



North Shore Farms
Let Well Live Better

2026

Ribeye Steak



THE PERFECT OVEN-ROASTED RIB ROAST

Serves 8

- 5 pounds NORTH SHORE FARMS USDA PRIME BEEF RIB ROAST

- sea salt and black pepper, to taste
- ¼ cup extra virgin olive oil
- 6 garlic cloves, minced
- 1 sprig each fresh rosemary and thyme

1. Bring the rib roast to room temperature: Remove prime rib from the refrigerator one hour before cooking. Season it on all sides with salt and cover it loosely with plastic wrap as it comes to room temperature.
2. Adjust oven racks: When you are ready to cook the prime rib, lower/adjust your oven rack so the meat will cook in the center of the oven.
3. Preheat the oven to 500F degrees. In the meantime, mix together 1 ½ teaspoons salt, pepper, rosemary, thyme, garlic, and olive oil.
4. Pat the roast with paper towels. Spoon seasoning over it, rubbing it onto all sides. Place bone-in roast with the bones down, inside a roasting pan. For a boneless roast place on a rack inside the pan.
5. Bake Prime Rib at 500F degrees for 15 minutes, then reduce the oven temperature to 325F degrees and continue baking until desired level of doneness. Use a meat thermometer to check the temperature of the meat.
6. Remove from oven and allow to rest covered with aluminum foil for 15 minutes before slicing.



North Shore Farms

Ed Well Live Longer

SUN	MON	TUE	WED	THU	FRI	SAT
Full Moon: 4 Last Quarter: 11 New Moon: 19 First Quarter: 27	1	2	3	4	5	6
7	8	9	10	11	12	13
Pearl Harbor Day, 1941 (USA)						
14	15	16	17	18	19	20
	Hanukkah Begins					
21	22	23	24	25	26	27
Winter Begins				Christmas Day	Boxing Day (Canada)	
28	29	30	31		NOVEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23/30 24 25 26 27 28 29	JANUARY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31



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BUBBLE ENERGY FRUIT SMOOTHIES

Serves 1

- ¼ cup dried boba tapioca pearls
- 1 cup Essentia Water
- 1 can of Lucky Energy Tropical Thrill or Celsius Energy Peach Vibe
- 1 medium banana
- ½ cup fruit such as berries, mango, pineapple
- ½ cup yogurt, ice cream or sorbet
- 1 cup of ice cubes

1. Prepare the boba by boiling water, adding the boba, and cooking until they float. Reduce heat and cook for 12-15 minutes, then remove from heat, cover, and let sit for another 12-15 minutes.
2. Drain the cooked boba, transfer to a container at room temperature or refrigerate.
3. Place banana, fruit, yogurt, energy drink and ice into a blender. Puree until smooth. Add more Essentia Water, if necessary.
4. Assemble by adding boba to a glass, pouring in the blended fruit and energy drink.



SUN	MON	TUE	WED	THU	FRI	SAT
Full Moon: 3 Last Quarter: 10 New Moon: 18 First Quarter: 25	DECEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	FEBRUARY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28		1 New Year's Day	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19 Martin Luther King Jr. Day (USA)	20	21	22	23	24
25	26	27	28	29	30	31



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PRESSED PROBIOTIC LEMONADE SMOOTHIE BOWL

Serves 1

- 2 cups blueberries, frozen
- ½ cup greek yogurt or silken tofu
- 1 banana, frozen
- ½ cup Pressed Probiotic Lemonade (we used Blue Pineapple)

1. Add all of the ingredients into a high-speed blender except the toppings for garnish. Pulse and then run blender on high. Scraping down sides as needed.
2. Turn off the blender and let the ingredients sit for two minutes to melt for easier blending.
3. Resume blending (using the tamper) for another minute.
4. Pour smoothie into a bowl; add toppings of your choice.



SUN	MON	TUE	WED	THU	FRI	SAT
1	2 Groundhog Day (USA)	3	4	5	6	7
8	9	10	11	12 Lincoln's Birthday (USA)	13	14 Valentine's Day
15	16 Washington's Birthday Observed (USA) Presidents' Day (USA) Family Day (Canada)	17	18 Ash Wednesday	19	20	21
22 Washington's Birthday (USA)	23	24	25	26	27	28
				JANUARY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	MARCH S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	Full Moon: 1 Last Quarter: 9 New Moon: 17 First Quarter: 24

Vantia

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100 Years of
Specialty Food



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more
recipes!

