



HERITAGE FOODS USA

WINTER 2009 - 2010 CATALOG

www.HERITAGEFOODSUSA.COM

718-389-0985



TURKEY

The Heritage Turkey Project is our most important project of the year. Since 2002, Heritage Foods USA has partnered with Good Shepherd Turkey farmers to create a market for heritage turkeys that taste spectacular and which represent a genetic legacy and cultural patrimony that industrial agriculture has ignored. The Turkey Project is the cornerstone of many other farm-based projects that we must create a market for in order to save.

“Both the white meat and the dark delivered the essence of old-fashioned turkeyness. The white was succulent; even the richer dark meat was tender. If this turkey were a wine, it would be a fine old red.”

- Marian Burros, New YorkTimes, November 21, 2001

“[The] genetic preservation and careful raising ensures a deeper, more intense flavor and a firmer texture which is why heritage turkeys trump the industrially raised Broadbreasted White, the bird most commonly found in grocers freezers. ‘Heritage turkeys are delicious,’ says Dave Zier, owner of Zier’s Prime Meats and Poultry in Wilmette, Illinois. ‘They’re like wild turkeys, but not gamey or dry.’”

- David Leite, Bon Appetit Magazine, November 2006

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WHAT IS A HERITAGE TURKEY?

- A true heritage turkey is reproduced and genetically maintained through self-breeding.
- A true heritage turkey has a long productive lifespan. Breeding hens are commonly productive for 8-9 years and breeding toms for 3-5 years.
- A true heritage turkey has a slow rate of growth. Today’s heritage turkeys reach a marketable weight in 26-28 weeks (instead of the 14 weeks for commercial birds).
- A true heritage turkey engages in positive social interactions, mates naturally, and performs instinctive behaviors outdoors essential to its health and wellbeing. Good Shepherd Turkey Ranch raise birds with genetics that can be traced to the 1800’s.

THANKSGIVING HERITAGE TURKEY 2009

Heritage turkeys are never frozen and arrive the Tuesday before Thanksgiving, **November 24th** via FedEx overnight. You will receive an email with tracking number on the night of the 23rd. While it’s not possible to pick a breed, you will be told the farm and breed. All are delicious! Calculate one pound per person.

Heritage turkeys are succulent and easy to prepare but beware not to overcook the bird. About 160F is the desired temperature. Marian Burros of *The New York Times* states that a Heritage Turkey is done when you cut into the meat and the juice runs clear. We recommend light preparations that allow the taste of the turkey to shine through. For recipes please visit our website: HeritageFoodsUSA.com.

All our Turkeys are raised by Frank Reese and his network of growers which include:

- Windmill Ranch - Black Turkey - Danny Williamson
- Metzger Farm - Narragansett Turkey - Betty Metzger
- Thome Farm - Bourbon Red Turkey - Ron Thome
- Good Shepherd - American Bonze Turkey - Frank Reese

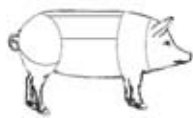
Frozen turkey and turkey parts are available year round at HeritageFoodsUSA.com

All prices include shipping.

- Thanksgiving Heritage Turkey 8 - 10 lbs - **\$119**
- Thanksgiving Heritage Turkey 10.1 - 12 lbs - **\$129**
- Thanksgiving Heritage Turkey 12.1 - 14 lbs - **\$149**
- Thanksgiving Heritage Turkey 14.1 - 16 lbs - **\$169**
- Thanksgiving Heritage Turkey 16.1 - 18 lbs - **\$179**
- Thanksgiving Heritage Turkey 18.1 - 20 lbs - **\$189**
- Thanksgiving Heritage Turkey 20.1 - 22 lbs - **\$199**



PORK



Every week a network of twenty family farms in Kansas, Missouri, and Iowa deliver 150 purebred, pasture-raised pigs to Paradise Locker Meats in Trimble, Missouri where they are processed for Heritage Foods Mail Order and wholesale customers.

“Factory-farmed pigs have been bred to produce very lean meat so lean that it can be dry and bland when cooked. Heritage breeds often have more fat, which makes the meat flavorful and moist. Plus, many heritage pigs aren’t raised in confinement, which means happier, healthier animals and less environmental contamination.”

- Bon Appetit Magazine, May 2009

“The renewed interest in rare breeds is driven in part by the limited offerings of factory farms in the U.S. Agribusinesses, trying to maximize efficiency in a competitive market, pursue a ruthless genetic specialization, driving the industry toward what ecologists call monocultures--vast numbers of a single variety.”

- Time Magazine, Margo Roosevelt, June 2005

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OUR PORK SELECTIONS ARE ALL AVAILABLE FOR NEXT DAY DELIVERY.

BERKSHIRE PORK

Berkshire meat is elegant, luscious and smooth. The streaks of fat that run through this English breed give it a round and buttery flavor that melts on the tongue. Also known in Japan as “Kurobuta,” our Certified Humane Berkshire genetics are sourced from Mark Newman in Myrtle, Missouri. Purebred Berkshires have six white spots, one each on the tip of their feet and one on the nose and tail.

RED WATTLE PORK

Red Wattle meat is charmingly inconsistent and can be earthy, vegetal and herbaceous. Its expressive porky flavor is concentrated, edgy and even racy. The Red Wattle pig populated the backyards of New Orleans during the 18th and 19th centuries where it was bred to stand up to the strong flavors of Creole cuisine. These gentle hogs are noted foragers and when allowed to roam their meat develops flavor traces of their locale. Originally from New Caledonia in the South Pacific, the Red Wattle is considered critically endangered and an active market is necessary to save it from extinction. Our Red Wattles are Animal Welfare Approved and raised by Larry Sorell of Lazy Ranch in Glasco, Kansas and a group of small family farms.

DUROC PORK

Duroc meat is clean and crisp. Its taste and texture are polished, mild and easy on the palate. Duroc pork is not too fatty, lean or strongly flavored and is unlike any supermarket pork you can find. For decades the Good family of Olsburg, Kansas and their neighbors have bred to improve the taste characteristics of their pigs which trace their history to 1812. Durocs were once the most popular breed in America. “Duroc pigs Do Rock!”

TAMWORTH PORK

Tamworth meat is robust and gutsy and is the leanest of our pork breeds, making it an excellent source of bacon and jowl. It has a balanced flavor that is the pork equivalent of a red beer. Tamworth has an almost elastic texture but remains very accessible. The Tamworth is a hearty and strong animal making it an excellent candidate for the growing urban farm movement around the United States. Our Tamworths are raised locally to our home office in New York State as well as on the rolling hills of north-east Kansas by Doug Metzger.



COOKING TECHNIQUE LEGEND

Heritage pork is succulent and easy to prepare but beware not to overcook it. Our chefs say about 150F is the desired temperature. Heritage Pork is done when you cut into the meat and the juice runs clear. We recommend light preparations that allow the taste of the pork to shine through. For recipes please visit our web site. We recommend 8-12oz per portion per person.

ROAST

Season meat with salt and pepper. Place in roasting pan in 425F oven. Roast until golden brown and then turn oven down to 350F. Baste often. When about done, add herbs of your choice. Because ovens vary, the best way to judge when meat is done is when juices run clear.

GRILL

Season meat with salt and pepper. Add meat to very lightly oiled very hot grill over medium heat. Grill for about 3 minutes, rotate 45 degrees and grill for 2 more minutes. Flip and repeat. Meat is done when juices run clear (about 10 minutes).

BREADED AND PAN FRIED

Slice meat into half-inch thick strips and pound thin. Season meat with salt and pepper. Dredge medallions in flour, dip into eggs and apply breadcrumbs. Place breaded medallions in pan with enough hot oil to cover meat half way. Cook until golden brown then flip. Total time in oil is about 3 minutes.

SLOW ROASTING

Season meat with salt and pepper or with dry rub. Place meat in pot with an inch of water and cover. Cook in low temperature oven or slow cooker until meat is falling apart (for a shoulder about 14 hours and for spare ribs about 2-3 hours).

BOLITO

Season meat lightly with salt and pepper. Fill pot with about 2 inches of 2 parts pork stock and one part white wine adding aromatic vegetables. Place meat in covered pot on very low heat. Meat is done when fork tender (about 2 hours).

BRAISE

Cover meat in a flavorful liquid like cider or fresh squeezed orange juice. Cover pot, cook in slow cooker or low temperature oven until fork tender (about 3 hours).



CUSTOM MADE HERITAGE FOODS USA MEAT THERMOMETER \$14 or free with any order of \$300

SPIT ROAST

Start coals. Let fire die down until coals are uniformly hot. Season meat with salt and pepper. Insert spit. Rotate over coal. Cook until juices run clear.

CONFIT

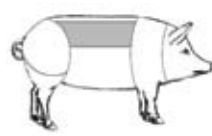
Slowly cook meat in melted pork fat (backfat) in a 170F oven. Pork fat should cover meat. Cook for about 4 hours. To make melted pork fat, place backfat fat in 250F oven for about 2 hours.

STIR FRY

Heat empty wok. Add 1 tablespoon canola oil or other vegetable oil (not olive oil). Add sliced meat. Cook for one minute, stirring rapidly. Add favorite vegetables. Cook until vegetables reach desired tenderness.

PORK CUTS

LOIN



Order by 10AM and receive next day. All prices include shipping. We recommend 8-12oz per portion per person.

TEN-RIB RACK, FRENCHED

A rack creates the perfect chop, plain and simple, and can be served in its whole as a beautiful centerpiece. Roast the rack with a bouquet of herbs from your garden or local farmers market.

7.5 lbs (ten-rib) **\$142**
3.5 lbs (five-rib) **\$82**



BONELESS CANADIAN LOIN

An all meat piece, this is one of the more versatile and most tender parts of the pig. The boneless loin can be roasted and cut into thin slices or thick steaks.

