



## Our Pastured Certified Organic Chicken

*Customers tell us our birds taste like “real chicken” and that they are flavorful, tender and delicious. We hope you’ll agree!*

**Please reserve birds for this season by June 1st for a \$.25/pound savings.**  
**Pre-ordering is appreciated, but not required.**

We have frozen chicken at Farmers’ Markets and at our Farm Store almost year round.

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### Pricing & Payment Details:

**Whole Chicken Price: \$6.50/pound [with pre-order by June 1st]**  
**\$6.75/pound retail**

Our chicken’s average weight is 5 pounds per bird, but can range from 3-6 pounds.  
You can choose your preferred size at pick-up.

**Ordering birds from more than one butcher date? Or want to pick up a few at a time?**

We will keep a tally of the weight of the birds you pick-up and settle the balance after you have all your birds.

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**Our birds are certified organic by NOFA-NY, LLC. We feed only certified organic grains from Lakeview Organic, Penn Yan, NY.**

The grains are grown without chemical fertilizers, pesticides or GMOs (genetically modified organisms).

**Why are pastured birds so darn pricey???**

*Certified organic grains cost three times as much as conventional chicken feed and pasture based poultry methods are very labor intensive.*

### **How We Raise Our Pastured Chicken:**

Two-day old chicks arrive from a hatchery in Fort Plain, NY.

For three weeks they live in the brooder, warm & protected.

For five weeks they are in the pasture in open bottom “**chicken tractors**”. Each day the chicken tractors are moved by hand, to a new fresh piece of pasture. The birds eat grasses, legumes and insects along with their grains.

At 8 weeks, the birds are respectfully & humanly butchered here on the farm by us.

*We butcher 100 birds once a month in June, July, August, September & October.*

**Need More Info: [srockcastle@gmail.com](mailto:srockcastle@gmail.com), Steve 716-720-3695, Julie 716-753-0371**



Number of Birds Pre-Ordered	Approx. Pounds of Dressed Whole Birds	Approx. Cost Send This Amount With Your Pre-Order
1	5	\$32.50
2	10	\$65.00
3	15	\$97.50
4	20	\$130.00
5	25	\$162.50
6	30	\$195.00
7	35	\$227.50
8	40	\$260.00
9	45	\$292.50
10	50	\$325.00

**Pick-Up Info:**

You can come to the farm for your birds, or pick up at a Farmers Market. Before our butchering dates, we will send an email or call to confirm your pick-up plan. Most chicken are frozen to assure food safety. **We can provide FRESH birds, but they have to be picked up 1-2 days after butchering.**

.....*Cut Here and Snail Mail or Email this Info*.....

**I would like to order this number of birds in this month:**

June \_\_\_\_\_ July \_\_\_\_\_ Aug \_\_\_\_\_ Sept \_\_\_\_\_ October \_\_\_\_\_

*Multiple pick-ups per order are fine.*

**I Prefer: Frozen \_\_\_\_\_ Fresh Birds \_\_\_\_\_**

**I am enclosing \$ \_\_\_\_\_ (Checks to: Green Heron Growers, 2361 Wait Corners Rd, Panama, NY 14767)**

**My Pick-up choice is:** At the Farm \_\_\_\_\_ At a Farmer's Market \_\_\_\_\_

**Name:**

**Phone:**

**Email:**

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