



PASTURED CHICKEN

2017 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 _____

Prices:

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

Timing:

We will offer 4 batches of chickens this 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 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.

	MAY 30 Tuesday	JUNE 20 Tuesday	SEPT 12 Tuesday	OCT 18 Tuesday	Total Chickens
Number of chickens					
Whole					
Cut-up					
					X \$2.00 each
					Total Deposit=

Owens Farm 2611 Mile Post Rd. Sunbury, PA 17801 www.owensfarm.com
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