



Phone (315) 482-FOOD (3663)

www.crossislandfarms.com

Email organic@crossislandfarms.com

CERTIFIED ORGANIC GRASS-FED BEEF

Why Buy CERTIFIED ORGANIC GRASS-FED BEEF from Cross Island Farms?

1. Raised Naturally, Outdoors on Pasture – No Grain
2. No Hormones or Antibiotics
3. Allowed to act like a cow (or bull)
4. Fresh air, exercise, and varied diet means healthier animals and meat
5. Supports local farmers and the local economy
6. Reduced food miles
7. Environmentally responsible
8. Low stress livestock handling
9. Heritage breeds for lower fat
10. Exceptional flavor!

Wellesley Island Grown Certified Organic Grass-Fed Beef, raised here on Cross Island Farms, on pasture in the fresh air and sunshine (OK occasional clouds and rain or snow, too!) The animals are born here and raised on their Momma’s organic milk, management-intensive rotationally grazed grass, and certified organic hay, with no grain, hormones, antibiotics, or other chemicals. Sold by the mixed quarter and priced by hanging weight. (Our goats and pigs are sold by live weight.) The mixed quarters should be around 100-125 lbs hanging weight.

This year we have one Belted Galloway/Red Devon cross and one Red Devon for harvest. Both are heritage breeds that do particularly well on a grass-fed diet. The butcher dates are September 16th and October 11th, respectively.

You are purchasing a share of a live animal to be slaughtered on farm by Brandt's Mobile Slaughtering, our custom butcher. You pay us \$3.95 per pound, based on hanging weight, with a minimum down payment of \$200.00 per quarter to reserve your beef. You pay Brandt’s the processing charges which will vary, depending on the hanging weight, and your cutting orders.

Please reserve: __Mixed Quarter Certified Organic Grass-Fed Beef (\$200.00 dep.)

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

Name:_____ Phone:_____

Address:_____

Email:_____

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