



PASTURED CHICKEN

2011 ORDER FORM

Name _____

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

Phone _____ cell _____

Email _____

BIG, WHITE, PASTURED ROASTER CHICKENS

Prices:

\$3.25 per pound, and they average 5-7 lbs. Add \$2.50 to have a chicken precut into 9 pieces.

Timing:

We will offer 3 batches of white meat chickens this summer, plus one batch of heritage chickens a soy-free ration. (see more detail on next page) 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 and click on the Meats page).

What to Expect:

	Pick up Thurs June 9	Pick up Thurs July 14	Pick up Thurs Aug. 4	Soy-free, Heritage CHICKENS	Total Chickens
Number of chickens	_____	_____	_____	_____	_____
Whole	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	X \$2.00 each =
Cut-up	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	
				Deposit=	<input type="text"/>

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).

 Owens Farm 2611 Mile Post Rd. Sunbury, PA 17801
 (570) 286-5309 or cell (570) 898-6060
info@owensfarm.com www.owensfarm.com

TRY A SOY-FREE, 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.