GRILLED PEACH, BURRATA & PROSCIUTTO TOAST

Serves 4

- 1 thick slice country bread or baguette
- 1 T Vantia Extra Virgin Olive Oil
- 8 oz peaches, cut in to ½ inch slices
- 1 ball Vantia Burrata
- 1.5 oz Vantia Prosciutto di Parma, sliced thinly
- fresh mint or basil
- flaky sea salt

1. Drizzle bread with the olive oil, place on a hot grill pan or outdoor grill until char marks appear. Lightly grill the fruit in the same way.

2. Tear Vantia Burrata in pieces and generously spoon on bread.

3. Drape Vantia Prosciutto on top of Burrata, top with grilled peaches.

4. Drizzle with extra virgin olive oil, fresh herbs and flaky sea salt.

5. Enjoy!



SUN	MON	TUE	WED	THU	FRI	SAT																																																																													
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29	30	31		FEBRUARY <table><tr><td>S</td><td>M</td><td>T</td><td>W</td><td>T</td><td>F</td><td>S</td></tr><tr><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td></tr><tr><td>8</td><td>9</td><td>10</td><td>11</td><td>12</td><td>13</td><td>14</td></tr><tr><td>15</td><td>16</td><td>17</td><td>18</td><td>19</td><td>20</td><td>21</td></tr><tr><td>22</td><td>23</td><td>24</td><td>25</td><td>26</td><td>27</td><td>28</td></tr></table>	S	M	T	W	T	F	S	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	APRIL <table><tr><td>S</td><td>M</td><td>T</td><td>W</td><td>T</td><td>F</td><td>S</td></tr><tr><td></td><td></td><td></td><td>1</td><td>2</td><td>3</td><td>4</td></tr><tr><td>5</td><td>6</td><td>7</td><td>8</td><td>9</td><td>10</td><td>11</td></tr><tr><td>12</td><td>13</td><td>14</td><td>15</td><td>16</td><td>17</td><td>18</td></tr><tr><td>19</td><td>20</td><td>21</td><td>22</td><td>23</td><td>24</td><td>25</td></tr><tr><td>26</td><td>27</td><td>28</td><td>29</td><td>30</td><td></td><td></td></tr></table> Full Moon: 3 Last Quarter: 11 New Moon: 18 First Quarter: 25	S	M	T	W	T	F	S				1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30			
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Palm Sunday																																																																																			

MARCH

2026



QR CODE
TO RECIPES

MARGHERITA PORK PASTA WITH FRESH CHERRY TOMATO SAUCE, BASIL AND MOZZARELLA

Serves 8

- 1 Prairie Fresh® seasoned and marinated pork tenderloin with garlic herb seasonings
- 1 T canola oil
- 8 ounces dried pappardelle, spaghetti, angel hair or penne pasta, cooked
- ½ cup mozzarella, shredded or fresh
- salt to taste

Sauce:

- 2 pints cherry tomatoes
- 1 tspn olive oil
- ½ onion, diced
- 2 cloves garlic
- 1 tspn Italian seasoning
- 1 T tomato paste
- 1 tspn sugar
- salt and pepper, to taste
- 2 stems fresh basil, leaves torn
- 1 cup water
- ¼ cup heavy cream

1. Slice tenderloin into thin medallions.
2. In a deep skillet over medium-high heat, heat canola oil. Sear tenderloin medallions, working in batches. Do not crowd skillet. When seared, remove to a plate and set aside.
3. Add olive oil to skillet followed by onions and garlic. Cook for 3 minutes. Add cherry tomatoes and cook until blistered. Add water and cover. Allow to cook for 3-4 minutes, then remove cover. Add salt, pepper, sugar, tomato paste and Italian seasoning.
4. With an immersion blender, blend some of the tomatoes for a more rustic sauce, or all for a smoother sauce.
5. Place tomato mixture back in skillet. Reduce heat; add half the basil and all of the heavy cream. Stir. Return pork medallions to sauce. Simmer until sauce is slightly thickened, about 6-8 minutes. Add cooked penne and stir.
6. Plate pasta. Top with mozzarella and remaining basil.

