

Pennsylvania Beef Quality Assurance Program

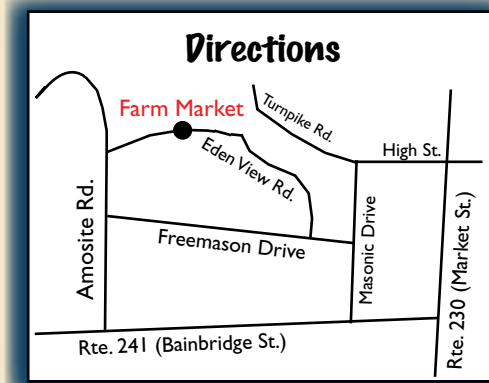
The beef operation at Masonic Village is a member of the Pennsylvania Beef Quality Assurance Program, which makes certain that the beef cattle are maintained in a manner that will result in a safe and wholesome beef product. This program is monitored and supported by the Pennsylvania Beef Council, the Pennsylvania Department of Agriculture, the Pennsylvania Cattlemen's Association and Penn State University. To the consumer, this means the final product is safe and unmatched in quality and assures a delightful eating experience.



REGISTERED PENNSYLVANIA
DEPARTMENT OF AGRICULTURE

Available at Masonic Village Farm Market

Located on the Masonic Village at
Elizabethtown campus



Open Seasonally May 1 - December 31

Monday - Saturday, 8 a.m. - 5 p.m.
Sunday, Noon - 4 p.m.
(Sunday hours are available
June through August only)

**Although our Farm Market is only
open seasonally, our products
are available year-round.**

**FOR MORE INFORMATION, PLEASE CALL
(717) 361-4520**

[http://www.pagrاندlodge.org/villages/
elizabethtown/farmmarketcat.html](http://www.pagrاندlodge.org/villages/elizabethtown/farmmarketcat.html)

Masonic Village Farm Market
One Masonic Drive
Elizabethtown, PA 17022

Masonic Village Premium Dry Aged Beef



Unparalleled in Taste!



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Introducing ... Premium Dry Aged Beef



Come and enjoy an exciting new beef product unmatched in quality, flavor and consistency. After nearly a century of raising beef cattle, the proud cattlemen at the Masonic Village are offering the public a chance to enjoy their Premium Dry Aged Beef products. The most discriminating quality control program, paired with traditional aging techniques, allows our Premium Dry Aged Beef products to deliver the highest level of customer satisfaction.

Not Your Ordinary Steak

The first step we take to ensure a quality beef product is feeding our cattle only top-rate grains and corn silage grown right on our 700-acre farm. Our cattle are not given any hormones. All of this greatly affects the final grade and flavor of our beef.



The next step in producing the highest quality beef is the dry-aging process, known for years to be the key to a delightfully tender and flavorful beef product. Our beef is dry aged by a local, family-run, USDA-inspected facility. They take the time and care to properly process and dry age our beef product to attain the full extent of its flavor. Dry aging is not frequently used by larger packing plants.

- *Ethically Treated Cattle*
- *All Natural Grains*
- *Premium Dry-Aging Process*



From our home to yours ...

The final steps include vacuum packing and quick freezing the meat. Normal freezing causes large ice crystals to form, which rupture meat fibers. Smaller ice crystals formed by quick freezing cause less juice to be lost when the meat is thawed. Because our beef is quick frozen, you can enjoy juicy meat for up to 12 months after purchase.

Thank you for choosing Masonic Village Premium Dry Aged Beef.

Enjoy!