this helps to protect the muscle while excess moisture is extracted, resulting in concentrated beef flavor and increased tenderness. This moisture loss is real, as the muscle continually loses weight during the aging process.. These “vein-end” striploin steaks are a great *affordable* way to “dip your feet” into the dry-aged arena. LIMITED — WHILE SUPPLIES LAST (frozen)



## **GROUND TURKEY**

Versatile ground turkey can be used for burgers, chili, meatloaf, and a myriad of other applications. Our ground turkey has an 85/15 lean-to-fat ratio. 20lb cases (frozen)



## **8oz GRASS-FED BEEF BURGER PATTIES**

Our ground beef blends are made fresh in-house daily. For our grass-fed blend we use chuck rolls and whole briskets. Our grass-fed label Silver Fern uses only Black Angus cattle that are truly pasture-raised. The cattle eat a natural diet containing NO GMOs and are not administered growth hormones or antibiotics. (frozen)



## **USDA CHOICE BLACK ANGUS FRENCHED BONE-IN “COWBOY” RIB STEAKS**

The rib is one of the most coveted muscles in the animal due to its high marbling content and tender texture. Our popular Cowboy steaks are cut from “down” exports, allowing for a thicker steak on the plate and better cooking in the kitchen. One single “frenched” bone extrudes from the steak creating an impressive presentation. Combine flavor, tenderness, and looks at an incredible Holiday value that will not last long.

**INDIAN RIDGE PROVISIONS**

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