



Wellesley Island Grown Cross Island Farms **Certified Organic**



GRASS-FED GOAT

- Certified 100% Grass Fed (by NOFA-NY)
- Certified Organic (by NOFA-NY, the goats are certified organic, the butcher is not.)
- Tender, Juicy, & Flavorful
- High-Protein, Low-Fat Meat
- Healthier for you and your family
- Chemical-free

CROSS

Local, Wellesley Island born and raised

Wellesley Island Grown Certified Organic, Certified 100% Grass-Fed Goat is a natural, low fat, high protein meat. Outside of the U.S. it is more widely eaten than beef. Harvested young, between 35 and 70 lbs. live weight . Available by the whole goat for custom butchering or roasting. Butcher dates are July 20th and November 2nd. On farm harvest may be available.

You are purchasing a live animal to be slaughtered by our butcher. You pay us \$3.00 per pound, based live weight, plus trucking, with a minimum down payment of \$75.00 to reserve your goat. You give your custom cutting orders to the butcher and pay the butcher the processing charges when you pick up your processed meat at the butcher.

To reserve a whole goat fill out the form below & mail with deposit.

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Please reserve one Whole Certific	ed Organic Grass-Fed Goat _	\$75.00 Deposit Required,
Make check payable to Cross Isla	and Farms (Amount Enclosed)
Name:		
Phone:	Address:	

Email:

Cross Island Farms 44301 Cross Island Rd., Wellesley Island NY 13640 (315) 482-FOOD (3663) organic@crossislandfarms.com