7 lbs **\$137**



COUNTRY RIB RACK

The favorite farmers cut, this four-rib rack separates the loin from the shoulder and boasts the best of each part. Simply roast and lightly season. Our country ribs are perfect to be cut into double-cut chops.

4.5 lbs (two 2.25 lbs racks per pack) **\$69**



TENDERLOIN

The tenderloin is the filet mignon of the pig, a one pound boneless piece that cuts like butter. The tenderloin can be breaded and pan-fried for a Milanese style sandwich or supper.

4 lbs total (4 pieces, 2 per pack) **\$96**



PORTERHOUSE PORK CHOPS

Cut from the chops closest to the ham, T-bone chops are perfect for the grill pan for a quick and easy meal.

10 oz chops (2 per pack, 8 or 16 pieces) **\$82, \$132**

Recession Special:

14 oz chops (5 per pack, 15 or 30 pieces) **\$90, \$145**



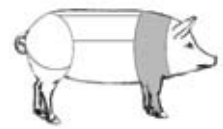
BREED VARIETY PACK

Porterhouse porkchops from 3 breeds.

10 - 12 oz (12 or 24 pieces) **\$144, \$248**

PORK CUTS

SHOULDER



Order by 10AM and receive next day. All prices include shipping. We recommend 8-12oz per portion per person.

BONELESS BOSTON BUTT SHOULDER

A perfect centerpiece to be cut into steaks or served whole. We propose a bolito misto simmering in a flavorful stock with aromatic vegetables.

7.5 lbs **\$100**



BONE-IN BOSTON BUTT SHOULDER

A whole muscle cut from the top part of the shoulder. For the perfect pulled pork we recommend slow roasting. The bone adds flavor to the meat during cooking.

8 lbs **\$107**



WHOLE SHOULDER

A great party cut that uses a whole part from the front of the pig. Slow or spit roast and baste with natural juices. Finished product provides a crispy exterior and moist succulent interior.

15 lbs **\$125**



BONELESS PICNIC

The picnic piece is cut from the lower part of the shoulder and is leaner than the boston butt. Cut the picnic into steaks and grill with a touch of olive oil, a preparation that lends itself to the boston butt too!

5 lbs **\$55**



BONE-IN PICNIC

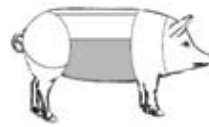
The bone in the picnic adds a special flavor to the meat. Braise in a cooking liquid such as apple cider or orange juice until meat can easily be pulled from the bone.

7 lbs **\$72**



PORK CUTS

BELLY & RIBS



Order by 10AM and receive next day. All prices include shipping. We recommend 8-12oz per portion per person.

BELLY, SKIN-OFF

The belly of the pig is what makes bacon when cured. We suggest slicing the belly into thin strips for a pork belly stir fry, using your favorite seasonal vegetables and a touch of vegetable oil.

9 lbs **\$92**



BELLY, SKIN-OFF WITH RIBS

The belly and ribs are connected providing added flavor and an aesthetically pleasing presentation. Try braising in a dark beer. Cut between the ribs down to the bottom of the belly and serve.

14 lbs **\$132**



SPARE RIB SLABS

The spare rib is the meatiest of our rib cuts. We prefer a slow roast with a molasses glaze until the meat literally falls from the bone.

3.5 lbs slabs (2, 4 or 8 slabs, 2 per pack)
\$92, \$143 or \$222



ST. LOUIS RIB SLABS

The ultimate barbecue cut, a bit more refined than the spare rib. Simply grill with a dry rub and if you choose, compliment with a barbecue sauce of your choice.

3 lbs slabs (2 or 4 slabs, 2 per pack)
\$91 or \$142



"I grew up on a farm long ago, I thought I had only been dreaming that pork once tasted this good. This product is light years better than store bought pork."

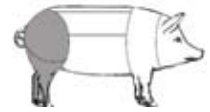
- Roger, West Virginia

"I look forward to each and every offering you have. The producers with whom you work and whose products you offer have restored my faith in the availability, in the US, of the best food on Earth."

- Judith, Texas

PORK CUTS

HAMS & SHANKS



Order by 10AM and receive next day. All prices include shipping. We recommend 8-12oz per portion per person.

BONE-IN HAM OR BONELESS HAM

Perhaps no pork product is consumed in America more than the ham sandwich, and no centerpiece more beautiful than a home-cooked glazed ham. We recommend slow roasting this ham.

22 lbs (bone-in) **\$150**
12 lbs (boneless) **\$110**



WHOLE FORESHANK

The whole foreshank comes from the front leg of the pig. It is a hardy cut that requires long cooking time. We recommend a slow confit using Heritage Foods back fat.

1.5 lbs per piece (6 pieces, 2 per pack) **\$95**



CENTERCUT FORESHANK

Many of our restaurants prefer this smaller and refined middle-section of the shank. We recommend braising the center cut shank until the meat falls off the bone.

15 oz pieces (6 or 12 pieces, 2 per pack) **\$82, \$120**



OSSOBUCCO

The most refined part of the leg section of the pig is no doubt the ossobucco cut. Admire the steady hand of the butcher while enjoying this braisable meat that is sweet and delicious.

8 oz pieces (16 pieces, 4 per pack) **\$120**



CUSTOM MADE HERITAGE FOODS USA MEAT THERMOMETER

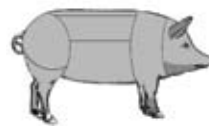
Attention to temperature is the most important factor in preserving the taste qualities of Heritage meats. Heritage meats lose their distinguishing features when over-cooked. Our chefs recommend cooking pork to an internal temperature of about 150F. Your trusty Heritage thermometer, made in the USA, will never fail to deliver deliciousness.

\$14 or free with any order of \$300



PORK CUTS

MISCELLANEOUS



Order by 10AM and receive next day. All prices include shipping. We recommend 8-12oz per portion per person.

JOWL, SKIN-OFF

The jowl is located under the chin and is best known in its cured form as guanciale. Cut jowl into small pieces, dip in eggs and flour, and fry for bite-size jowl nuggets. See our website for guanciale.

5 pieces, 2 lbs each **\$88**



BACK FAT

Use to render for a myriad of recipes, such as traditional pie crusts and roasted vegetables. Making lard is also an easy and fun experiment. Leaf lard may be ordered by calling the Heritage Foods USA office.

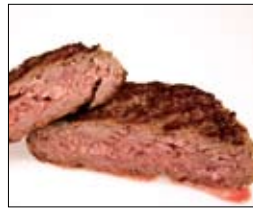
10 lbs in two 5 lbs bags **\$85**



GROUND PORK

Our ground pork has a great meat to fat ratio lending itself to the perfect pork burger. Simply shape the ground pork into a burger patty of your desired size and grill.

5 or 10 lbs in 1 lb pkgs **\$59, \$70**



PIG HEAD SPLIT

The pig's head holds some of the most delicate and sought after ounces of meat, including the cheek meat. The pig's head is used to create head-cheese or what is known in Italian as coppa di testa.

15 lbs **\$132**



All prices include shipping.

Trotters - 2 lbs each (6 pieces, 2 per pack) **\$62**

Cheek - 5 lbs (2.5 lbs packs) **\$100**

Tongue - 12 oz each (two 2.5 lbs packs) **\$74**

Ears - one 5 lbs pack - **\$60**

Tail - one 5 lbs pack - **\$97**

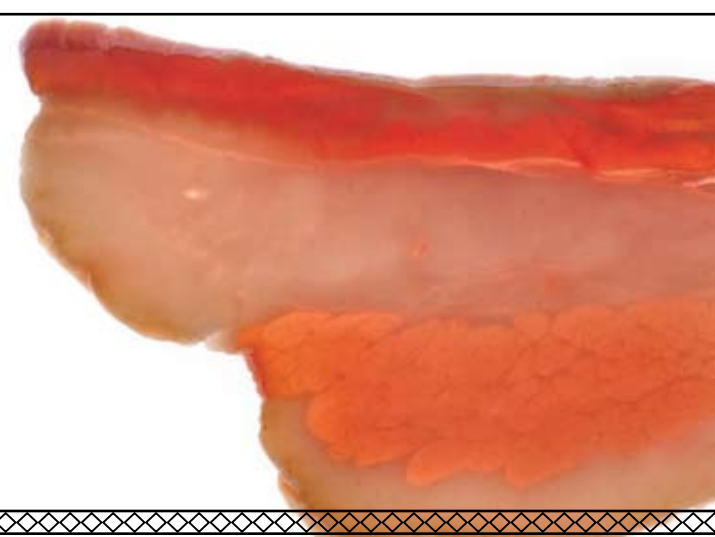
Caul Fat - one 5 lbs pack - **\$60**

80% Trim - 10 lbs (5 lbs packs) **\$60**

Riblettes - 8 lbs (2 lbs packs) **\$91**

Pig Liver - 6 lbs (2 lbs packs) **\$65**

Pork Sirloin Roasts - 12 lbs (3 packs) **\$75**

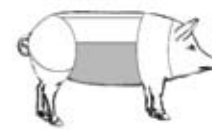


PORK PACKAGES

Order by 10AM and receive next day. All prices include shipping. We recommend 8-12oz per portion per person.

THE HERITAGE RIB TRIFECTA

Ribs Anyway You Can Cut Them!

