



Phone (315) 482-FOOD (3663)

organic@crossislandfarms.com

www.crossislandfarms.com



Wellesley Island Grown

**Certified
Organic**

PASTURED PORK

Why Buy CERTIFIED ORGANIC PASTURED PORK from Cross Island Farms?

1. Raised Naturally, Outdoors, on Pasture — No Hormones or Antibiotics
2. Heritage Breeds for lower & better fat, lower calories, more Omega 3's, CLA, and vitamin E*
3. Excellent Flavor!
4. Fresh air, exercise, and natural diet means healthier animals and meat
5. Supports local farmers
6. Supports the local economy
7. Reduced food miles
8. Environmentally responsible
9. Low stress livestock handling

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.**

We have Tamworth/Yorkshire cross pigs for sale this year. 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 are an interesting mix.

You are purchasing a live animal (whole or half pig) to be slaughtered by Brandt's Mobile Slaughtering this March 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 \$100.00 per half or \$200.00 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. We also have USDA-inspected frozen roaster pigs in stock \$6.00/lb hanging weight includes processing.)** Regular payments are required as the pigs grow. You pay Brandts the processing charges which will vary, depending on the hanging weight, your cutting orders, and how much you want smoked.

We expect a Feb. litter for summer roasters & fall harvest as finished pigs.

* www.eatwild.com/healthbenefits.htm for more info.

Please reserve : Whole pig (\$200.00 dep.) Half pig (\$100.00 dep.) Roaster Pig (\$100.00 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
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