

FREE-RANGE VEAL ORDER FORM

From happy calves raised by a momma cow!
Owens Farm, Sunbury PA

How Do I Order?

Reserve half a veal with a deposit of \$60, or a whole veal with a deposit of \$120. Veal is priced at \$6 per pound of hanging weight (the step just before it is divided into the familiar cuts you cook with). The balance is due when you pick the meat up here at the farm. First time customers receive a copy of my personal collection of veal recipes!

How much meat will I get?

Individual animals do vary in size, but here's what to expect for budgeting purposes:

- 1/2 of a veal averages around 60 lbs. hanging weight or \$360.
- One whole veal averages around 120 lbs hanging weight or \$700

Name _____
 Address _____
 Phone _____ alternate _____
 Email _____
 How much are you ordering? _____ 1/2 Whole _____

The Loin can be either chops or loin roast. On a whole veal, you can do each side differently. Check your choice:


_____ Loin as Chops _____ Loin as Roast _____ One side chops, one side roasts
 How thick do you want your chops? _____ inches


The Rib section can also be either chops or rib roast.


_____ Rib Chops _____ Rib Roast _____ One side chops, one side roasts

HERE'S WHAT YOU'LL BE DINING ON!

<i>Veal Cutlets</i>		<i>Veal chops or roast</i>	
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<i>Veal kabobs for stews, pies, goulash, etc.</i>	
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<i>Ground veal— use anywhere you would use ground beef</i>	
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<i>Soup bones for rich stocks</i>	
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Mail to (or stop by and visit!)
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 2611 Mile Post Rd.
 Sunbury PA 17801
 570-286-5309