

Meats

Goat

Broke Farm Wife

ID	Product Name [<u>About Producer</u>]	Type	Price
#1587	<p>Ground Burger 18 packages available. Order number of packages. This is lean cut ground goat that can be used the same way as ground beef. Our goats are naturally raised with no hormones or antibiotics. While being pastured, our goats are given free range of our farm. They feast on trees, grasses, and broad leaf plants during the summer. The winter months, they are fed naturally raised hay and their diet is supplemented with an all natural protein tub. Due to the fact that they are rarely fed grains, this makes their meat higher in Omega3. The USDA reports that the saturated fat in cook chevon (goat meat) is 40% less than that of chicken- even with the skin removed! These goats are raised here in Colorado. Chevon is a tender and juicy high quality meat that taste similar to beef on with a slightly exotic taste. Our goats are butchered at Elizabeth Meat Locker. This is a USDA licensed butchering plant in Elizabeth, CO.</p>	All Natural	\$6.00/pound
#1586	<p>Hocks 9 packages available. Order number of packages. Our goats are naturally raised with no hormones or antibiotics. While being pastured, our goats are given free range of our farm. They feast on trees, grasses, and broad leaf plants during the summer. The winter months, they are fed naturally raised hay and their diet is supplemented with an all natural protein tub. Due to the fact that they are rarely fed grains, this makes their meat higher in Omega3. The USDA reports that the saturated fat in cook chevon (goat meat) is 40% less than that of chicken- even with the skin removed! These goats are raised here in Colorado. Chevon is a tender and juicy high quality meat that taste similar to beef on with a slightly exotic taste. Our goats are butchered at Elizabeth Meat Locker. This is a USDA licensed butchering plant in Elizabeth, CO.</p>	All Natural	\$7.00/pound
#1592	<p>Leg 8 packages available. Order number of packages. Our goats are naturally raised with no hormones or antibiotics. While being pastured, our goats are given free range of our farm. They feast on trees, grasses, and broad leaf plants during the summer. The winter months, they are fed naturally raised hay and their diet is supplemented with an all natural protein tub. Due to the fact that they are rarely fed grains, this makes their meat higher in Omega3. The USDA reports that the saturated fat in cook chevon (goat meat) is 40% less than that of chicken- even with the skin removed! These goats are raised here in Colorado. Chevon is a tender and juicy high quality meat that taste similar to beef on with a slightly exotic taste. Our goats are butchered at Elizabeth Meat Locker. This is a USDA licensed butchering plant in Elizabeth, CO.</p>	All Natural	\$7.50/pound
#1590	<p>Liver 4 packages available. Order number of packages. Our goats are naturally raised with no hormones or antibiotics. While being pastured, our goats are given free range of our farm. They feast on trees, grasses, and broad leaf plants during the summer. The winter months, they are fed naturally raised hay and their diet is supplemented with an all natural protein tub. Due to the fact that they are rarely fed grains, this makes their meat higher in Omega3. The USDA reports that the saturated fat in cook</p>	All Natural	\$5.00/pound

