



# PASTURED CHICKEN

## 2010 ORDER FORM

Name \_\_\_\_\_

Address *(skip all this if we have your info from previous orders)*

Phone \_\_\_\_\_ cell \_\_\_\_\_

Email \_\_\_\_\_

### BIG, WHITE, PASTURED ROASTER CHICKENS

**Prices:**

\$3.00 per pound, and they average 5-7 lbs. Add \$2.50 to have a chicken precut into 9 pieces.

**Timing:**

We will offer 4 batches of chickens, approximately once a month through the summer and fall. Some folks fill their freezer all at once, while others buy a few chickens monthly due to limited freezer space.

**How to Order:**

Reserve ahead of time with a \$2.00 per chicken deposit, subtracted from your total at pick-up time. You can send in this form with a check, or pay online (go to [www.owensfarm.com](http://www.owensfarm.com) and click on the Meats page. Five-chicken minimum for online payment). If paying online, write in the Customer Comments which batch(es) you are ordering for.

**What to Expect:**

We let you know when butchering day is, and you pick up here at the farm. The chickens are fresh, ready-to-cook, and packed in clear plastic bags. They are chilled, not frozen. They can be whole, or cut into 9 pieces (wings, legs, thighs, breasts, back).

	Ready in June	Ready in July	Ready in August	Ready in October	HERITAGE CHICKENS	Total Chickens
Number of chickens	_____	_____	_____	_____	_____	_____
Whole	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Total</b>	X \$2.00 each
Cut-up	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
					<b>Deposit=</b>	

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Our Mailing address and contact info:  
Owens Farm  
2611 Mile Post Rd.  
Sunbury, PA 17801  
(570) 286-5309 or cell (570) 898-6060  
[info@owensfarm.com](mailto:info@owensfarm.com) [www.owensfarm.com](http://www.owensfarm.com)

## TRY A HERITAGE CHICKEN THIS YEAR!

### *What Grandma Really Cooked With*

Heritage refers to dual purpose (meat and eggs) breeds that fed our country before the specialized, modern meat birds were developed. These are the colorful flocks you see running around in old pictures. There are two significant differences in the eating/cooking experience between modern "meat-type" birds and heritage breeds:

**Flavor:** Heritage chickens take *much* longer to grow big enough to eat: 4-5 months compared to 2 months for a modern roaster. This results in a richer, more intense flavor and a golden-hued soup stock.

**Size and Shape:** The heritage hen averages 3-4 lbs, roosters 5-6. They do not have the big breast that is so prized in the modern roaster. However, they make up in flavor what they lack in appearance. Nothing beats a heritage bird in traditional dishes like chicken soup, pot pie, or chicken and dumplings.

**A Note on Soybeans:** We use a soybean-free feed for our heritage chickens. If you or someone you know avoids chicken because they are "all" fed soy, this could be the chicken they've been waiting for.

**Chicken Lifestyle:** Our heritage flock is free-ranged, with a home coop for food and shelter. They make a lovely sight, pecking and scratching around the wildflower and walnut grove.

**How to Order:** There will be one batch of Heritage chickens this year (we told you they were slow-growing!) The price is \$4.50 per pound. Send in a deposit of \$2.00 per bird, and we'll let you know when they are ready.