**PRAIRIE
FRESH®**

SUN	MON	TUE	WED	THU	FRI	SAT
MARCH S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	MAY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 ²⁴/₃₁ 25 26 27 28 29 30		1 All Fools' Day	2 Passover Begins	3 Good Friday	4
5 Easter Sunday	6 Easter Monday (Canada)	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22 Earth Day Administrative Professionals Day (USA)	23	24	25
26	27	28	29	30		Full Moon: 1 Last Quarter: 10 New Moon: 17 First Quarter: 23

APRIL

2026



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POPPI SODA DRINKS

#sodasback

Servings vary

Poppi Citrus Spritz

- 3 ounces Lemon Lime Poppi
- 3 ounces vodka
- 1 ounce lemon juice (fresh squeezed)
- 1 sprig mint

1. Fill glass with ice.
2. Pour in vodka and lemon juice, stir.
3. Top off with Lemon Lime Poppi
4. Add sprig of mint for garnish!

Strawberry Lemontini

- 3 oz Strawberry Lemon Poppi
- 1 ripe strawberry
- 2 fresh basil leaves
- 1 oz lemon juice

1. Place the strawberry and basil leaves into a cocktail shaker and muddle.
2. Add ice & lemon juice to the shaker.
3. Cover and shake.
4. Strain into chilled glass, top with Strawberry Lemon Poppi and serve.

Champagne Poppi

- 3 oz Orange Poppi
- 4 oz champagne
- slice of orange garnish

1. Pour champagne into a flute or wine glass.
2. Top with Orange Poppi.
3. Garnish with orange slice.



SUN	MON	TUE	WED	THU	FRI	SAT
Full Moon: 1 Last Quarter: 9 New Moon: 16 First Quarter: 23 Full Moon: 31	APRIL S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	JUNE S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30			1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
Mother's Day				Ascension Day		Armed Forces Day (USA)
17	18	19	20	21	22	23
	Victoria Day (Canada)				Shavuot	
24/31	25	26	27	28	29	30
	Memorial Day (USA)					

MAY

2026



QR CODE
TO RECIPES



BEER BRAISED BACON & ONION HOT DOGS

Serves 8

- 1 lb. Sugardale Hot Dogs
- 8 slices Sugardale Bacon, cut into pieces
- 1 large onion, sliced
- 1 bottle Great Lakes Brewing Company Dortmunder Gold or your preferred beer
- 2 T olive oil
- 8 North Shore Farms hot dog buns
- Spicy Brown Mustard for topping

1. Place a large skillet over medium high heat and add the oil. Once the oil is heated, add the bacon pieces and onions and allow to brown, about 5 minutes.

2. Spread the onions to the outer edge of the pan and add in the hot dogs. Turn occasionally and allow to brown for 3-5 minutes.

3. Once the hotdogs are brown, pour the beer into the pan, turn burner to low and allow to simmer for 15 minutes.

4. Remove pan from heat and place hot dogs in buns. Top with cooked onions and spicy brown mustard.

5. Serve.

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
Flag Day (USA)					Juneteenth National Independence Day (USA)	
21	22	23	24	25	26	27
Summer Begins Father's Day			St. John the Baptist Day (Que.)			
28	29	30		MAY S M T W T F S 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 ²⁴/₃₁ 25 26 27 28 29 30	JULY S M T W T F S 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	Last Quarter: 8 New Moon: 14 First Quarter: 21 Full Moon: 29

JUNE

2026



EASY CHORIZO STREET TACOS

Serves 8

- 5 Palenque Chorizo Sausage Links, casing removed and meat crumbled
- 1 cup chipotle peppers in adobo sauce
- 16 corn tortillas
- ½ cup chopped onion, or to taste
- ½ cup chopped fresh cilantro, or to taste
- 1 cup shredded cheese
- 1 cup prepared pico de gallo
- ½ cup Cotija cheese, crumbled
- red pickled onions, if desired
- Mexican crema

1. Combine crumbled chorizo and chipotle peppers in adobo sauce in a bowl.

2. Heat a skillet over medium-high heat; add chorizo mixture and cook until crisp, 5 to 7 minutes. Transfer to a plate, reserving grease in the skillet.

3. Heat tortillas in reserved grease in the skillet over medium heat until warmed, 1 to 2 minutes per side. Stack 2 tortillas for each taco, then fill with chorizo, onion, and cilantro.

