



Phone (315) 482-FOOD (3663)

www.crossislandfarms.com Email organic@crossislandfarms.com

CERTIFIED ORGANIC PASTURED PORK

Wellesley Island Grown Certified Organic Pastured Pork, raised here on Cross Island Farms, on pasture in the fresh air and sunshine (OK occasional clouds and rain or snow, too!) The pigs are born here and fed organic grain, vegetables, fruit, and pasture, with no hormones, antibiotics, or other chemicals. Allowed to run and play, eat grass, root in the dirt, and occasionally wallow in the mud. Sold by the whole or half pig. The pigs should be between 200 and 250 pounds at butchering. **Roaster pigs also available.**

This year we have available full-blooded Tamworth pigs and Tamworth/Yorkshire cross pigs. The Tamworth's are a heritage breed, one of the first breeds of pigs domesticated. They are slower growing and leaner than commercial breeds. The Yorkshires are the standard white commercial pig breed, known for fast growth. Our Yorkshire/Tamworth crosses should be an interesting mix.

You are purchasing a live animal (whole or half pig) to be slaughtered by Brandt's Mobile Slaughtering in the fall for processing (or sooner if it is a roaster.) You pay us \$3.00 per pound, based on live weight, with a minimum down payment of \$50.00 per half or \$100.00 per whole required to reserve your pig. **(Roaster pigs are by the whole animal only and \$3.50 per lb. with \$100.00 deposit for the pig and you pay Brandts' processing charges.)** Regular payments are required as the pigs grow. You pay the butcher the processing charges which will vary, depending on the hanging weight, your cutting orders, and how much you want smoked.

CERTIFIED ORGANIC PASTURED CHEVON

Wellesley Island Grown Certified Organic Chevon (goat), raised here on Cross Island Farms on organic pasture and browse, a goat's natural diet, in the fresh air, sunshine and rain, just like Nature intended. No hormones, antibiotics, or other chemicals. Chevon is a natural, low fat, high protein meat. Outside of the U.S. it is more widely eaten than beef. Our goats are mixtures of Boer, Kiko, and various milk breeds. Normally harvested between 35 and 70lbs live weight, the meat is tender and delicious. **Roaster goats also available.**

You are purchasing a live animal to be slaughtered by Brandt's Mobile Slaughtering for processing, when your animal is ready. You pay us **a limited time introductory price of \$2.00 per pound**, based on live weight, with a minimum down payment of \$50.00 per animal required to reserve your goat. Regular payments are required as the goats grow. You pay the butcher the processing charges which will vary, depending on the hanging weight, your cutting orders, and how much (if any) you want smoked.

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Please reserve : Whole pig (\$100.00 dep.) Half pig (\$50.00 dep.)
 Roaster Pig (\$100.00 dep.) Goat (\$50.00 dep.)

Make check payable to: Cross Island Farms (Amount enclosed:_____)

Name: _____ Address: _____

Phone: _____ Email: _____

Cross Island Farms 44301 Cross Island Rd., Wellesley Island NY 13640