

Bison Price List

Steaks

Filet Mignon	\$29.99 per lb
Ribeye Steak	\$18.99 per lb
New York Strip Steak	\$18.99 per lb
Sirloin Cap Steaks (Coulotte/Picanha)	\$14.99 per lb
Skirt Steak	\$12.99 per lb







Roasts & Stew Meat

Top Round Roast	\$13.25 per lb
Eye of Round	\$12.00 per lb
Sirloin Tip Roast	\$14.00 per lb
Chuck Roast	\$ 11.00 per lb
Stew Meat	\$ 11.00 per lb

Ground Bison & Pastrami

Ground Bison *	\$ 11.00 per lb
Ground Round	\$ 11.50 per lb
Ground Sirloin	\$ 14.00 per lb
Course Ground	\$ 11.00 per lb
Bison/Bacon Ground	\$ 11.00 per lb
4oz Bison Patties 4 to a pack	\$ 12.00 per lb
6oz Bison Patties 4 to a pack	\$ 12.00 per lb
6oz Bison/Bacon Patties	\$ 12.00 per lb
Pastrami Sliced	\$ 16.99 per lb

* Ground bison meat may be used as a substitute for ground beef in most recipes. Since ground buffalo contains very little fat, moderate temperatures will help insure that the meat does not scorch. With ground buffalo meat, what you see raw is what you get when it is cooked, as there is very little shrinkage in cooking.

NUTRITIONAL COMPARISONS						
Per 100 Gram (3.5 oz.) Serving - Cooked Meat - Updated March 2007						
SPECIES	FAT g	PROTEIN g	CALORIES kcal	CHOLESTEROL mg	IRON mg	VITAMIN B-12 mcg
 BISON	2.42	28.44	143	82	3.42	2.86
 Beef (Choice)	18.54	27.21	283	87	2.72	2.50
 Beef (Select)	8.09	29.89	201	86	2.99	2.64
 Pork	9.66	29.27	212	86	1.1	0.75
 Chicken (Skinless)	7.41	28.93	190	89	1.21	0.33
 Sockeye Salmon	10.97	27.31	216	87	0.55	5.80

National Bison Association

Snack Sticks & Jerky

Snack Sticks	\$ 2.50 each
Snack Sticks — <i>Buy 3 & Save</i>	\$ 6.50
Snack Sticks — <i>Buy 6 & Save</i>	\$ 12.00
Jerky	\$ 10.00 per pack

Bison Sausage

Kielbasa	\$ 11.00 per pack
Bratwurst	\$ 12.50 per pack
Italian Grillers <i>Hot or Sweet</i>	\$ 11.00 per pack
Summer Sausage (Small)	\$ 7.00 each
Hot Dogs	\$ 11.00 per pack

Special Order

Back Ribs	\$ 7.50 per lb
Brisket	\$ 12.00 per lb
Tri Tips	\$12.25 per lb
Dog Bones - Smoked & Raw	Ask for availability

Cookbooks

Great American Buffalo	\$ 4.00
Buffalo is Heart Healthy	\$ 15.00

All prices are subject to change.

Items are prepackaged and weights will vary

Pork Price List



Bacon	\$ 11.00 per lb
Pork Tenderloin	\$ 13.50 per lb
Spare Ribs	\$ 5.50 per lb
Pork Chops	\$ 7.99 per lb
Pork BBQ * <i>Just Heat & Eat</i>	\$ 10.00 per lb

Roasts

Shoulder Boston Butt	\$ 7.75 per lb
Shoulder Picnic Roast	\$ 7.75 per lb
Pork Shank	\$ 7.75 per lb

Pork Sausage

Bratwurst (White Bratwurst also available)	\$ 9.00
Bratwurst with Sauerkraut (The Gasser)	\$ 9.00
Bratwurst with Jalapeño & Cheese	\$ 9.00
Hot Italian Sausage	\$ 9.00
Sweet Italian Sausage	\$ 9.00
Polish Kielbasa	\$ 9.00
Andouille Sausage	\$ 9.00
Sage Breakfast Links	\$ 9.00
Maple Breakfast Links	\$ 9.00
Chorizo Mexican Sausage ^(bulk)	\$ 6.50
Sage Breakfast Sausage ^(bulk)	\$ 6.50
Maple Breakfast Sausage ^(bulk)	\$ 6.50
Ground Pork	\$ 5.00

Special Order

Jowls	\$ 4.99 per lb
Fat Back	\$ 2.99 per lb
Neck Bones	\$ 1.99 per lb
Pigs Feet	\$ 3.00 per lb

Why Choose Bison?