4. Top with pico de gallo, shredded cheese, crumbled cotija and red pickled onions.

5. Drizzle crema over the top and serve.



Excellent Quality, Great Taste

SUN	MON	TUE	WED	THU	FRI	SAT
JUNE S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	AUGUST S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23³⁰ 24³¹ 25 26 27 28 29		1 Canada Day (Canada)	2	3	4 Independence Day (USA)
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	Last Quarter: 7 New Moon: 14 First Quarter: 21 Full Moon: 29

JULY

2026



QR CODE
TO RECIPES

CARBONE'S PENNE WITH SPICY SHRIMP

Serves 2

- 5 oz peeled and deveined shrimp
- 1 clove garlic
- 3 sprigs parsley
- 3.5 oz uncooked penne pasta
- 2 T extra virgin olive oil
- chili flakes, to taste, if desired
- 4 oz Carbone's Arrabiata Sauce
- coarse breadcrumbs, optional

1. Clean the shrimp and butterfly in half. Pick the parsley leaves, wash, dry and chop. Mince the garlic. Bring a pot of water to boil, salt the water to taste and begin cooking the penne.

2. In a sauté pan, heat the oil with minced garlic. Do not brown. Add the shrimp once the oil is infused and aromatic with the garlic. Sauté lightly seasoning with a pinch of salt and chili flake depending on desired spice level. When the shrimp is just shy of cooked, add the Carbone's Arrabiata Sauce. Bring to a simmer and remove from heat.

3. When the penne is cooked al dente, remove from heat, drain the water and add to the sauté pan with the shrimp and sauce. Add the chopped parsley; toss.

4. Serve in bowls and top with breadcrumbs, if desired.



SUN	MON	TUE	WED	THU	FRI	SAT
Last Quarter: 5 New Moon: 12 First Quarter: 19 Full Moon: 28	JULY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	SEPTEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30				1
2	3 Civic Holiday (Canada)	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23/30	24/31	25	26	27	28	29



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PUMPKIN PRETZEL BITES

Servings vary

- 1 cup gluten free rolled oats
- $\frac{2}{3}$ cup Savor by Suzie Grain-Free Sea Salt Pretzels
- $\frac{1}{2}$ cup pumpkin puree
- 1 tspn pumpkin spice
- 1 scoop of protein powder of choice
- $\frac{1}{4}$ cup almond butter
- $\frac{1}{3}$ cup nondairy milk

For the Chocolate Drizzle:

1.4 oz dark chocolate + coconut oil

1. Combine all ingredients except the chocolate drizzle ingredients and form into balls on a baking sheet.
2. Place into the refrigerator to firm while melting the chocolate.
3. Drizzle chocolate to your heart's content!

Store in refrigerator or freezer.



SUN	MON	TUE	WED	THU	FRI	SAT
Last Quarter: 4 New Moon: 10 First Quarter: 18 Full Moon: 26		1	2	3	4	5
6	7 Labor Day (USA) Labour Day (Canada)	8	9	10	11 Patriot Day (USA)	12 Rosh Hashanah
13 Grandparents Day	14	15	16	17	18	19
20	21 Yom Kippur	22 Autumn Begins	23	24	25	26 Sukkot
27	28	29	30		AUGUST S M T W T F S 1 2345678 9101112131415 16171819202122 ²³/₃₀²⁴/₃₁2526272829	OCTOBER S M T W T F S 123 45678910 11121314151617 18192021222324 25262728293031



TRADITIONAL ROASTED HOLIDAY CHICKEN DINNER

Serves 4-6

Marinade:

- 1 Nature's Finest whole chicken, cleaned, patted dry
- ¼ cup sofrito
- 1 head garlic, mashed (about 10 cloves)
- 2 T vinegar
- 2-3 T butter, melted
- 1 packet Sazón con achiote y culantro
- 1 T salt
- 1 tspn freshly cracked black pepper
- 1 T adobo

For Stuffing the Chicken:

- ½ onion, halved
- 1 lime, halved
- 2-3 garlic cloves

1. For the marinade, mix sofrito, mashed garlic, melted butter, Sazón, adobo, salt and pepper into a thick paste.

2. Rub marinade all over the chicken, inside and out and under the skin. Stuff the cavity with the onion, garlic and lime.

3. Cover and refrigerate for at least 4 hours or preferably overnight.

4. Roast at 375F for 1 hour 15-30 minutes, basting half-way. Chicken is done when temperature reaches 165F. Measure internal temperature.

