

Phone (315) 482-FOOD (3663) organic@crossislandfarms.com www.crossislandfarms.com





Wellesley Island Grown Cross Island Farms Organically Fed



100% GRASS-FED GOAT

- Certified 100% Grass Fed (by NOFA-NY)
- Organically Fed (the goats are certified organic, the butcher is not, it is illegal to call it organic meat.)
- · Tender, Juicy, & Flavorful
- · High-Protein, Low-Fat Meat
- · Healthier for you and your family
- · Chemical-free
- · Local, Wellesley Island born and raised

Wellesley Island Grown Organically Fed, 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 date is October 6th. On farm harvest may be available.

You are purchasing a live animal to be slaughtered by our butcher. You pay us \$3.50 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.

	· ·	•
Please res		++++++++++++++++++++++++++++++++++++++
Phone:	Address:	
Email:		