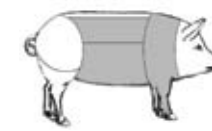


- 1 St. Louis Slab (3 lbs)
- 1 Spare Rib Slab (3.5 lbs)
- 1 Baby Back Slab (1.5 lbs)

About 8 lbs **\$102**

THE EVERY PIG PACK

Three Prime Cuts From Three Pig Primals

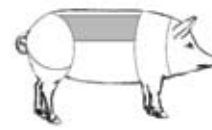


- 1 Five-Rib Rack (3-4 lbs)
- 1 St. Louis Slab (3 lbs)
- 1 pc Boneless Picnic (5 lbs)

About 11 lbs **\$147**

THE SOPHIST-I-KIT

The Pig's Three Most Prized Possessions

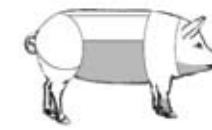


- 1 Five-Rib Rack (3-4 lbs)
- 1 Four-Rib Country Rack (2.25 lbs)
- 2 Tenders (2 lbs)

About 7.5 lbs **\$147**

THE CURE PACK

With A Little Salt and Some Time, Expect Deliciousness

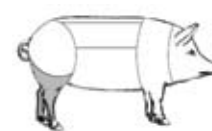


- 1/2 Belly (4 lbs)
- 1 pc Skin-Off Jowl (2 lbs)
- 2 Trotters (4 lbs)

About 10 lbs **\$86**

SHANKS FOR THE MEMORIES

Shanks Three Ways

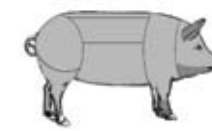


- 2 Center-Cut Skin-Off Shanks (1.8 lbs)
- 2 Whole Skin-Off Shanks (3 lbs)
- 4 pcs 8 oz Osso Bucco

About 6.5 lbs **\$84**

NO BONES ABOUT IT!

The Best Ingredients for Meatballs con Brodo

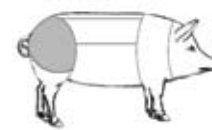


- 5 lbs. Ground Pork (1 lb packages)
- 2 lbs Pork Bones

About 7 lbs **\$67**

THE BACKPACK

Pair These Cuts with Your Favorite BBQ or Hot Sauce

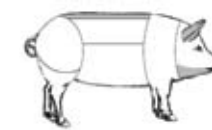


- 1 Fresh Boneless Ham (about 12 lbs)
- 1 pc Sirloin (about 2 lbs)
- 1 lb ground

About 15 lbs **\$120**

THE BRAVE HEART PACK

It's Offal-ly Good!

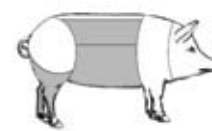


- 2 lbs Liver (1 pc)
- 2 lbs Tails
- 2 lbs Back Fat
- 2 lbs Ears
- 2 lbs Back Fat
- 2 lbs Cheek
- 1 pc Heart (.8 lbs)

About 12 lbs **\$107**

THE CURATOR PACK

Already Cured for your Gastronomic Pleasure



- 1 pack, 4 pieces Smoked Ham Hocks (3 lbs)
- 2 12oz Cured Porterhouse Chops
- 1 lb Bacon Ends
- 2 lbs Sliced Bacon

About 7 lbs **\$105**

BEST VALUE QUARTER HOG

35 lbs total

- 1 Ham Roast Bone-in (8 lbs)
- 4 Shoulder Steaks (4 lbs)
- 1 Shoulder Roast (2-3 lbs)
- 6 Porkchops (4.5 lbs)
- Spare Ribs (2 lbs)
- Cured Bacon (3 lbs)
- Ossoboco Shanks (1.5 lbs)
- Ground Pork (3 lbs)
- Pork Sausage (3lbs)
- Sirloin (1.5 lbs)
- Country Ribs (2 lbs)
- Bacon Ends (1 lbs)

Berkshire **\$302**
Duroc **\$302**

Red Wattle **\$350**
Tamworth **\$325**

PORK CUTS

CURED BY PARADISE LOCKER MEATS

Order by 10AM and receive next day. All prices include shipping. We recommend 8-12oz per portion per person.

BONELESS MAPLE BROWN SUGAR HAM

Just heat and eat!!!

About 9 lbs \$120

BONE-IN MAPLE BROWN SUGAR HAM

Just heat and eat!!!

About 18 lbs \$147

SLICED BACON

5 lbs or 10 lbs in 1 lb pkgs. \$82, \$142

UNSLICED BACON SLAB

About 7 lbs \$90

CURED PORTERHOUSE PORK CHOPS

Just heat and eat!!!

Six, twelve or forty (12 oz each, 2 per pack)

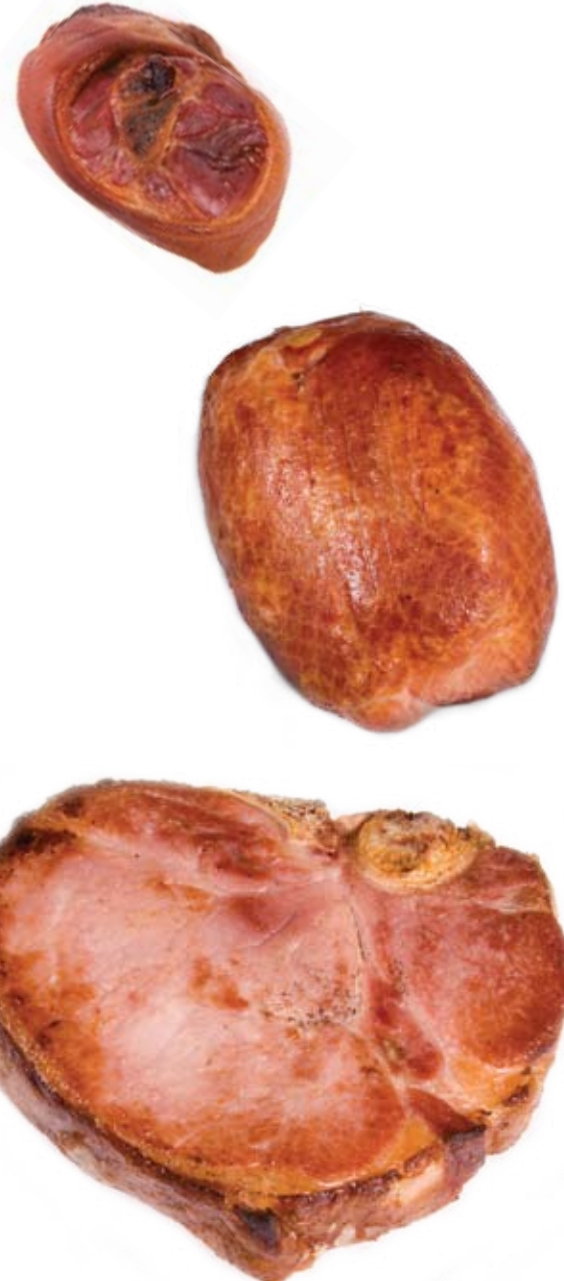
\$77, \$125, \$219

CURED AND SMOKED HAM SHANKS

Just heat and eat!!!

About 12 oz per piece (12 shanks, 4 per pack)

\$120



CURED BY SAM EDWARDS III

Heritage Foods hams are cured for four hundred days by third generation curemaster Sam Edwards out of Surry, Virginia. These hams can be eaten like prosciutto and are shelf stable. All prices include shipping.

“Have you ever placed a vanishingly thin morsel of rosy meat on your tongue and had it fill your mouth with deepest porkiness, or the aroma of tropical fruits, or caramel, or chocolate? Or all of the above? Mr. Edwards cured some Berkshire hams and found he could age them two years and more without drying them out... It’s true that these new hams are salty, fatty and pricey. But they’re so flavorful that an ounce will give you 10 mouth-filling bites, without throwing your diet or budget out of whack. They’re worth every milligram and dime.”

- Harold Mcgee, New York Times, June 2, 2009



Allow 1 week for delivery via FedEx ground.

SLICED SURRYANO HERITAGE HAM

Four, eight or twelve 4 oz pkgs. \$43, \$78 or \$110

SURRYANO HERITAGE HAM BONELESS

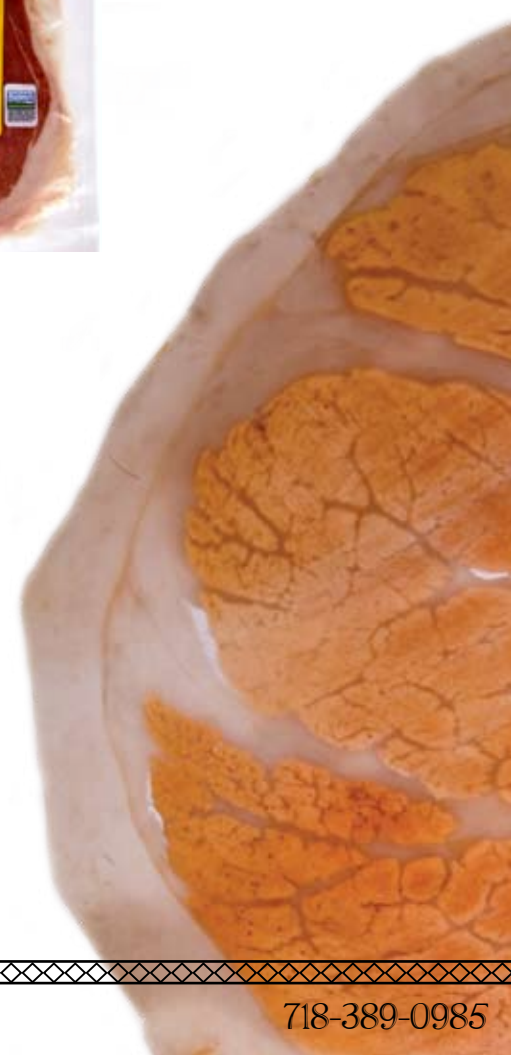
About 7 - 10 lbs \$145

SURRYANO HERITAGE HALF HAM BONELESS

About 3 - 6 lbs \$90



Heritage Foods USA is also honored to work with the **Batali Family** who operate **Salumi Artisan Cured Meats** in Seattle, Washington. They use old world traditions to create some of the most delicately textured and delicious tasting cured pork available in the United States. Stay tuned to our website for exclusive offerings from Salumi and other American artisanal curemasters like Al Benton and Marc Buzzio.



