



FRESH TURKEYS 2021



None Such Farm Market

Pre-Orders begin Wednesday October 27 Pre-Order by Wednesday November 17 for best size selection
Order in person or by phone 215-534-9975 or 267-446-8315 during store hours, Wed. to Sat. 10 am-6 pm

-All Pre-orders will be in store pickup. Select a time slot for pickup when placing your order.

-The store will be open Tuesday 11/23 from 10 am to 6 pm and Wednesday 11/24 from 9 am to 6 pm.

-A deposit of \$5.00 per order item will be collected when order is placed. Please pay the balance at pickup.

Sensenig Farm, Lititz PA Bone In Turkey Breasts

\$4.99/ lb

Sizes available

4 to 6 pounds

6 to 8 pounds

8 to 10 pounds

10 to 12 pounds

12 to 14 pounds

plan on approximately
3/4 pounds per person

How to roast a bone in turkey breast.
Set oven temperature to 325 degrees.
Roast for 15 minutes per pound until
thermometer reads 160 degrees at thickest
part. Tent loosely with foil and rest turkey
breast 20 minutes before carving.

Bell & Evans Whole Turkeys

\$ 4.69/ lb

Sizes available

8 to 10 pounds

12 to 14 pounds

plan on approximately
1 pound per person

Sensenig Farm, Lititz PA Whole Turkeys

\$3.99/ lb

Sizes available

10 to 12 pounds

12 to 14 pounds

14 to 16 pounds

16 to 18 pounds

18 to 20 pounds

20 to 22 pounds

22 to 24 pounds

24 to 26 pounds

plan on approximately
1 pound per person

How to roast a whole turkey.
Set oven temperature to 325 degrees. Cover
turkey loosely with extra heavy aluminum
foil, leaving space between the bird and the
foil. Do not add water to the pan. Roast
until thermometer reads 160 degrees at
thickest part. Remove foil about 30 minutes
before turkey is done. Tent loosely with foil
and rest turkey for 20 minutes before
carving



Sensenig Farm, Lititz PA Boneless Turkey Breasts

\$ 6.99/ lb

Approx. 4 or 5 pounds each rolled and tied

plan on approximately
1/2 pound per person

How to roast a boneless turkey breast.
Set oven temperature to 325 degrees.
Roast for 15 minutes per pound until
thermometer reads 160 degrees at thickest
part. Tent loosely with foil and rest turkey
breast 20 minutes before carving.

Approx. roasting times for unstuffed turkey

8 to 12 pounds - 3 to 4 hours

12 to 16 pounds - 4 to 5 hours

16 to 20 pounds - 5 to 5 1/2 hours

20 to 24 pounds - 5 1/2 to 6 hours

Bell & Evans Organic Whole Turkeys

\$ 6.29/ lb

Size available

10 to 12 pounds

plan on approximately
1 pound per person

4458 york rd, buckingham, pa 18912

215.794.5201(not for orders)

nonesuchfarm.com

Turkey pickup Tue. 11/23, or Wed. 11/24 at prebooked time slots.... closed Thursday 11/25 and Friday 11/26

Thanksgiving Orders 2021 FAQ

-Are all pre-orders going to be picked up in store?

Yes, you will choose an available time slot for pickup when placing your order.

-How will the in store pickup work?

On the day of pickup our staff will be assembling orders by time slot. Please do not arrive before your scheduled time slot as we may not have your items ready and it could cause unnecessary delays for others who have arrived in their correct time slot. Follow the signage to the designated pickup area and give our staff person the name and phone number your order was placed under. We will bring your order to you and check you through the register as efficiently as possible.

-What if I am late and miss my pre-booked time slot?

Please let our staff member know that you missed your time slot when you arrive and they will know what to do. DO NOT call ahead to let us know you will not be on time, just let us know when you get here.

-Will I need to leave a deposit for my order?

Yes, there is a \$5.00 deposit for each item preordered. The deposit(s) will be deducted from your final total. Your final total will be available at the time of pickup.

-Why isn't the final price on my pre-order receipt?

Some items are calculated by weight. While the per pound price will not vary, the finished weight of the item cannot be exactly determined at the time of ordering.

-Why can I only order prepared foods in whole pound quantities, not half pounds?

We have needed to find efficiencies where we can. We have found by packaging in one size we are able to maintain product quality and gain efficiency. This allows us to take more orders. There is, however, a limit to how much we will be able to make and there is a strong possibility that we will sell out before orders close.

-Why can't I place an order for prepared vegetables?

Our chefs use fresh vegetables. Sometimes there are difficulties obtaining the quality they prefer around the holidays. Our chefs would like the flexibility to decide what to make based on vegetable availability and quality just before the holiday.

-What will your store hours be on pickup days?

Tuesday 11/23; Store is open from 10:00 am to 6:00 pm.

Wednesday 11/25; Store is open 9:00 am to 6:00 pm.

Store is closed on **Thursday 11/25 and Friday 11/26**.

Store is **open** on **Saturday 11/28 10 am to 6 pm**.

-What if I need to make a change to my order?

We understand that changes happen, and we want to get your order right. We prefer that any changes you would like to make are emailed to orderchange@nonesuchmarket.com. Then, please be sure to look for an email confirmation of your order change and item availability from us.

If you prefer to make the changes in person we will be able to handle changes and confirm availability in store .