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#1585	<p>Loin Chops 17 packages available. Order number of packages. This cut is similar to pork chops, just a little smaller. Our goats are naturally raised with no hormones or antibiotics. While being pastured, our goats are given free range of our farm. They feast on trees, grasses, and broad leaf plants during the summer. The winter months, they are fed naturally raised hay and their diet is supplemented with an all natural protein tub. Due to the fact that they are rarely fed grains, this makes their meat higher in Omega3. The USDA reports that the saturated fat in cook chevon (goat meat) is 40% less than that of chicken- even with the skin removed! These goats are raised here in Colorado. Chevon is a tender and juicy high quality meat that taste similar to beef on with a slightly exotic taste. Our goats are butchered at Elizabeth Meat Locker. This is a USDA licensed butchering plant in Elizabeth, CO.</p>	All Natural	\$9.00/pound
#1591	<p>Rack of Ribs 8 packages available. Order number of packages. These can be used the same way as beef or pork ribs. Our goats are naturally raised with no hormones or antibiotics. While being pastured, our goats are given free range of our farm. They feast on trees, grasses, and broad leaf plants during the summer. The winter months, they are fed naturally raised hay and their diet is supplemented with an all natural protein tub. Due to the fact that they are rarely fed grains, this makes their meat higher in Omega3. The USDA reports that the saturated fat in cook chevon (goat meat) is 40% less than that of chicken- even with the skin removed! These goats are raised here in Colorado. Chevon is a tender and juicy high quality meat that taste similar to beef on with a slightly exotic taste. Our goats are butchered at Elizabeth Meat Locker. This is a USDA licensed butchering plant in Elizabeth, CO.</p>	All Natural	\$7.00/pound
#1593	<p>Rocky Mountain Oysters 4 packages available. Order number of packages. A twist on a favorite treat here in the Rocky Mountain area. Our goats are naturally raised with no hormones or antibiotics. While being pastured, our goats are given free range of our farm. They feast on trees, grasses, and broad leaf plants during the summer. The winter months, they are fed naturally raised hay and their diet is supplemented with an all natural protein tub. Due to the fact that they are rarely fed grains, this makes their meat higher in Omega3. The USDA reports that the saturated fat in cook chevon (goat meat) is 40% less than that of chicken- even with the skin removed! These goats are raised here in Colorado. Chevon is a tender and juicy high quality meat that taste similar to beef on with a slightly exotic taste. Our goats are butchered at Elizabeth Meat Locker. This is a USDA licensed butchering plant in Elizabeth, CO.</p>	All Natural	\$3.50/package
#1589	<p>Saddle Roast 2 packages available. Order number of packages. Our goats are naturally raised with no hormones or antibiotics. While being pastured, our goats are given free range of our farm. They feast on trees, grasses, and broad leaf plants during the summer. The winter months, they are fed naturally raised hay and their diet is supplemented with an all natural protein tub. Due to the fact that they are rarely fed grains, this makes their meat higher in Omega3. The USDA reports that the saturated fat in cook chevon (goat meat) is 40% less than that of chicken- even with the skin removed! These goats are raised here in Colorado. Chevon is a tender and juicy high quality meat that taste similar to beef on with a slightly exotic taste. Our goats are butchered at Elizabeth Meat Locker. This is a USDA licensed butchering plant in Elizabeth, CO.</p>	All Natural	\$6.50/pound

#1596	<p>Shoulder Roast</p> <p>3 packages available. Order number of packages.</p> <p>Our goats are naturally raised with no hormones or antibiotics. While being pastured, our goats are given free range of our farm. They feast on trees, grasses, and broad leaf plants during the summer. The winter months, they are fed naturally raised hay and their diet is supplemented with an all natural protein tub. Due to the fact that they are rarely fed grains, this makes their meat higher in Omega3. The USDA reports that the saturated fat in cook chevon (goat meat) is 40% less than that of chicken- even with the skin removed! These goats are raised here in Colorado. Chevon is a tender and juicy high quality meat that taste similar to beef on with a slightly exotic taste. Our goats are butchered at Elizabeth Meat Locker. This is a USDA licensed butchering plant in Elizabeth, CO.</p>	All Natural	\$6.00/pound
#1588	<p>Shoulder Steak</p> <p>5 packages available. Order number of packages.</p> <p>Our goats are naturally raised with no hormones or antibiotics. While being pastured, our goats are given free range of our farm. They feast on trees, grasses, and broad leaf plants during the summer. The winter months, they are fed naturally raised hay and their diet is supplemented with an all natural protein tub. Due to the fact that they are rarely fed grains, this makes their meat higher in Omega3. The USDA reports that the saturated fat in cook chevon (goat meat) is 40% less than that of chicken- even with the skin removed! These goats are raised here in Colorado. Chevon is a tender and juicy high quality meat that taste similar to beef on with a slightly exotic taste. Our goats are butchered at Elizabeth Meat Locker. This is a USDA licensed butchering plant in Elizabeth, CO.</p>	All Natural	\$10.00/pound
#1595	<p>Sirloin Steak</p> <p>2 packages available. Order number of packages.</p> <p>Our goats are naturally raised with no hormones or antibiotics. While being pastured, our goats are given free range of our farm. They feast on trees, grasses, and broad leaf plants during the summer. The winter months, they are fed naturally raised hay and their diet is supplemented with an all natural protein tub. Due to the fact that they are rarely fed grains, this makes their meat higher in Omega3. The USDA reports that the saturated fat in cook chevon (goat meat) is 40% less than that of chicken- even with the skin removed! These goats are raised here in Colorado. Chevon is a tender and juicy high quality meat that taste similar to beef on with a slightly exotic taste. Our goats are butchered at Elizabeth Meat Locker. This is a USDA licensed butchering plant in Elizabeth, CO.</p>	All Natural	\$12.00/pound
#1594	<p>Stew Meat</p> <p>2 packages available. Order number of packages.</p> <p>Our goats are naturally raised with no hormones or antibiotics. While being pastured, our goats are given free range of our farm. They feast on trees, grasses, and broad leaf plants during the summer. The winter months, they are fed naturally raised hay and their diet is supplemented with an all natural protein tub. Due to the fact that they are rarely fed grains, this makes their meat higher in Omega3. The USDA reports that the saturated fat in cook chevon (goat meat) is 40% less than that of chicken- even with the skin removed! These goats are raised here in Colorado. Chevon is a tender and juicy high quality meat that taste similar to beef on with a slightly exotic taste. Our goats are butchered at Elizabeth Meat Locker. This is a USDA licensed butchering plant in Elizabeth, CO.</p>	All Natural	\$5.50/pound