BEEF

Heritage Foods USA supports independent cattle farmers around the United States, with a focus on grass-fed and grass-fed & corn-finished beef. Our goal is to spotlight and celebrate breeds and grass from this nation's most interesting beef producing regions, including Central California, Montana, Georgia, Texas and Wisconsin.

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HERITAGEFOODSUSA.COM

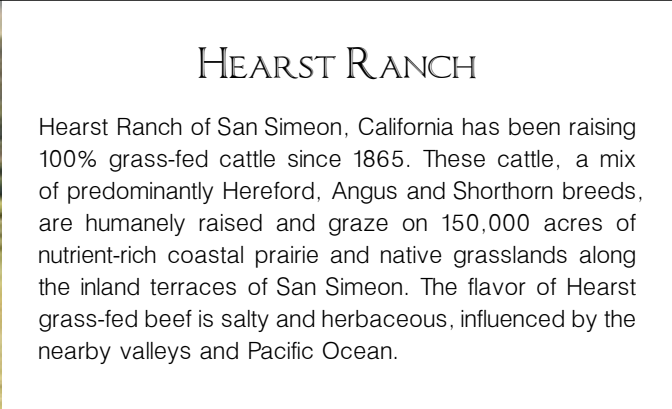
718-389-0985

OUR BEEF SELECTIONS ARE ALL AVAILABLE FOR NEXT DAY DELIVERY.



PIEDMONTESE

Piedmontese cattle originated in the foothills of northwestern Italy and are thought to be a mix of the Auroch and Zebu cattle crossed over 25,000 years ago. Along with Kobe and Chianina, they are considered among the best breeds in the world. In Montana, a network of family farmers is raising the cattle on a pure vegetarian feed without the use of antibiotics and without added growth hormones. The Piedmontese breed is unique in that it contains myostatin, known as the double muscle gene, resulting in a lean and natural tenderness.



HEARST RANCH

Hearst Ranch of San Simeon, California has been raising 100% grass-fed cattle since 1865. These cattle, a mix of predominantly Hereford, Angus and Shorthorn breeds, are humanely raised and graze on 150,000 acres of nutrient-rich coastal prairie and native grasslands along the inland terraces of San Simeon. The flavor of Hearst grass-fed beef is salty and herbaceous, influenced by the nearby valleys and Pacific Ocean.



WHITE OAK PASTURES

White Oak Pastures of southwest Georgia is a fifth generation grass-fed cattle ranch owned and operated by the Harris Family since 1866. White Oak is certified by Animal Welfare Approved and Certified Humane. The herd of predominantly Black Angus cows rely on the benefits of the deep South's bright sunshine, clean air, fertile soil and sweet native grasses. White Oak Pastures slaughters their cattle at their own on-site zero-waste USDA inspected facility.

AKAUSHI BEEF

Akaushi Beef, also known as Red Cow, is considered a national treasure in Japan and is currently raised in limited supply in the United States. Thanks to a loophole in the Trade Act between America and Japan one single farm is able to raise this special breed of cattle in the heartland of Texas. The Japan Association of Akaushi registers all data related to the breed and traces the genetics of the herd as far back as forty generations. The high percentage of intramuscular fat produce marbling unlike any other beef. Akaushi beef has been proven to have a lower level of cholesterol than fish.



AMERICAN KOBE

American Kobe is a descendant of the Wagyu breed originally brought to the U.S. from Japan in 1976. Wagyu is derived from crossing Asian cattle with British and European breeds and is now known worldwide for its marbling characteristics, exceptional tenderness, and rich, buttery flavor.



HIGHLAND BEEF

Highland Beef graze on 434 acres of grass just outside Fall River, Wisconsin. They are the oldest registered breed of cattle, officially recognized in 1884. The Queen of England maintains her own Highlands at Balmoral Castle. A group of this docile but very strong breed is the only kind of cattle not known as a herd but rather a fold. Their meat is lean, well marbled and flavorful.

BEEF CUTS

HIGH END CUTS

Order by 10AM and receive next day. All prices include shipping. We recommend 8-12oz per portion per person.

PIEDMONTESE RIBEYE

4, 8 or 16 14 oz steaks (2 per pk) [\\$122](#), [\\$187](#), [\\$272](#)

AKAUSHI RIBEYE

four or eight 12 oz steaks (2 per pk) [\\$187](#), [\\$337](#)

The Ribeye is arguably the best cut of meat for a very special occasion. Each bite is filled with mouth-watering fat, typical of this section of the cow. Ribeye steaks are cut from between the shoulder and the strip loin. It is best grilled.

AKAUSHI STRIP

four or eight 12 oz steaks (2 per pk) [\\$197](#), [\\$347](#)

PIEDMONTESE STRIP

4, 8 or 16 12 oz steaks (2 per pk) [\\$122](#), [\\$187](#), [\\$272](#)

The Strip is less fatty and more refined than the Ribeye. Strip steaks are cut from the center-most strip of the loin, and are one of the more tender and flavorful cuts available. We recommend grilling.

PIEDMONTESE FLAT IRON

four or eight 10 oz steaks (2 per pk) [\\$82](#) or [\\$142](#)

Some argue that the Flat Iron is the most tender part of the cow, after the tenderloin. The Flat Iron steak is cut from the shoulder of the cow, also known as the "top blade." We recommend marinating this steak to help tenderize it even more and then grilling to medium rare.

PIEDMONTESE COMBOS

Four 12 oz New York Strip Steaks and Four 14 oz Ribeye Steaks (2 per pk) [\\$187](#)

Eight 12 oz New York Strip Steaks and Eight 14 oz Ribeye Steaks (2 per pk) [\\$272](#)

Sixteen 12 oz New York Strip Steaks and Sixteen 14 oz Ribeye Steaks (2 per pk) [\\$478](#)



MIDDLE END CUTS

All prices include shipping. We recommend 8-12oz per portion per person.

*Use the Heritage Foods USA meat thermometer for an accurate test for doneness. Our chefs recommend about 145F for steaks.

PIEDMONTESE SKIRT

three, five or seven (3 lbs each) [\\$106](#), [\\$162](#), [\\$203](#)

The skirt steak is cut from the plate, or belly, of the cow. It is a richly flavorful cut of meat that is slightly tougher than the loin cuts. We recommend marinating the steak for increased tenderness and then slicing and grilling or pan-frying the skirt steak for fajitas.

SHORT RIBS

6, 12 or 24 lbs (two 1.5 lb pieces per pack)

[\\$95](#), [\\$145](#), [\\$212](#)

Short Ribs are cut from the rib plate of the cow and typically cut into two to three inch sections, in three to four rib pieces. Slow roasting is an ideal preparation so that the meat is falling off the bone when served.

PIEDMONTESE BONELESS PETIT MEDALLIONS

twenty or forty 4 oz pieces [\\$96](#), [\\$168](#)

Boneless Petit Medallions are cut from the chuck tender of the cow, which is considered to be the most tender section. We recommend cooking these medallions to medium rare.

PIEDMONTESE TRI-TIP

3 pieces (2.5 lbs each) [\\$108](#)

The Tri-tip is a richly flavored cut from the bottom sirloin. It is ideal for roasting, spit-roasting, grilling, or braising. The Tri-tip gets its name from its shape and should be cooked as a whole piece and sliced cross-grain to obtain full tenderness.



LOW END BEEF CUTS

Order by 10AM and receive next day. All prices include shipping. We recommend 8-12oz per portion per person.

KOBE BRISKET

10 lbs **\$127**

PIEDMONTENE BRISKET

10 lbs **\$122**

5 lbs **\$80**

Brisket is the chest muscle of the beef and boasts a high fat content. We recommend slow cooking the meat in a low temperature oven or in a slow cooker. It also makes delicious barbeque, marinated or rubbed and then smoked or grilled.



Among the most flavorful and intense cuts of the cow, we recommend tongue and cheeks. Recipes for these cuts can be found at HeritageFoodsUSA.com

TONGUE

Piedmontese: 7 lbs (3.5 lbs pks) **\$78**

Brine tongue, adding your favorite rub for delicious tongue pastrami.

CHEEK

Piedmontese: 5 lbs (2.5 lbs pks) **\$75**

Braise cheeks and eat alone or add to the most delicious ravioli of all time.

TONGUE & CHEEK

Piedmontese: 6 lbs (3.5 lbs tongue, 2.5 cheek) **\$80**

GROUND BEEF

PIEDMONTENE BURGERS

8 oz each (five or ten sets, 2 per pack) **\$83 or \$133**

KOBE BURGERS

five or ten lbs in 1 lb packages **\$80 or \$125**

HIGHLAND GRASS-FED GROUND

five or ten lbs in 1 lb packages **\$79 or \$119**

Our ground beef is perfect for a variety of recipes, from meatballs to burgers. For the burgers, we recommend grilling or pan frying to medium rare.



SAMPLER BEEF PACKAGES

Order by 10AM and receive next day. All prices include shipping. We recommend 8-12oz per portion per person.

