

2015 PoultryShare with Grange Farm School



The quality of a chicken's meat is primarily determined by its breed, growth environment and diet. Studies show grass fed meat is higher in essential amino acids, such as Omega 3's and CLA's, and the quality of life of the animal is reflected in the flavor!

This year we are raising both heritage and hybrid birds on pasture. Heritage breeds are slower growing and have genetics more closely related to the ancestors of the domesticated chicken. Hybrid breeds have been heavily selected to express desirable traits, i.e. fast growth, more breast meat, and a higher white to dark meat ratio.

We believe in outstanding animal husbandry practices. As such, all birds are raised with:

- Daily access to High Omega 3 pasture
 - Supplemental grains grown at GFS
 - · High-Quality, balanced diet
- · Access to omnivorous foraging opportunities
 - Supreme animal welfare practices

By purchasing Grange Farm School poultry, you are helping to support the school's livestock program and providing the upfront input costs to raise your meat sustainably and humanely. You will receive a frozen chicken, fully cleaned and dressed with your choice of organs in the package.

HERITAGE \$25/ 1 Bird \$135/ 6 Birds \$250/ 12 Birds

Weight: Average 3.5 lbs

Flavorful and Nutrient dense

HYBRID \$25/ 1 Bird \$135/ 6 Birds \$250/ 12 Birds

Weight: 4 lb minimum

Large Carcass, More White Meat

Limited quantity available, order now! Drop off order form at the Grange office or mail a check and order form to Grange Farm School/NCO at 16200 N Hwy 101, Willits CA 95490

Name							_
Phone number			2/				_
Email Address							_
Number	Date	Number		Date			
Heritage Birds	Early September	Hybrid Birds		Mid July			
Heritage Birds	Late October	Hybrid Birds		Early September			
			Hybrid Birds		Late October		
Circle what you would like included:		Heart	Liver	Gizzard	Legs	Neck	

Contact Ruthie King for questions, manager@grangefarmschool.org