



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



Wellesley Island Grown

**Certified
Organic**

GRASS-FED BEEF

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

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

Wellesley Island Grown Certified Organic Grass-Fed Beef is sold by the mixed quarter and priced by hanging weight. (Our goat and pork is sold by live weight.) The mixed quarters should be around 100-125 lbs. for the fall beef.

This year we have one Belted Galloway/Red Devon cross for harvest. These heritage breeds do particularly well on a grass-fed diet. The butcher date will be in September (final date to be determined.)

You are purchasing a share in a live animal to be slaughtered by our 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 the butcher the processing charges which will vary, depending upon the hanging weight and your cutting orders.

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

+++++
Please reserve one Mixed Quarter Certified Organic Grass-Fed Beef ___Sept. Harvest Date
\$200.00 Deposit Required, Make check payable to Cross Island 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**