HEARST PACKAGE 1

- 2 - 8 oz. Boneless Fillet Mignon
- 2 - 16 oz. Bone-in Ribeye Steak
- 2 - 15 oz. Bone-in NY Strip Steak
- 2 - 10 oz. Top Sirloin Steaks
- 2 - 32 oz. pkgs Ground Beef

about 10 lbs **\$229** (available Dec)

PIEDMONTENE SAMPLER

- 2 - 12 oz NY Strip Steaks
- 2 - 14 oz Ribeye Steaks
- 2 - 10 oz Flatiron Steaks
- 1 Skirt Steak (3 lbs)
- 2 pack Boneless Petite Medallions (16 oz)
- 1 Tri-Tip (2.5 lbs)
- 2 16 oz Burger packages

about 13 lbs **\$244**

HEARST PACKAGE 2

- 1 - 16 oz Chuck Cross Rib Steak
- 1 - 35 oz London Broil Steak
- 1 - 28 oz Sirloin Tip Steak
- 1 - 8 oz Flat Iron Steak
- 3 - 32 oz pkgs. Ground Beef

about 11 lbs **\$162** (available Dec)

THE PIED FRONT END

- 1 - Brisket (10 lbs)
- 1 pk - Tongue (2.5 lbs)
- 1 pk - Cheek (2.5 lbs)

about 15 lbs **\$197**

HEARST PACKAGE 3

- 1 - 10 oz Top Sirloin Steak
- 1 - 22 oz Flank Steak
- 1 - 22 oz Tri Tip Steak
- 1 - 32 oz pkg. Fajita Strip
- 3 - 32 oz pkgs. Ground Beef

about 11 lbs **\$144** (available Dec)

THE PIED BRAISE AND ROAST

- 2 pks - Short ribs (3 lbs)
- 1 - Tri-Tip (2.5 lbs)
- 1 - Chuck Roast (3 lbs)

about 8.5 lbs **\$124**

HEARST PACKAGE 4

- 1 - 29 oz Skirt Steak
- 1 - 16 oz pkg. Premium Kabob Meat
- 1 - 32 oz pkg. Fajita Strips
- 1 - 10 oz Top Sirloin Steak
- 3 - 32 oz pkgs. Ground Beef

about 11 lbs **\$147** (available Dec)

THE PIEDMONTENE PARTY PACK

- 1 - 3 lbs Skirt Steak
- 3 - 16 oz Burger pckgs
- 16 - Medallions 4 oz ea. (2 per pack)

about 10 lbs **\$151**

WHITE OAK PASTURES GRILL OUT

- 2 - 8 oz. Boneless Fillet Mignon
- 2 - 18 oz. bone in Ribeye Steak
- 2 - 15 oz. NY Strip Steak
- 2 - 16 oz. Top Sirloin Steaks
- 1 - 22 oz. London Broil
- 10 - 16 oz. packages ground beef (frozen)

about 18 lbs **\$325**

WHITE OAK OFFAL PACKAGE

- 2 - Beef Kidneys approx. 1 lbs
- 2 - Beef Hearts approx. 3.5 lbs
- 2 - Beef Tongues approx. 4 lbs
- 12 Liver Slices - 2 lbs

about 10.5 lbs **\$146**

CHICKENS

Order by 10AM and receive next day. All prices include shipping. We recommend 8-12oz per portion per person.



For turkeys see page two.

All Heritage Foods USA chickens are sourced from Good Shepherd Ranch and Frank Reese, the indisputable Master Breeder of American poultry.

Because of the strong muscle structure of these birds, we recommend long cooking times with low temperatures.

PLYMOUTH ROCK

The 150-year-old Plymouth Rock, or the king of meat production, is the ultimate broiler chicken; it is also a member of the American Poultry's Standards of Perfection. This was the original chicken produced in the United States.

NEW HAMPSHIRE

The New Hampshire is a descendent of the Rhode Island breed. Like their less blocky relative the Plymouth Rock, they are a dual-purpose chicken, known both for their eggs and delicious, very fleshy but smooth meat.

CORNISH GAME

The Cornish Game, a breed from England, arrived in America in the 19th century, and was developed solely for its meat. That meat, darker than your average chicken meat, is robust and firm, with a flavor slightly reminiscent of game.

JERSEY GIANT

Frank chose his last breed, the Jersey Giant, to illustrate the diversity of heritage chicken breeds. The Jersey Giant is a slow growing bird (it takes 24-28 weeks to reach market weight, as compared to the Plymouth's 16-18 weeks). A larger chicken with silky and rich meat, this is the perfect chicken for roasting. Dress it simply so you can taste its natural flavors.



DUCKS AND GEESE

All Heritage Foods USA ducks and geese are raised by Frank Reese on his farm in Lindsborg, Kansas. Make your December meals awesome with the most succulent poultry known to man. Order by 10AM and receive next day. All prices include shipping.



DUCKS AND GEESE

The Aylesbury duck, imported into the US from England around 1840, is best known for its moist, slightly gamey meat and rich, dark fat that lends itself to being perfect for gravy.

The Brown African goose is a lovely domestic bird that is actually not African. It was developed in the 1870's when Toulouse and Chinese Swan geese were crossed. The African Brown goose boasts a heavy, tasty, succulent meat.

TWO, FOUR OR EIGHT FRESH CHICKENS

Select your choice of the following breeds: Plymouth Rock, New Hampshire, Cornish Game and Jersey Giant

2.5 - 3.5 lbs each (one chicken per 3 - 4 people)

\$94, \$126, \$208

We recommend one pound per person

ONE DUCK OR TWO DUCKS

one 5 - 6 lbs duck **\$93**, two 5 - 6 lbs ducks **\$157**

ONE GOOSE OR TWO GEESE

one 8 - 10 lbs goose **\$167**, two 8 - 10 lbs geese **\$299**

ONE DUCK & ONE GOOSE

one 5 - 6 lbs duck and one 8 - 10 lbs goose **\$214**



SEAFOOD

TUNA

Our American Tuna is “troll and poll” caught one fish at a time by six American fishermen with generations of heritage catching Albacore tuna. All tuna come from North Pacific waters before being hand filleted and packed in their natural juices. Each can can be traced back to the fish and vessel that caught it; each can contains meat from the sashimi grade filet of one fish only. Tuna are caught young before mercury levels are able to rise.

All prices include shipping. Please allow one week for delivery via FedEx.

AMERICAN TUNA

Select your choice: Sea Salt, No Salt, Garlic and Jalapeno

6 pack of 6 oz tins \$55

12 pack of 6 oz tins \$99

Sampler 3 of each \$99

24 pack of 6 oz tins \$135

Sampler 6 of each \$135



WILD SALMON

Fresh salmon only run during a few months around August. The rest of the year the best way to eat salmon is frozen from the bountiful runs of Alaska, one of the last sustainable places for salmon left on the planet.

Our wild Alaskan salmon comes from fisherman Christopher Nicholson of the Iliamna Fish Company. Fishing out of Bristol Bay, Alaska, this family business of 25 relatives has been on the Bay’s majestic waters since 1948 and was the first fishery in the USA to be certified by the Marine Stewardship Council.

The flesh of Iliamna’s salmon is an explosive red-orange, with a buttery texture, and a slightly sweet taste that develops as they journey from salt back to fresh water.

Price includes shipping

We recommend 8-12oz per portion per person.



WILD ALASKAN SOCKEYE SALMON

25 lbs Frozen Wild Alaskan Sockeye Salmon (4 - 7 fish). Each fish is beheaded, eviscerated, vacuum-sealed, and then flash frozen.

\$470

Fresh Salmon and smaller packages are available on our website.

NATIVE AMERICAN FOODS

In honor of the indigenous traditions that have been largely lost or forgotten, Heritage Foods USA offers a selection of rare dry goods and Native American foods.

All prices include shipping. Order by 10AM and receive next day.

NATIVE HARVEST WILD RICE

Anishinaabeg Native rice is absolutely delicious. This organic wild rice is hand harvested each fall in the beautiful lake region of Northern Minnesota on the White Earth Reservation. The medium brown rice is a highly texturized, uneven grain, with a rich, toasted flavor. This rice makes a great side dish to any heritage meat especially American Bronze turkey, Bison or Red Wattle pork. We also like to eat it in the morning with a little bit of butter and Vermont maple syrup as the original American breakfast cereal.

Two 1 lb bags \$39

ANISHINAABEG FOODS SAMPLER

Wild Rice is at the center of our selection, but we also include other favorites grown and harvested on the White Earth Reservation. Each sampler includes:

- 1 lb of Wild Rice
- 1 lb of Wild Rice Flour
- 1 lb of Wild Rice Pancake Mix
- 1 lb of Wild Rice Cranberry Pilaf
- 1/2 lb of Hominy
- 8 oz of North Woods Honey
- 1 local cookbook



\$69

TOHONO FOOD SAMPLER

The Tohono O’odham have been sustained by the harsh climate of America’s Southwest for centuries. Even the local cactai give off the sweetest syrup known in the country. The beans are lowest on the glycemic index of any bean. See our website for recipes. Each sampler includes:

- 4 oz bag of Dried Cholla Buds (similar to okra)
- 2 lb bag of Brown Tepary Beans
- 2 lb bag of White Tepary Beans
- One 1.5 oz bottle of Saguaro Syrup



\$80



LAMB, GOAT, BISON & RABBIT

As always, stay tuned to our weekly emails for more offerings from these animals! These selections are shipped directly from the farm. All prices include shipping. We recommend 8 - 12oz per portion per person.

HERITAGEFOODSUSA.COM
718-389-0985

LAMB

Romney Lamb comes from Cattail Creek Farm located in the valley of the heavily forested hillsides just outside of Eugene, Oregon. The Romney lambs are 100% pasture raised. Cattail Creek is certified by the Food Alliance, an organization that rewards food producers who meet the group's rigorous environmental and social farming standards.

BOER GOAT

Sourced from Thyme for Goat, a consortium of five family farms in Maine, these Boer goats, a South African breed originally developed for meat production, are raised outdoors on green pastures. Our goats are raised by Marge Kilkelly and Joe Murray, who have worked with these lovely and gentle animals for six years. These goats offer a meat that is very lean and tastes similar to moose and venison with a slightly less gamey finish.

BISON

It was amidst the diverse and sprawling grasslands of Northwest Kansas that Ken Klemm and Peter Thieriot built their reputation as "The Buffalo Guys." The meat and sausages they produce, all very lean and highly nutritious, are full of rich, grassy flavor that reflects the lands on which the buffalo graze. This unique combination of native grasses and foliage, with a minor grain supplement, produce a meat that is intense and slightly gamey, despite having a very low fat content.