Lamb

Triple M Bar Ranch

ID	Product Name [About Producer]	Type	Price
#1599	Special Sale_Lamb Gathering #25 15 Gatherings available. Order number of Gatherings. 12 packages of lamb neck slices (.25-.75 lbs. ea.)	All Natural	\$12.00/Gathering
#1600	Special Sale_Lamb Gathering #26 4 Gatherings available. Order number of Gatherings. 6 packages of rib chops (.65-.75 lbs. ea.) (Weights are approximate)	All Natural	\$45.00/Gathering
#1601	Special Sale_Lamb Gathering #27 3 Gatherings available. Order number of Gatherings. 3 packages of sirloin chops (1.5-2.5 lbs. ea.) (Weights are approximate)	All Natural	\$35.00/Gathering

Yak / Tibetan Beef

J & Z Farms

ID	Product Name [About Producer]	Type	Price
#1598	ANNUAL MEETING SPECIAL-10pk ground patties 15 packages available. Order number of packages. Three packages of 10 ground patties for a special price. Less than 85 cents per patty!	All Natural	\$25.00/package

Poultry

Chicken

Eastern Plains Natural Foods

ID	Product Name [About Producer]	Type	Price
#1606	Annual Meeting Special-Heritage Chicken Breast Filets, 1 lb 75 packages available. Order number of packages. Our Boneless, Skinless Heritage Chicken Breast Filets at a special price. 1 pound packages. Stock up now!	All Natural	\$7.00/package

Turkey

Eastern Plains Natural Foods

ID	Product Name [About Producer]	Type	Price
#1602	Bone-In Turkey Breast 5 pounds available. Order number of pounds. Bone in, Skin on Heritage Turkey Breast packages from genuine heritage chickens raised naturally and humanely on pasture. These airplane style breasts are full breasts and include the top joint of each leg. Great bone in flavor in an easy to use package. One full breast per package. Weights vary from 4 lb to over 7 lbs. The breasts come from turkeys raised in CO by Eastern Plains Natural Foods.	All Natural	\$5.43/pound

Dairy and Eggs

Eggs

Eastern Plains Natural Foods

ID	Product Name [<u>About Producer</u>]	Type	Price
#1603	Heritage Chicken Eggs 15 dozen available. Order number of dozen. Farm Fresh eggs from pastured heritage breed chickens. The chickens have daily access to pasture, are raised humanely, and have a totally vegetarian and chemical free diet. The eggs come in a variety of shell colors, are unsized and ungraded. Bright strong orange yolks. From chickens raised in CO by Eastern Plains Natural Foods.	All Natural	\$3.65/dozen

Baked Goods and Desserts

Bread

COOPER KITCHENS

ID	Product Name [<u>About Producer</u>]	Type	Price
#1605	Crescent Dinner Rolls 6 dozen available. Order number of dozen. These crescent shaped dinner rolls are made from a soft rich dough that makes them light and delicious. Used fresh or frozen they are a nice addition to your families meals or can offer that special touch to a holiday gathering. Ingredients include: flour, sugar, yeast, margarine, milk, eggs, salt.	All Natural	\$4.75/dozen

Pies

COOPER KITCHENS

ID	Product Name [<u>About Producer</u>]	Type	Price
#1607	ANNUAL MEETING SPECIAL 9 pies available. Order number of pies. Choice of Apple, Cherry or Peach pie for a special price. Indicate preferred flavor under comments.		\$10.00/pie
#1604	Cherry Pie 1 pie available. Order number of pies. Made from frozen tart cherries, this traditional cherry pie is a good dessert for any meal. Eaten plain or with ice cream your family is sure to enjoy it. It will be baked fresh the night before you receive it. Ingredients include: cherries, sugar, tapioca, flour, shortening, salt and flavoring.	All Natural	\$14.00/pie

Oils & Shortening

Sunflower Oil

Bainter Sunflower Oil LLC

ID	Product Name [<u>About Producer</u>]	Type	Price
#1597	Sunflower Oil Annual Meeting Special 12 bottles available. Order number of bottles. Buy one 48 ounce jar, receive one 8 ounce jar free.	All Natural	\$10.29/bottle