



Hunters! Now is the time to "tag" your pork for sausage!

**SPRING REMINDER:**

**HOME GROWN PASTURED PORK, BEEF, CHICKEN, TURKEY, GOAT!**

**REMEMBER TO DEPOSIT BY MAY 1ST, 2011 TO ENSURE AVAILABILITY AND LOWEST PRICE**

**WHAT IS THE BEST METHOD OF RAISING MEAT ANIMALS?**

To produce the highest quality, pure, healthy, and tasty food it is necessary to: (1) maintain the highest degree of animal sanitation, (2) ensure an adequate supply of green pasture, sunshine and fresh air, (3) use small natural animal group sizes, (3) minimize animal stress, (4) process the food in the cleanest, most efficient way, (5) avoid vaccinations, antibiotics and growth hormones, and (6) use organic hay and grains.

**WHAT IS THE DIFFERENCE WITH HOMEGROWN PASTURED MEAT?**

Meat, eggs, and dairy products from home grown pastured animals, compared to commercial products: (1) are more tender, juicier and taste better, (2) contain more "good" fats, and fewer "bad" fats, (3) are richer in antioxidants; (4) contain more vitamin E, beta-carotene, and vitamin C, and (5) do not contain hormones, antibiotics or other drugs.

**WHAT ARE THE BENEFITS?**

More nutritious and safer food, well cared for animals and environmental biodiversity, pleasant family farm working conditions, and local economic development.

*Gourmet restaurants buy pastured meats because these differences and benefits are proven!*

**DON'T FORGET TO BULK ORDER ALL THE MEAT YOUR FAMILY EATS IN A YEAR**

**DEPOSIT BY MAY 1ST, 2011 TO ENSURE AVAILABILITY BEFORE INPUT COSTS INCREASE**

CALL OR SEND IN THE ORDER FORM VIA [WWW.BARTLETT FARM.US](http://WWW.BARTLETT FARM.US)  
Also see the new farm video!

701-263-4574, [office@bartlettfarm.us](mailto:office@bartlettfarm.us), 1854 107th St NE, Bottineau, ND 58318



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