RABBIT

At their Rare Hare Barn in Leon, Kansas, Eric and Callene Rapp raise rabbits that are delicately flavored and unbelievably tender. Humanely raised and naturally fed, the meat of these rabbits is low in calories and high in protein, making it one of the most nutritious meats on the market. Our two breeds, the American and the American Chinchilla, have a long history extending back almost one hundred years, when they were raised in mass quantities for their soft fur and flavorful meat.

ONE BONE-IN ROMNEY LEG OF LAMB

7 - 8 lbs **\$139**

ONE BONELESS ROMNEY LEG OF LAMB

4 - 4.5 lbs **\$115**

EIGHT OR TWELVE 6 OZ ROMNEY LAMB

LOIN CHOPS

\$121 or \$141

ONE HALF ROMNEY LAMB

24 lbs **\$356 (only ships on Wednesdays)**

A fresh half lamb includes:

1 rack (2.25 lbs)

12 Loin Chops (3.5 lbs)

Bone-In Leg (7.5 lbs)

Boneless Shoulder (4.5 lbs)

Denvered Rib (1.25 lbs)

2 Shanks (2 lbs)

3 lbs Ground

BOER GOAT SAMPLER A:

Boneless Leg Roast (2 - 3 lbs)

Kabob Cubed Meat (2 lbs)

Chorizo (2 lbs)

\$120

BOER GOAT SAMPLER B:

Kabob Cubed Meats (2 lbs)

Chorizo Sausage (4 lbs)

\$94

BUFFALO GUYS BISON STEAK, BURGER AND SAUSAGE PACK

1 pack of Hot Dogs - 12 oz package 8 Hot Dogs
1 pack of Andouille Sausage - 12 oz package, 6 links
1 pack Polish Sausage - 12 oz package, 6 links
1 pack Bratwurst Sausage - 12 oz package, 6 links
1 lb ground, 4 patties 4 oz each
1 - 6 oz Filet
1 - 10 oz Strip Steak
1 - 10 oz Ribeye Steak
1 - 6 oz Sirloin Steak

6 lbs each **\$118**

RABBITS

Two Frozen Rare-Breed Heritage Rabbits
2.5 lbs each **\$121**

BUFFALO GUYS BISON STEAK AND BURGER PACK

1 lb ground 4 patties 4 oz each
1 lb ground
2 6 - oz Filet
2 10 - oz Strip Steaks
2 10 - oz Ribeye steaks
2 6 - oz Sirloin

6 lbs each **\$144**



WINE

Heritage Foods USA's first non-American product comes from the Piedmonte region of Italy, where a few artisanal producers are keeping alive a rare heirloom wine grape, the Erbaluce. Italian folktales tell the story of the tears of a sun goddess nourishing the soil and giving birth to this Erbaluce grape, which only grows at the base of the Alps. All grapes are hand harvested and the wines reflect the dedication of the producers to their craft.

Price includes shipping. Please allow one week for delivery.

ERBALUCE DI CALUSO TASTING PACK

Erbaluce Di Caluso Elisa D.O.C. - This wine carries an intense fruity aroma with notes of peaches and watermelon, hints of dandelion and elderflowers. It is lightly aromatic with a golden apple finish. Full, warm and vigorous, it ends with traces of citrus fruits. Caluso is a perfect match for fish dishes.

Erbaluce Di Caluso Crio D.O.C. - This full bodied wine has an intense fruity aroma with honey overtones, hints of watermelon and grapefruit and an apple finish. Hints of dandelion too. The unique vinification process includes placing by hand a layer of grapes followed by a layer of dry ice, layer by layer. The grapes are then allowed to absorb the wonderful complexities of the skins and the earth until the ice evaporates, after which the grapes are crushed.

Erbaluce Di Caluso Brut D.O.C. - This wine was voted the number one sparkling wine of numerous competitions throughout Italy. It has an intense fruity aroma with hints of bread, golden apple and peaches. A fresh mineral wine, it should be consumed in its first two years in order to better taste the fruity and floral sensations.

Erbaluce Di Caluso Passito D.O.C. - This desert wine has liquor notes of cedar and honey and hints of fresh citrus, apricots and figs. Grapes are allowed to ripen fully in the warm days of autumn and are then dried before being pressed. The wine can only be bottled five years after the harvest and it is not perfectly mature until six years have passed.

Four Bottles **\$163.80**

CHEESE

SPROUT CREEK FARM

Sprout Creek can be found just north of New York City in the city of Poughkeepsie in the scenic Hudson Valley. Since 2000, Sprout Creek has been making small-production, raw and pasteurized farmstead cheeses. Each cheese speaks to the quality and rich diversity of the farm's terroir and its milk, the flavors of which change from batch to batch.

NETTLE MEADOW

Run by Lorraine Lambiase and Sheila Flanagan, Nettle Meadow occupies 50 acres in the Southern Adirondacks, on which you can find approximately 200 goats. Because of climate and seasonality, the goats produce milk that varies in flavor and butterfat content throughout the year. This versatile and flavorful milk is the starting place of Lorraine and Sheila's delicious cheeses.

BRONSON HILL CHEESERY

Nancy Richards, the owner of Bronson Hill, hand-makes delicious cheeses that highlight batch-to-batch and style-to-style variation and the quality of the raw milk she uses. That raw milk, coming from the neighboring Taber Hill Farms, is antibiotic and hormone-free. The subtleties of its flavors, its rich creaminess and its herbaceous and grassy notes translate into truly delicious cheeses.

All prices include shipping. Pack contents may vary due to seasonality. Please allow one week for delivery.

<h3>SPROUT CREEK BIG & BOLD</h3> <p>1 lb Eden - Raw Cow's Milk, Smear-Ripened; Pungent with Strong Notes of Legumes, Spring Alliums, and Tart Apple 1 lb Batch 35 - Raw Cow's Milk, Smear-Ripened; Earthy Roasted Nut Flavors 1 lb Camus - Raw Cow's Milk Blue cheese; Sweet, Chocolatey, and Spicy</p> <p>3 lbs \$96</p>	<h3>SPROUT CREEK RAW MILK CLASSICS</h3> <p>1 lb Barat - Raw Cow's Milk; Hard with Flavors of Butterscotch 1.5 lb Ouray - Raw Cow's Milk, Natural-Rinded; Crumbly and Sweet 1.5 lb Toussaint - Raw Cow's Milk, Natural-Rinded; Sharp and Grassy</p> <p>4 lbs \$102</p>												
<h3>SPROUT CREEK MILKY & DELICATE</h3> <p>8 oz Do Re Mi - Fresh Goat Cheese 8 oz Sophie - Pasteurized Goat's Milk Brie - Style 8 oz Rita - Pasteurized Cow's Milk, Bloomy - Rinded 16 oz Bogart - Raw Cow's Milk, Mold-Ripened</p> <p>2.5 lbs \$86</p>	<h3>SPROUT CREEK EVERYTHING BUT THE FARM ITSELF</h3> <table border="0"> <tr> <td>1 pc Rita</td> <td>8 oz Bogart</td> </tr> <tr> <td>1 pc Sophie</td> <td>8 oz Camus</td> </tr> <tr> <td>8 oz Doe Re Mi</td> <td>8 oz Eden</td> </tr> <tr> <td>8 oz Ouray</td> <td>8 oz Toussaint</td> </tr> <tr> <td>8 oz Smoked Ouray</td> <td>8 oz Barat</td> </tr> <tr> <td>8 oz Batch 35</td> <td></td> </tr> </table> <p>7 lbs \$154</p>	1 pc Rita	8 oz Bogart	1 pc Sophie	8 oz Camus	8 oz Doe Re Mi	8 oz Eden	8 oz Ouray	8 oz Toussaint	8 oz Smoked Ouray	8 oz Barat	8 oz Batch 35	
1 pc Rita	8 oz Bogart												
1 pc Sophie	8 oz Camus												
8 oz Doe Re Mi	8 oz Eden												
8 oz Ouray	8 oz Toussaint												
8 oz Smoked Ouray	8 oz Barat												
8 oz Batch 35													
<h3>NETTLE MEADOW CHEESE SAMPLER 1</h3> <p>10 to 13 oz Crane Mountain (1 piece) - a semi-aged goat's milk block 8 to 10 oz Kunik (1 piece) - goat and cow's triple cream cheese 6 oz 3 Sisters (1 piece) - aged blend of cow, goat, and sheep's milk 5 oz (1 container) - Honey Lavender Fromage Blanc</p> <p>about 2 lbs \$76</p>	<h3>NETTLE MEADOW CHEESE SAMPLER 2</h3> <p>15 oz Kunik (1 piece) - goat and cow's triple cream cheese 6 oz 3 Sisters (1 piece) - aged blend of cow, goat, and sheep's milk</p> <p>1.25 lbs \$66</p>												

HOW TO ORDER

How can we contact Heritage Foods USA?

From 10AM to 6PM - - Monday through Friday.
 info@HeritageFoodsUSA.com - - HeritageFoodsUSA.com
 Box 198 - 402 Graham Ave. - - Brooklyn, NY 11211
 Tel: 718-389-0985 - - Fax: 718-389-0547
 Ask for Sara M or Heather

Do you guarantee customer satisfaction?

Yes. We guarantee your satisfaction. If you are not satisfied with your order, we will refund your money.

When will I receive my order?

Orders received by 10AM EST, Monday thru Thursday will ship overnight the same day unless noted otherwise. Orders received after 10AM EST, will ship the following day. Future dates of delivery can be specified during the check out process!

Fresh Pork Process

Frozen pork is shipped next day. To select a breed or receive non-frozen pork, expect one week for delivery.

How many pounds should I order?

