

Customer Name: _____

Email Address: _____

Telephone: _____

Please mail to: Steve Normanton
226 Charles Bancroft Hwy, Litchfield, NH 03052
or scan and send PDF to: steve@normanton.com

Grass-fed Beef

We are now taking reservations for bulk orders of grass-fed beef for delivery in the fall of 2016. We expect to take cattle to the butcher in batches between late November and early December. If you have a preference for which month you would like to take delivery, please let us know.

Preferred Delivery Month:

Whole Side of Beef

The first option for bulk ordering is a whole side of beef, custom cut, for \$6.50 per pound hanging weight. (Note: the finished cut weight will be 30-40 percent less than hanging weight, depending on how much bone and fat is discarded by the butcher.) A 250-lb side of beef would cost \$1,625. It would yield about 170 pounds of usable cuts and require about 9 cubic feet of freezer space. The deposit to reserve a side is \$400.

35-Pound Package

The second option is a 35-pound package, containing about 16 pounds of ground beef, two rib steaks, four NY strip steaks, two tenderloin medallions, one sirloin steak, one chuck roast, one top round roast, 1 lb. of stew meat, 2 lbs. of shank, and 2 lbs. of short ribs for a total price of \$375. It will require about 2 cubic feet of freezer space. The deposit to reserve a 35-pound package is \$100.

Note: All our beef is dry-aged 12 days, then cut and flash-frozen.

For more information about what to expect when ordering beef by the side, we highly recommend the *Beef and Pork Whole Animal Buying Guide* from Iowa State University. The guide is available at www.extension.iastate.edu/publications/PM2076.pdf

Deposit for Side of Beef

Qty

Amount

X \$400 =

Deposit for 35-pound package

Qty

Amount

X \$100 =

Pasture-raised Chicken

We are now taking advance orders for 2016 pasture-raised whole chickens. Quantities are limited, and it is first-ordered-first-served, so please order as early as possible to avoid missing out. We do order a few extra chickens with each batch to ensure against predator losses and other problems, but we usually have limited availability other than through advance orders.

We aim for the cleaned & dressed whole chickens to weigh four pounds each. In the past, we have seen dressed weights ranging from 3 to 5 pounds or so.

This year we are excited to offer the option to have your chicken cut and packaged in pieces! Customers are encouraged to “flock” together with friends to share in the pick-up duties and to achieve volume discounts. Please note, there is a minimum order per batch for options 2 and 3. Please see full pricing and ordering details below.

	<u>Minimum order / batch</u>
Option 1: Whole Bird (giblets in bird)	1 Bird
Option 2: Bone in Breasts, leg quarters, wings, and bones	6 Birds
Option 3: Boneless Breast, thighs, drums, wings and bones	6 Birds

All items will be vacuum packaged as follows:

- 2 Bone-in Breasts/ Package
- 2 Leg Quarters/ Package
- 2 Boneless Breast/ Package
- 4 thighs/ Package
- 6 Wings/ Package
- 4 drums / Package
- Frames (Bones) are packaged

Pasture-raised Chicken (cont'd)

<u>Total # of chickens ordered</u>	<u>Price per pound (option 1)</u>	<u>Price per pound (options 2 or 3)</u>
less than 20	\$ 7.00	\$ 7.25
20-40	\$ 6.50	\$ 6.75
more than 40	\$ 6.00	\$ 6.25

We are raising our pastured chickens in six batches this year. The lead-time for ordering is about 12 weeks.

Order Deadline	Approximate Pick-up Date	Option 1	Option 2	Option 3
March 13	June 8	<input type="text"/>	<input type="text"/>	<input type="text"/>
April 17	July 6	<input type="text"/>	<input type="text"/>	<input type="text"/>
May 15	August 3	<input type="text"/>	<input type="text"/>	<input type="text"/>
June 12	August 31	<input type="text"/>	<input type="text"/>	<input type="text"/>
July 10	September 28	<input type="text"/>	<input type="text"/>	<input type="text"/>
August 7	October 22	<input type="text"/>	<input type="text"/>	<input type="text"/>
Total Number of Chickens		<input type="text"/>	<input type="text"/>	<input type="text"/>

Deposit for Pasture-raised Chickens

Total Number of Chickens X \$6 = Deposit

To order, please indicate what quantities you would like on each pick-up date above, and send us a deposit of \$6 per chicken. The balance will be due at pick-up time.

Pasture-raised Pork

We are now taking reservations for bulk orders of pastured pork for delivery between the end of August and late November 2016. If you have a preference for which month you would like to take delivery, please let us know.

Preferred Delivery Month:

Side of Pork, Custom Cut: \$6.50 per pound (hanging weight)

Note: the finished cut weight will be 30-40 percent less than hanging weight, depending on how much bone and fat is discarded by the butcher. A typical side of pork costs about \$650. It yields about 70 pounds of usable cuts and requires about 3.5 cubic feet of freezer space. To reserve a side, please send a deposit of \$125.

Please note: Sausage-making and smoking of bacon and hams will cost extra.

For more information about what to expect when ordering a side of pork, we highly recommend the *Beef and Pork Whole Animal Buying Guide* from Iowa State University. The guide is available at <http://www.extension.iastate.edu/publications/PM2076.pdf>

Deposit for Side of Pork

Number of Sides of Pork		Deposit
<input type="text"/>	X \$125 =	<input type="text"/>

Pastured Egg Subscriptions

We are now taking reservations for subscriptions of pastured eggs for May through October. A single subscription entitles you to pick up one dozen eggs per week for the 26 weeks of the season. The price is \$175.50 (\$6.75 per dozen). To reserve your subscription, please send a deposit of \$52 for each subscription.

Deposit for Egg Subscription

number of subscriptions		Deposit Amount
<input type="text"/>	X \$52 =	<input type="text"/>

Organic Vegetable Subscriptions

We are now taking reservations for our 2016 organic vegetable subscriptions. This year, we are excited to be extending our CSA season to **26 weeks!** Subscribers will be entitled to pick up a box with an assortment of vegetables once a week for **26 weeks** from mid-May through mid-November. Please see our [website](#) for a list of some of what we are planting this year.

We have two options available: a full share and a half share. The weekly box for a full share will be suitable for a four-person family for one week, and the half share will be suitable for two people. The price for one full share is \$780, and the price for a half share is \$520. We will hold a subscriber open house at the farm in late April to review pick up procedures.

To reserve a share, please send a deposit of \$60 for a full share or \$40 for a half share. There is an early bird discount of \$40 per share if full payment is received by March 14th. Otherwise, the balance is due in full by April 30th.

Please indicate your choice for which day of the week you would like to be your designated pick-up day:

1st choice: Tuesday Friday Saturday

2nd choice: Tuesday Friday Saturday

Deposit for Full Share of Vegetables

Qty		Amount
<input type="text"/>	X \$60 =	<input type="text"/>

Deposit for Half Share of Vegetables

Qty		Amount
<input type="text"/>	X \$40 =	<input type="text"/>

Please enclose a check made out to Steve Normanton for the total deposit amount. Alternatively, we will email you an invoice for the deposit amounts you have indicated, with an option for online payment. Thank you very much for ordering!

Total (all 5 pages):