### Pastured Chicken  **Certified Organic Feed**

**Price:** Qty: 3-9 $4.49/lb  Qty: 10-19 $4.29/lb  Qty: 20+ $3.99/lb  
Whole chickens typically 4 - 6 lbs dressed available fresh (NOT frozen) on the dates noted below in green. These chickens never leave the farm until you take them home to your freezer! Processed on the farm directly by family members just a few hours prior to your arrival. Here’s how to obtain:

1. Choose a date in which you will be available to pickup your order.
2. Email us to reserve your order. Also tell us if you want livers, hearts or gizzards. (Note: Weighed and Priced at the same rate as the chicken.)
3. Mark it on your calendar!

Arrive on the designated date and time with ample cooler space and ice. To assure availability it is best to reserve your needs well in advance. However, because openings sometimes occur at the last minute, feel free to inquire at any time!

Volume pricing requirements: Picked-up on time; Single payment per order.

### Pastured Eggs  **Certified Organic Feed**

**Price:** $6.00/dz  2dz min order. Pickup Mon. thru Sat.

### Pig-Happy Pork  **Certified Organic Feed**

**Pork/Beef pricing is based on hanging wt.  Processing costs are extra with estimates listed on the next page.**

**Price:** Half Hog $3.99/lb  Whole Hog $3.69/lb*
Downpayment: $100/half  $100/Oqr

### Grassfed Beef  **Rotationally-Grazed**

**Price:** Half $5.29/lb*  Whole Beef $4.99/lb*
Downpayment: $100/Qtr

*Volume discounts available provided that the order, deposit and final payment are under one name.  (Please handle splits between individuals internally amongst your participants.)

Our livestock do not receive hormones, medicated feed or rendered by-products. The feed provided to the chickens and hogs is CERTIFIED ORGANIC by M.O.S.A.  In addition, the chickens and pigs consume respectable amounts of our organic forage.

Our Grassfed beeves are raised on their mother’s milk and pasture for the first 7-8 months before weaning onto a winter diet of hay and organic mineral. In spring the beeves are then finished exclusively on our rotationally-grazed pastures. **2020 Update:** 2019 climate-induced hay shortage forced us to again modify our 2019/2020 beef winter feeding program. We opted to feed a small amount of Certified Organic oats and barley along with our limited hay supply. Once the pastures are ready in early May, we return to all forage. More details in newsletter. Our soil fertility is enhanced via direct animal impact as well as our own compost. Mineral consists of Icelantic Kelp, Redmond salt, rock mineral and microbials. We do not use the standards of diesel fuel nor toxic insecticides for fly control. Some are asking: Does our farm utilize the principles of Regenerative Agriculture? Our Answer: Yes, since our inception in 1993, our farm has utilized these principles as foundational - several decades before the term was coined!

**Rare Bonus: Organic Solar & Wind energy has been produced on the farm since our inception in the early 90’s!**

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**Calendar Details:**

- **GREEN** dates are picked up directly at the farm during the listed hours. The Oct 3 and Oct 17 dates utilize Northern Trails (Detjens) of Watertown as the butcher. Most people request that we bring these orders back to the farm. However, if Watertown is better for you, simply tell us and we will arrange for you to pickup directly in Watertown. (Note: Please don’t confuse with Waterford!) If you do decide for direct pickup in Watertown you will have a wider window of pickup date options. The dates in **BLUE** are for orders which must be picked up directly at the butcher. The **BLUE** dates are the ESTIMATED BEGINNING of pickup options. Your actual availability date will be communicated to you by the butcher at which time you typically have two weeks to retrieve your order.

**6th Season with No Price Increases On Any Products**
Sticker shock? You are buying a year's worth of meat at one time! Even if you bought the lowest quality meats from the supermarket, the equivalent cuts would cost $1100 for a half of beef, $450 for a whole of pork. Know that up to 12% of the weight of some supermarket pork is injected brine solution. You are paying “meat prices” for this brine liquid. We don’t do this! We also can’t and don’t compete with mass-produced supermarket meats in just the same way that mass-produced meats cannot compete with our quality, nutrition and sustainability. However, if you were buying individual packages from the natural or organic meat case, our prices will save you money - and in almost all cases, provide you with a superior product!

Main point: When buying in bulk from our farm, the prices shown above are not THE added expense to your budget. The added expense is revealed by subtracting the cost of supermarket confinement meats from the cost to purchase our locally-raised meats. When dividing this difference over 365 days, most people recognize this to be affordable, valuable and indeed essential.

Doesn’t matter... You still need to spend less? Ask for a smaller weight! Overall costs are directly proportional to the hanging weight.

* The processing costs includes the fees associated with slaughter, cutting, wrapping, smoking and curing. Your order will be custom cut per the cutting instructions that you provide. If you’ve never done this, don’t worry as the butcher will walk you through this effortlessly. We will also coach you prior to the harvest date. You may instruct the butcher to provide additional services at your own added expense. Examples of these added services include sausage making, patties, additional slicing or smoking, deboning, cryovac etc. Cost vary at different butchers. We also have no control over butcher processing costs vary by butcher as well as your instructions. Northern Trails (Detjens) orders are typically brought back to our farm for convenient local pickup. However, if you prefer, you may pickup directly in Watertown.

Hansen/Lake Geneva orders are all picked up directly at the butcher. The Schedule page illustrates the respective butchershop dates.

Orders picked up directly at the butcher have the advantage of greater flexibility due to their regular store hours. Orders picked up at the farm must be picked up exclusively between 10am to Noon. These are all reasonable ESTIMATES that represent just one of many ways the butcher can cut your order. If you have a preference, feel free to discuss your specific needs with the butcher.

* Prefer Smaller Quantity and Lower Cost?
Because of seasonal variations, you will be asked if you prefer XL, Large, Medium, Small or XS.

The Pork/Beef examples displayed represent what is typically classified as Large. If you prefer less meat and less cost, you may request a smaller portion weighing up to 30% less than typical. Please know that we are a small farm with limited volume. As such, we can never guarantee that a specific size will be available. Available weights will be arranged low to high. These weights are then paired to respective customer requests. Point being that if you request the smallest or largest, your request will be relative to the weights available this season. Historically, we have a good track record of matching weights to requests.

Note: July Beef can often be 25% heavier than the estimate below. If you prefer more beef, request the July harvest.

Take Home Weight - Hlfg Beef >

Total Cost Estimate
2020

<table>
<thead>
<tr>
<th>Item</th>
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<th>Meat $ to Farm</th>
<th>Avg Processing $ to Butcher</th>
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