Bison, also known as buffalo, is quickly becoming America's choice for truly natural meat. Bison is federally prohibited from receiving growth hormones and antibiotics are only used in emergency situations, in which the welfare of the animal is in jeopardy. Further, bison are raised on pasture, as family units, requiring and receiving no shelter. We attribute these qualities to the fact that the American bison truly is native to the North American landscape and has evolved with it over millions of years. The result is a sustainably raised, humanely treated, natural meat product. And it's good for you!

Deliciously healthy buffalo meat is lower in fat and cholesterol than beef, chicken and even salmon. Bison is a very lean meat, yet isn't tough and does not have a "gamey" taste, rather, as chefs and consumers across the country will attest to, bison has a slightly sweeter taste than beef and when prepared correctly is extremely tender.

The American bison, once on the brink of extinction, has made a tremendous comeback largely due to the efforts of North American ranchers who have raised the number of bison from less than 1,000 to approximately 500,000 in the U.S. and Canada.

TASTE

People are rapidly discovering the deliciously healthy taste of bison. Most people interviewed feel buffalo is the most flavorful meat they have ever tasted, with a slightly sweeter and richer flavor. Bison is naturally flavorful and tender and can be used in any red-meat recipe without special handling.

VALUE

Bison falls into the gourmet or specialty meat category. The value of bison is not what you pay, but what you get in return. Nutritionally you are getting more protein and nutrients with fewer calories and less fat. Bison is a dense meat that tends to satisfy you more while eating less.

HEALTH

Bison are handled as little as possible. They spend their lives on grass, much as they always have. They are not subjected to questionable drugs, chemicals or hormones.

NUTRITION

Research by Dr. M. Marchello at North Dakota State University has shown that the meat from Bison is a highly nutrient dense food because of the proportion of protein, fat, mineral, and fatty acids to its caloric value. Comparisons to other meat sources have also shown that Bison has a greater concentration of iron as well as some of the essential fatty acids necessary for human well being. Readers' Digest magazine has even listed bison as one of the five foods women should eat because of the high iron content.

"Bison" The Healthy Red Meat

Grilled Bison Steak



Rub your favorite 6 oz. cut of Bison steak with a combination of a little garlic salt, cooking oil, and lemon pepper. Grill steaks 4-6 inches above medium hot coals (325 degrees) for the following times, depending on thickness:

1" thick

Rare: 6 - 8 minutes

Medium: 8 - 10 minutes

1 1/2" thick

Rare: 8 - 10 minutes

Medium: 10 - 12 minutes

2" thick

Rare: 10 - 12 minutes

Medium: 14 - 18 minutes

Tips: Steaks recommended for grilling/barbecuing include Rib Eyes, T-Bones, Porterhouse and New York Strips. Lesser quality Bison steaks are not recommended for grilling unless they have been marinated. Using a fork to turn steaks punctures the meat, so use tongs for turning and keep those wonderful juices in the steak. Bison steaks taste best when grilled to rare or medium (still pink in the center). Cooking time is important to avoid overcooking.

Edmonds Farm

BISON RANCH & HAY FARM

Items are available for sale from our farm.
Please call for appointment & availability.
Ottoman Ferry Road, Lancaster, VA 22503

To Order Call:

Don or Kim Edmonds

Phone: 804-366-4730 | Phone: 804-580-0351 | Fax: 804-462-0556

E-mail: sales@edmondsfarm.com

www.edmondsfarm.com



Price List

**Edmonds Farm is
owned and
operated by Don
& Kim Edmonds**



**We Raise Grass-fed Bison &
Free-range Hogs in the
Northern Neck of Virginia**



Phone: 804-366-4730