We calculate about one pound per person for turkeys, ducks and geese, and eight to twelve ounces per person for other meats.

How do you ship your products?

All of our prices include shipping. We ship anywhere in the USA, including Alaska and Hawaii (at no extra charge). We ship FedEx overnight Monday thru Thursday (orders must be placed by 10AM EST) unless noted otherwise. Please select your preferred arrival date during checkout. If one is not selected your order will be sent as soon as possible. We cannot ship to PO boxes.

How do you package your products?

Our fresh and frozen meats are vacuum-packed and shipped in an insulated box with ice packs.

Do I have to be home to accept my package?

No, we have applied a signature release on all packages.

What is a heritage breed?

Heritage breeds are genetically purebred and are raised and processed humanely. They are permitted to engage in positive social interactions and perform instinctive behaviors essential to their health and wellbeing.

How will I know the farmer who raised my food?

Every Heritage Foods product comes with a traceability number. When entered onto our homepage this number will give you full information about the product.

Are Heritage Foods products humanely raised and processed?

Heritage Foods USA works with two types of farmers: hobby farmers who grow to increase production and commodity farmers who change their growing practices to meet Heritage standards. Heritage Foods USA meats are pasture-raised and humanely slaughtered and contain no antibiotics or growth hormones.

Is your site secure and do you protect my privacy?

Our site is equipped with the most advanced Secure Socket Layer (SSL) technology. Please be assured that we will not share your phone number or email with any third party.

How should I prepare and cook Heritage Foods meats?

We recommend cooking our meats medium rare. Please see the individual sections in this catalog for more information. The Heritage Foods USA thermometer is a perfect cooking companion.

Pricing subject to change

Pricing for Heritage Foods USA products are subject to change.

BRONSON HILL CHEESE SAMPLER PACK: 1 lb of Schuyler (a young Dutch-style Gouda), 1 lb of Schuyler with Herbes de Provence, 1 lb of Red Meck (washed rind). 3 lbs total **\$58**

ACKNOWLEDGEMENTS

EJ DeCoske - Designer
-www.EJDeCoske.com-
Leslie Meyers - Photography
-www.Lesliemeyers.com-
Heather Hyman - Director
of Mail Order
Sara MComigle - Assistant
Director of Mail Order

Serena DiLiberto
Robby Hecker
Patrick Martins
Sarah Obraitis
Anoop Pillariseti
Aroon Puckpibul

Jack Inslee
Katy Keiffer
Mark Marabella
Steve Martocci
Sarah McCoy

Lorenzo Ragonieri
Tristam Steinberg
Nat Weiner

Denny Abrams
Chef Matthew Adler
Michael and Darlene
Antocci

Alex Badiak
Sandra Bertolo
Dick Bessey
Samuel Edwards
Rinaldo Frattolillo
Mo Frechette
Jeremy Hirsch
Bill Geraghty

Rachel Greenspan
Brian Kenny
Dan Kushner
Marsha McBride
Tom Montague

Chef Ben Pollinger
Jonathan Russo
Renato Sardo
Mike Sasso
Julie Shaffer
Melissa Waldron
Alice Waters
Todd Wickstrom

Hearst Ranch
The Roberta's Family
Ganer, Grossbach and Ganer
Oceana Restaurant
Paradise Locker Meats
Good Shepherd Ranch
Cannonball Express
TekServe
Fairway Market
The People at FedEx
Certified Humane
Animal Welfare Approved

TO ALL THE DOERS, NOT THE
TALKERS

RESTAURANTS

New York

* Lupa - 170 Thompson St., NYC (212) 982-5089
* Del Posto - 85 10th Ave, NYC (212) 497-8090
* Babbo - 100 Waverly Place, NYC (212) 777-0303
* Otto - 1 Fifth Ave, NYC (212) 995-9559
* Bar Boulud - 1900 Broadway, NYC (212) 595-0303
* Fatty Crab - 643 Hudson St, NYC (212) 352-3590
* Fatty Crab Uptown - 2170 Broadway, NYC (212) 496-2722
* Cabruto - 50 Carmine Street, NYC (212) 929-5050
* Roberta's - 261 Moore Street, Brooklyn (718) 417-1118
* Ino - 21 Bedford St, NYC (212) 989-5769
* inoteca Cucina - 323 3rd Ave., NYC (212) 683-3035
* Accademia di Vino - 1081 Third Ave, NYC (212) 888-6333
* Al di La - 248 Fifth Ave, Brooklyn (718) 783-4565
* Alias Restaurant - 76 Clinton Street, NYC (212) 505-3441
* Antonucci 81st - 170 E 81st St, NYC (212) 570-5100
* Artisanal - 2 Park Ave, NYC (212) 725-8585
* Balthazar - 80 Spring St, NYC (212) 941-0364
* Bar Artisanal - 268 West Broadway, NYC (212) 925-1600
* Becco - 355 W 46th St, NYC (212) 397-7597
* Beer Table - 427 B Seveith Ave, Brooklyn (718) 965-1196
* Belcourt - 84 E. 4th St., NYC (212) 979-2034
* Beppe - 42 E 22nd Street, NYC (212) 982-8422
* Bkin Larder - 228 Flatbush Ave, Brooklyn (718) 783-1250
* BLT Prime - 111 22nd Street, NYC (212) 995-8500
* Bobo - 181 West 10th Street, NYC (212) 488-2626
* Bonita - 338 Bedford Ave, Brooklyn (718) 384-9500

* Bua - 126 St Mark's Place, NYC (212) 979-6276
* Cafe' Boulud - 20 East 76th Street, NYC (212) 772-2600
* Casellula - 401 West 52nd Street, NYC (212) 247-8137
* Cesca - 164 W 75th Street, NYC (212) 787-6300
* City Bakery - 3 West 18th St., NYC (212) 366-1414
* Cleaver & Co. - 75 Ninth Ave, NYC (212) 741-9174
* Community Food - 2893 Bway, NYC (212) 665-2800
* Craft - 43 E 19th St., NYC (212) 780-0880
* Craftsteak - 85 10th Avenue #B, NYC (212) 400-6699
* Daniel - 60 East 65th Street, NYC (212) 288-0033
* DBGB - 299 Bowery Street, NYC (212) 933-5303
* Dean & Deluca - 560 Broadway, NYC (212) 226-6800
* Double Crown - 316 Bowery, NYC (212) 254-0350
* Dressler - 149 Broadway, NYC (718) 384-6343
* Egg - 5A North 5th Street, Brooklyn, NYC (718) 302-5151
* Eli's - 1411 3rd Ave, NYC (212) 717-8100
* Employees Only - 510 Hudson, NYC (212) 242-3021
* Esposito Sausage - 354 W 38th St, NYC (212) 868-4142
* Fairway - 2127 Broadway, NYC (212) 595-1888
* Fairway - 480 - 500 Van Brundt Street, Brooklyn (718) 694-6868
* Fette Sau - 354 Metropolitan Ave., Brooklyn (718) 963-3404
* Fonda del Sol - 200 Park Ave, NYC (212) 867-6767
* Forager's Market - 56 Adams St., Brooklyn (718) 246-1072
* Formaggio Market at Essex Market - 120 Essex Street

NYC (212) 312-3603
* Franny's - 295 Flatbush Ave, Brooklyn (718) 230-0221
* Free Food - 150 East 52nd Street, NYC
* Freemans - Freeman Alley Off Rivington, NYC (212) 228-4080
* Gourmet Garage - 453 Broome St., NYC
* Gramercy Tavern - 42 E 20th St, NYC (212) 477-0777
* Il Buco - 47 Bond Street, NYC (212) 533-1932
* Inside Park - 109 Park Avenue at 50th Street, NYC (212) 593-3333
* Kitchen Bistro - 532 North Country Road, St. James, NYC (631) 862-7301
* Lunetta - 116 Smith Street, Brooklyn (718) 488-6267
* Mercer Kitchen - 99 Prince St., NYC (212) 966-5454
* Minetta Tavern - 113 Macdougall Street, NYC (212) 475-3850
* Momofuku Noodle Bar - 171 E 1st Ave., NYC (212) 475-7899
* Momofuku Ssam Bar - 207 2nd Ave., NYC (212) 254-3500
* Morimoto - 88 10th Avenue, NYC (212) 989-8883
* No. 7 - 7 Greene Avenue, Brooklyn, NY (718) 522-6372
* Northeast Kingdom - 18 Wyoff Ave. Brooklyn (718) 386-3864
* Oceana - 1221 Ave. of the Americas, NYC (212) 759-5941
* Ottomanelli's - 285 Bleecker St., NYC (212) 675-4217
* Paladar - 161 Ludlow Street, NYC
* Palma - 28 Cornelia St., NYC (212) 691-1866
* Palo Santo - 65 Union Street, Brooklyn (718) 636-6311
* Patis - 9 Ninth Ave, NYC (212) 929-4844
* PJ Clarke's at Lincoln Square - 44 West 63rd Street, NYC (212) 957-9700
* PJ Clarke's - 4 World Financial Center, NYC (212) 285-1500
* Public - 210 Elizabeth, NYC (212) 343-7011
* Purple Yam - 1314 Cortelyou Rd., Brooklyn (718) 940-8188
* Salumeria Biellese - 378 Eighth Ave, NYC (212) 736-7376
* San Pietro - 18 E 54th St., NYC (212) 753-9015
* Savoy - 70 Prince Street, NYC (212) 219-8570
* Spotted Pig - 314 West 11th St., NYC (212) 620-0393
* Tabla - 11 Madison Ave., NYC (212) 889-0667
* Union Square Cafe - 21 E 16th St., NYC (212) 645-3868
* Vinegar Factory - 431 East 91 St., NYC (212) 987-0885
* Vinegar Hill House - 72 Hudson Ave., Brooklyn (718) 522-1018
* wd-50 - 50 Clinton St, NYC (212) 477-2900
* White Slab Palace - 77 Delancey Street, NYC (212) 334-0913

