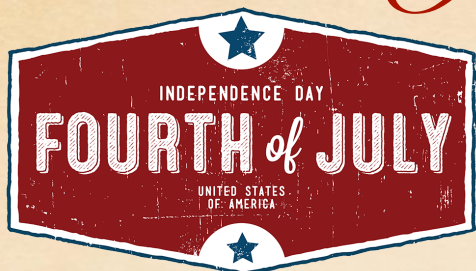


Weekly Features



Meat Specials July 3 through July 7



Happy 4th of July!

Indian Ridge Provisions Exclusive PA Proud Seth Hershey Angus Beef

Have you been searching for a true source-verified “farm-to-table” beef offering? Your search is officially over. We have partnered our PA Proud label with Hershey Lancaster Angus Beef in Lancaster County, PA. This 4th generation family owned farm raises corn, wheat, barley and of course...BEEF. Black Angus USDA Choice cattle is certified under the Beef Quality Assurance Program. Finally, a local beef program that is transparent and bursts with flavor to compliment your menu or feature board?

Serve more flavor, know your food source, support local family farms.....

(1PA109EH) BF RIB BONE-IN EXPORT, PA HERSHEY 17 lb average

(1PA109EHC) BF RIB BONE-IN EXPORT, PA HERSHEY, C-T-O gross weight

(1PA181H) BF STRIPLOIN BNLS,0X1, PA HERSHEY 14 lb average

(1PA181HC) BF STRIPLOIN BNLS,0X1, PA HERSHEY, C-T-O gross weight

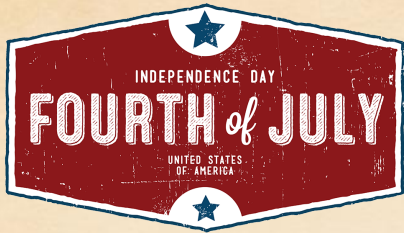
(1PA168H) BF TOP ROUND, PA, HERSHEY, 20 lb average

(1PA171H) BF EYE ROUND, PA, HERSHEY, 5 lb average

(1PA118H) BF BRISKET WHOLE, PA, HERSHEY, 10 lb average



Weekly Features



Seafood Specials July 3rd through July 7th



Copper River Sockeye Salmon Fillets, Skin On Boneless: Highly regarded for its firm red flesh and rich nutty flavor. One taste and you will understand why chefs from all parts of the country make such a fuss for the three or four weeks each year that this fish is available fresh. The fillets will average approximately 1– 2 pounds each. Much of the fat is stored under the skin and is best cooked skin on to preserve its natural goodness.

SCSSF



Butterfly Bronzini: The fish have been carefully prepared for stellar plate presentation. The head, back bones and pin bones have been removed. The skin is intact and the tail remains on. This is perfect blend of European and American presentation. In Europe fish of this size are often served whole with the head on and bones in. That presentation is not as readily accepted in the states where most consumers do not want to see the head or deal with the bones. We have fabricated these fish so you can still present the fish in a natural form without all of the negatives that go with whole fish. 7/9oz portions

SBWFB



Skull Island Tiger Prawns: Skull Island is an island in Australia's Northern Territory and it's where we catch the biggest tiger prawns in Australia's Northern Prawn Fishery. Skull Island tiger prawns are the world's first certified sustainable tropical prawn. They are only caught during the months of August to November each year, and only caught

during the night to ensure minimal impact on by-catch. Caught, packed and snap frozen at sea from the pristine waters of Australia's Gulf of Carpentaria, ensure the eating characteristics of Skull Island tiger prawns remain intact until they are enjoyed on the plate. *Packed in a 6.61lb box. 4/6 Count*

SZSITP



Large East Coast Day Boat Halibut Fillet, Boneless/Skinless: We are targeting the 50-125# fish coming from the boats that are fishing daily off the coast of Nova Scotia and Newfoundland. These fish will produce thick large fillets with very good fat content.

SHF

