



St. Patrick's Day Fare



Raw Corned Beef Brisket

One of the most popular St. Patrick's Day dishes — "Corned Beef & Cabbage!" Approximately 15lb briskets in a raw state but have already gone through the "pickling" process. Seasoning packet included.



Lamb Cubes

We have domestic and imported lamb cubes for traditional lamb stew. (10lb case)



Ground Lamb

A favorite for centuries, ground lamb is the backbone of any good shepherds pie. Domestic lamb is double ground to produce this premium blend. (10lb case)



Irish Bangers — Locally Produced!

These sausages utilize bread crumbs in the filling. Bangers are traditionally served with potatoes, which is why the name "Bangers & Mash" originated. During the meat shortage of World War 1, butchers had to increase the amount of water they used to make sausage. When heated the additional water would create steam that would burst through the casing with a loud "banging" sound...and the nickname was born. (10lb case — approx. 4oz per link)



Other Festive Favorites!

Call a Sales Rep to learn more about the following items perfect for your St. Patty's Menu!

- Irish Cheeses
- 1st cut Corned Beef Briskets
- Cooked Corned Beef Briskets
- Black or White Irish Pudding
- Cod Portions for Fish-n-Chips
- Beef Cubes



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FEATURES

March 9 - 13, 2020

BLUE POINT OYSTERS (100 count, live in the shell)



Our Blue Point oysters are harvested on the renowned oyster beds of the Norwalk/Westport Island Chain where shallow waters, swift currents and sandy bottoms provide the conditions necessary for raising these wild oysters. Bottom planting, as opposed to cage or floating trays, gives these oysters much greater variation of flavor, shape and size. A favorite of Queen Victoria's, among many others, our oysters are famous for their unparalleled freshness, sweet briny flavor and plump meats.

WILD CAUGHT HALIBUT FILLET (skin-off, boneless)



Sailing from Woods Harbor, Nova Scotia, on their F/V Vicious Fisher, the Mood brothers are landing 85+ lb Halibut, which produce large, thick fillets. Atlantic Halibut, because of their high fat content, are the best eating of the halibut family.

FRESH GEORGES BANK 10/20 DRY SEA SCALLOPS (U.S. Georges Bank)



The scallop industry is highly regulated and is considered one of the most sustainably managed fisheries in the United States. This is the time we see the most abundant catches and excellent pricing of 10/20 scallops caught on or near the Georges Bank Fishing grounds, in the northeast Atlantic, close to New England and the Canadian Maritimes.

ROYAL TIDE SALMON CO. SMOKED SALMON (sliced, 2.5 lb average, frozen)



Royal Tide Salmon Co. is IRP Food's premium farm-raised Atlantic Salmon label. Our salmon are raised in the clear, cold waters off the coast of northeastern Canada. Royal Tide Smoked Salmon is fully trimmed by hand and individually inspected with no brown meat and all fat removed.

INDIAN RIDGE PROVISIONS

400 Emlen Way, Telford, PA 18969

(800) 564-3300