New Jersey

* Stage Left Restaurant - 5 Livingston Ave, New Brunswick, NJ (732) 828-4444
* Tre Piani - 120 Rockingham Row, Princeton, NJ (609) 452-1515

Northeast US

* 111 Chophouse - 111 Shrewsbury Street, Worcester, MA 508-799-4111
* Allium - 44 Railroad Street, Great Barrington, MA (413) 528-8969
* Caseus - 93 Whitney Ave., New Haven, CT (203) 624-3373
* Killdeer - 163 Route 5 South, Norwich, VT (802) 649-2852
* Mezze Bistro & Bar - 16 Water Street, Williamstown, MA (413) 458-3417
* Portland Harbor Hotel - 468 Fore Street Portland, ME (207) 775-9090
* Renaissance Boston Waterfront Hotel - 606 Congress

Street, Boston, MA (617) 338-4111
* Scampo - (in the Liberty Hotel) 215 Charles Street, Boston, MA (617) 536-2100
* Sixty2 on Wharf - 62 Wharf St., Salem, MA (978) 744-0062
* The Dressing Room - 24 Powers Court, Westport, CT (203) 226-1114
* Tomasso Trattoria & Enoteca and Panzano Market - 154 Turnpike Road, Southborough, MA (508) 481-8484

Las Vegas

* B & B Ristorante and Enoteca San Marco and Carnevino at THE VENETIAN - 3355 Las Vegas Blvd South, Suite 1402 Las Vegas, NV (702) 266-9977

Northern California

* 1550 Hyde - 1550 Hyde St, San Francisco, CA (415) 775-1550
* A16 - 2355 Chestnut, San Francisco, CA (415) 771-2216
* Acme Chophouse - 24 Willie Mays Plaza, San Francisco, CA (415) 644-0240
* Bi Rite Market - 3639 18th St, San Francisco, CA (415) 241-9760
* Cafe' Rouge - 1782 Fourth Street, Berkeley, CA (510) 525-1440
* Cakebread Cellars - 8300 St Helena Highway, Rutherford, CA (707) 963-5221
* Celadon - 500 Main Street, Suite D, Napa, CA (707) 254-9694
* Chez Panisse - 1517 Shattuck Ave, Berkeley, CA (510) 548-4795
* Cole's Chophouse - 1122 Main Street, Napa, CA (707) 224-6328
* Eccolo - 1820 Fourth Street, Berkeley, CA (510) 644-0444
* Fatted Calf - Oxbow Market, Napa Valley (707) 256 - 3684
* Hotel Vitale - 8 Mission St., San Francisco, CA (415) 278-3700
* Kokkari - 200 Jackson St., San Francisco, CA
* Luka's Tap Room - 2221 Broadway, Oakland, CA (510) 451-4607
* Oliveto - 5655 College Avenue, Oakland, CA (510) 547-5356

* Park Ave Catering - 591 Merchantile Drive, Cotati, CA (707) 793-9645
* Prather Ranch - 1 Ferry Building #32, San Francisco, CA (877) 570-2333
* Quince - 1701 Octavia, San Francisco, CA (415) 775-8500
* Robert Mondavi Winery - 7801 St Helena Highway, Oakville, CA
* Roli Roti - 24829 Huntwood Avenue, Hayward, CA (510) 780-0300
* Rose's Cafe' - 2298 Union St., San Francisco, CA (415) 775-2200
* Silverado Country Club - 1600 Atlas Peak Rd, Napa, CA (707) 257-0200
* SPQR - 1911 Fillmore St., San Francisco, CA (415) 771-7799
* T Rex Barbeque - 1300 10th Street, Berkeley, CA (510) 527-0099
* The Pasta Shop - 1786 Fourth Street, Berkeley, CA (510) 547-4005

Southern California

* Osteria Mozza - 640 N Highland Ave, Los Angeles, CA (323) 297 - 0100

* Pizzeria Mozza - 641 N Highland Ave, Los Angeles, CA (323) 297-0101
* Angeli - 7274 Melrose Ave, Los Angeles, CA (323) 936-9086
* Craft - 10100 Constellation Blvd. (Avenue of the Stars), Map Century City, CA (310) 279-4180

Chicago, Illinois
* Blueprint - 222 Merchandise Mart Plz # 135, Chicago, IL (312) 410-9800
* Charlie Trotter's - 816 West Armitage, Chicago, IL (773) 248-6228
* Fox and Obel Food Market - 401 East Illinois St., Chicago, IL (312) 410-7301
* L2O - 2300 North Lincoln Park West, Chicago, IL (773) 868-0002

Arizona
* Brix Restaurant - 413 N San Francisco Street, Flagstaff, AZ (928) 213-1021
* Quiescence - 6106 South 32nd St., Phoenix, AZ (602) 276-0601
* Rancho Pinot - 6208 N Scottsdale Rd, Scottsdale, AZ (480) 367-8030
* Zinc Bistro - 15034 N. Scottsdale Rd. Suite 240, Scottsdale, AZ (480) 603-0922

Atlanta and the Southeast
* Edwards Hams of Surry, Virginia - 11455 Rolfe Highway, Surry, VA (757) 294-3121
* Fat Canary - 410 Duke of Gloucester, Williamsburg, VA (757) 229-3312
* 5 & Ten - 1653 S Lumpkin St, Athens, GA (706) 546-7300
* 5 Seasons Brewery - 1000 Marietta, Suite 204, Atlanta, GA (404) 875-3232
* Bacchanalia/Star Provisions - 1198 Howell Mill Road, Atlanta, GA - (404) 365-0410
* Benton Hams - 2603 Highway 411 Madisonville, TN (423) 442-5003
* Blackberry Farm - 402 McGinley St, Maryville TN (865) 380-2272
* City House - 1222 4th Avenue North, Nashville, TN (615) 736-5839
* Dean & Deluca - 3276 M Street NW, Washington, DC (202) 342-2500
* Farm 255 - 255 Washington St., Athens GA (706) 549-4660
* Greenlife Grocery - 110 Hixson Pike, Chattanooga, TN (423) 267-1960
* Greenlife Grocery - 70 Merrimon Ave. Asheville, NC (828) 254-5440
* Hominy Grill - 207 Rutledge Ave., Charleston, SC (843) 937-0930
* Inn at Palmetto Bluff - 476 Mt Pelia Road, Bluffton, SC
* Kevin Rathbun Steak - 154 Krog Street, Suite 200, Atlanta, GA (404) 524-5600
* Left Bank - 1461 Duck Road, Duck, NC (252) 261-8419
* Repast - 620 Glen Iris Dr NE # C, Atlanta, GA (404) 870-8707
* Restaurant Eugene - 2277 Peachtree Road, Atlanta, GA (404) 352-4544

Oklahoma
* The Grocer and the Gourmet - 5982 South Yale Suite A, Tulsa, OK (918) 794-3032

Kansas and Missouri
* Lidia's KC - 101 West 22nd St, Kansas City, MO (816)

221-0805
* Burgers Ham House - 32819 Highway 87, California, MO (800) 345-5185
* Dean & Deluca - 4700 W 119th Street, Leawood, KS (913) 498-3131
* Four Olives Wine Bar - 3033 Anderson Ave., Manhattan, KS (785) 539-1295
* Justus Drugstore - A Restaurant - 106 W Main Street, Smithville, MO (816) 532-2300
* Paradise Locker Meats - 405 W 208th St., Trimble, MO (816) 370-MEAT

Michigan
* Arbor Farm Natural Foods Market - 2103 W Stadium Ann Arbor, MI (734) 996-8111
* Bastone 419 S. Main Street, Royal Oak, MI (248) 544-6250
* Eve The Restaurant - 415 North 5th, Ann Arbor, MI (734) 657-5770
* Grizzly Peak - 120 W Washington St., Ann Arbor, MI (734) 741-7325
* Morgan and York - 1928 Packard Rd., Ann Arbor, MI (734) 662-0798
* People's Food Coop - 216 N 4th Avenue, Ann Arbor, MI (734) 994-9174
* Zingerman's Roadhouse - 2501 Jackson Rd, Ann Arbor, MI (734) 663-FOOD

Ohio
* Dorothy Lane Market - 6177 Far Hills Ave. Dayton, OH (937) 434-1294
* Lola - 2058 East Fourth Street, Cleveland, OH (216) 621-5652
* Lolita - 900 Literary Rd., Cleveland, OH (216) 771-5652

Pennsylvania
* Lidia's Pittsburgh -1400 Smallman, Pittsburgh, PA (412) 552-0150
* Vetri Restaurant - 1312 Spruce St., Philadelphia, PA

Seattle, WA
* Salumi - 309 3rd Avenue South, Seattle, WA (206) 621-8772

Colorado
* Frasca Food & Wine - 1738 Pearl Street, Boulder, CO (303) 442-9180
* Larkspur - 458 Vale Valley Drive, Vale, CO (970) 479-8050
* Potager - 1109 Ogden St., Denver, CO (303) 832-5788
* Westin-Avondale - 126 Riverfront Lane C-110, Avon, CO

Texas and New Mexico
* Craft Dallas - 2440 Victory Park Lane, Dallas, TX (214) 397-4111
* Keith Kuhn Catering - 117 East Mistletoe Ave, San Antonio, TX (210) 386-6728
* Real Food Nation - 624 Old Las Vegas Hwy, Sante Fe, NM (505) 466-3886
* Rice Epicurean & its family of stores throughout Houston, TX (713) 662-7700

Wisconsin
* Legend at Bergamont - 699 Bergamont Blvd, Oregon, WI (608) 835-6900
* Legend at Brandy Brook - 1 Legend Way, Wales, WI

Wyoming
* Blu Kitchen - 155 North Glenwood, Jackson, WY (307) 220-2632

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