



PASTURED CHICKEN

2018 PRE-ORDER FORM

Our chickens are raised on pasture in small flocks, moved frequently for sanitation, fed locally mixed, non-GMO grain with organic vitamin/mineral supplementation, and never fed funky additives like antibiotics, growth stimulants, or animal by-products. They enjoy fresh air and sunshine and are free to express their natural behaviors such as sunbathing, taking dustbaths, and pecking in the grass for delicious tidbits.

Name _____ email _____
 Address _____
 Phone _____ cell _____

Price:
 \$3.95 per pound. Our chickens average 4-6 lbs or a total of \$16-\$23 each. Add \$2.00 to cut chicken into 9 pieces, or \$1.00 per bird to cut in half.

Timing:
 This year we will offer chickens twice, in June and October (see exact dates below).

How to Order:
 Reserve ahead of time with a \$2.00 per chicken deposit, subtracted from your total at pick-up time. Use this form with a check, OR pay online (go to www.owensfarm.com and click on the Meats page). Write under "customer comments" if you want them whole, or cut into 9 pieces (wings, legs, thighs, breasts, back).

What to Expect:
 The chickens will be fresh, ready-to-cook, and packed in clear plastic bags. They are chilled, not frozen.

Where to Pick up
 All chickens are picked up at Owens Farm in the late afternoon/early evening of processing day. We will be in touch with you the week before Chicken Night to confirm the exact time.

Note: *chickens will be fresh, not frozen, on all pick-up dates. In other words, we will butcher one batch on Monday, another on Wednesday of each week listed below.*

	Monday JUNE 4	Wednesday JUNE 6	Monday OCT 1	Wednesday OCT 3	Total Chickens
Number of chickens					
Whole					
Cut-up					
					X \$2.00 each :
					Total Deposit=

(570) 286-5309 or cell (570) 898-6060 info@owensfarm.com