5. Allow to rest 10-15 minutes before carving.



SUN	MON	TUE	WED	THU	FRI	SAT
Last Quarter: 3 New Moon: 10 First Quarter: 18 Full Moon: 26	SEPTEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	NOVEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30		1	2	3
4	5	6	7	8	9	10
11	12 Columbus Day (USA) Indigenous Peoples' Day (USA) Thanksgiving Day (Canada)	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31 Halloween



SHRIMP BIRYANI

(Easy version)

Serves 4

- 2 cups basmati rice
- 1 pound medium raw shrimp
- 3 medium garlic cloves, minced
- 1 tspn ground cumin
- ½ tspn ground turmeric
- ¼ tspn cayenne pepper
- sea salt and black pepper
- 3 T canola oil
- 4 tspns fresh lemon juice
- ¼ cup chopped fresh cilantro + 2 T for garnish
- 2 ½ cups low-sodium chicken stock
- 4 cardamom pods

1. Place rice into a mesh strainer and rinse under cold water until the liquid that comes off the rice is clear. Transfer to a large bowl and cover with water. Set aside for 30 minutes. When done, drain.

2. Meanwhile, in a medium-sized bowl, combine the shrimp with garlic, cumin, turmeric, cayenne, 1/3 teaspoon salt, and a pinch of freshly ground black pepper. Toss well. Set bowl aside for 3 minutes.

3. Heat oil in a large skillet over medium-high heat. Add shrimp and cook, stirring frequently until pink. Turn off heat. With tongs, remove shrimp and place in a medium-sized bowl; toss with lemon juice and cilantro.

4. Pour chicken stock into pan and add cardamom seeds; bring to a boil; add rice and ½ tspn salt. Stir well. Cover, pan tightly, reduce heat; simmer for 25 minutes.

5. Turn off heat. Remove lid and add shrimp with lemon juice and cilantro. Cover and set aside for a minute. stir, check for seasonings to taste with salt and pepper, and serve in bowls.

SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
All Saints' Day		Election Day (USA)				
8	9	10	11	12	13	14
			Veterans Day (USA) Remembrance Day (Canada)			
15	16	17	18	19	20	21
22	23	24	25	26	27	28
				Thanksgiving Day (USA)		
29	30			OCTOBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	DECEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	Last Quarter: 1 New Moon: 9 First Quarter: 17 Full Moon: 24

A close-up photograph of two racks of lamb served on a white plate. The lamb is cooked to a medium-rare doneness, showing a pink center. It is coated in a thick, green, textured crust made of crushed pistachios, panko, and herbs. The lamb racks are positioned diagonally on the plate, with their bones pointing upwards. A small portion of a yellow sauce and a dark sauce are visible in the background.

PISTACHIO CRUSTED RACK OF LAMB

Serves 6

- 2 fresh racks of lamb, trimmed
- 2 T extra virgin olive oil
- 1 ¼ cup crushed pistachio nuts, unsalted
- 2 fresh basil leaves, washed, dried and minced
- 2 T panko bread crumbs
- 2 T melted butter
- 2 tspns extra virgin olive oil
- salt and black pepper, to taste
- 6 T Dijon mustard

1. Preheat oven to 400F. Line a baking sheet with aluminum foil.
2. Season each rack of lamb with salt and black pepper.
3. Heat oil in a skillet over high heat. Place lamb racks in skillet and sear all sides until golden. Transfer rack of lamb to a foil-lined baking sheet and set aside.
4. Spread mustard on the seared racks of lamb. Combine the crushed pistachios, panko, minced basil, butter, olive oil, salt and black pepper in a bowl. Pat pistachio mix over the mustard-glazed racks of lamb.
5. Place in oven and bake until the crust is golden and lamb is pink in the center, 20 minutes or so. Oven times vary greatly; start checking temperature of lamb after 10 minutes.
6. Transfer to a serving platter; allow to rest 10 minutes before slicing.

Internal temperature for lamb:

Rare: 120-125°F

Medium-Rare: 130-135°F

Medium: 135-140°F

Medium-Well: 140-145°F

Well-Done: 150°F and above

SUN	MON	TUE	WED	THU	FRI	SAT
Last Quarter: 1 New Moon: 8 First Quarter: 17 Full Moon: 23 Last Quarter: 30		1	2	3	4	5 Hanukkah Begins
6	7 Pearl Harbor Day, 1941 (USA)	8	9	10	11	12
13	14	15	16	17	18	19
20	21 Winter Begins	22	23	24	25 Christmas Day	26 Boxing Day (Canada)
27	28	29	30	31	NOVEMBER S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	JANUARY S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24/31 25 26 27 28 29 30

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DECEMBER

2026

NorthShoreFarms.com
7am-10pm daily



North Shore Farms

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