2018 Pasture Meats

To order, please visit our Pasture Meats Online Store. To guarantee our first-come, first-served policy, we are only accepting online credit card payments this year.

Click here to learn about all of our pasture meats.

2018 Pasture Meat selections:

- 30 lbs. Beef Sampler Package $265.00
- 30 lbs. Ground Beef Package $230.00
- 60 lbs. Ground Beef Package $440.00
- 1/2 Cow – deposit $300 (bal due at pickup) $300.00
  (balance due may be paid by check)
- 1/4 Cow – deposit $200 (bal due at pickup) $200.00
  (balance due may be paid by check)
- 30 lbs. Pork Package $220.00
- 1/2 Pig – deposit is $200 (bal due at pickup) $200.00
  (balance due may be paid by check)

Free-Range Soup Chickens – (approx. 3.5-4.5 lbs/each) $9.00/each

Pastured Goats – ($2.25/lb live weight: deposit is $50) $50.00
Whole goats are sold live and are picked up at the farm.
(balance due may be paid by check)

Take Home Meat / Required Freezer Space
A ¼ cow will net approximately 100 lbs of take home meat and a ½ cow will net approx. 180-200 lbs. A ½ pig will net approximately 60-70 lbs. 100 lbs is equivalent to about 4 cubic ft. of freezer space or 4 full-sized grocery bags.

For approximate full cost of ¼ and ½ cows or ½ pig, please see attached.

While Angelic Organics vegetables are certified organic, our pastured meats are ‘transitional’ (i.e., not yet certified). All feed provided to our animals is certified organic. We raise all our own hay on farm. 

We use no hormones, no antibiotics, and no soy.
Meadow Pork Packages

Order Now – Pick up in early December

We offer 2 options for Meadow Pork

30 lbs pork packs – $220

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item * (approx. contents)</th>
</tr>
</thead>
<tbody>
<tr>
<td>16</td>
<td>8 oz. Pork Chops</td>
</tr>
<tr>
<td>4</td>
<td>12 oz. Ham Steaks</td>
</tr>
<tr>
<td>4</td>
<td>1 lb. pkgs. Bacon</td>
</tr>
<tr>
<td>1</td>
<td>4 lb. Ham Roast</td>
</tr>
<tr>
<td>1</td>
<td>4 lb. Pork Roast</td>
</tr>
<tr>
<td>1</td>
<td>1.5 lb. pkg. Ribs or Roast</td>
</tr>
<tr>
<td>6</td>
<td>1 lb. pkgs. of Italian Sausage</td>
</tr>
</tbody>
</table>

* Weights and numbers of cuts it table at left are approximate to give you an idea of what may be in your box. Depending on the final weights of our pigs, some cuts may not be included in each pack and the number of cuts may vary to reach the box weight. The package total will equal 30 lbs.

1/2 Pig

One-half pig will net approximately 60-70 lbs freezer meat.

Approximate cost is $497 ($100 processing and $397 for the ½ pig at $3.97/lb hanging weight x 100 lbs). Weights of pigs vary so cost may vary.

Meadow Pigs at Angelic Organics Learning Center are raised outdoors with free access to pasture, sunshine, fresh air, clean water, & shelter. Our pigs forage for part of their diet on oak savannah pasture and we supplement with:

- **vegetable scraps** raised at Angelic Organics farm (a certified organic community supported agriculture farm that follows Biodynamic principles),
- **certified organic grains (no soy and no GMOs)**, raised locally, and
- **acorns** from our majestic oaks! (in the Fall)

We use Eickman’s to process your pork cuts. No water is added to any of the cuts, and there are NO preservatives, NO nitrites, and NO MSG. We use only seasonings with natural spices.

Pick up your pork packs in early December at Eickman’s (Seward, IL) at your convenience.

All proceeds support our nonprofit education and training programs.

To order, go to our page online at: [www.learngrowconnect.org/pasturemeats](http://www.learngrowconnect.org/pasturemeats).

To guarantee our first come, first serve policy, we only accept online credit card payments.

To inquire, call 815-389-8455.

While Angelic Organics vegetables are certified organic, our pastured meats are ‘transitional’ (ie, not yet certified). All feed provided to our animals is certified organic.

We raise all our own hay on farm. **We use no hormones, no antibiotics, and no soy.**
Our grass-fed beef is from cows raised outdoors on **pasture, with sunshine, fresh air, and clean water - as nature intended.** Fed and finished on grass! For more information on how we raise our cows, see "A Cow's Life at Angelic Organics Learning Center".

We use Eickman's to process your beef cuts. Eickman's is a family-owned multi-generational small business in Seward, Illinois. No water is added to any of the cuts, and there are **NO preservatives, NO nitrites, and NO MSG.**

**Pick up your beef cuts and/or packs in early December.** You can pickup at Eickman's (Seward, IL) at your convenience. All proceeds support our nonprofit education and training programs for farmers and eaters.

**We offer 5 options for grass-fed beef:**

<table>
<thead>
<tr>
<th>Option</th>
<th>Cost</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>30 lb. Beef Sampler Pack</strong></td>
<td>$265</td>
<td>Farmer’s choice mix of steaks, roasts, round steaks, ground beef, etc.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Processing fee is included.</td>
</tr>
<tr>
<td><strong>30 lb. Ground Beef Pack</strong></td>
<td>$230</td>
<td>90% lean ground beef in 1 pound chubs. Processing fee is included.</td>
</tr>
<tr>
<td><strong>60lb. Ground Beef Pack</strong></td>
<td>$440</td>
<td>90% lean ground beef in 1 pound chubs. Processing fee is included.</td>
</tr>
<tr>
<td><strong>¼ Cow – approx. cost $720</strong></td>
<td></td>
<td>Meat – average hanging wt. 140lb x $4.25/lb = $595, + Processing: $125</td>
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<td></td>
<td></td>
<td>Reserve with $200 nonrefundable deposit.</td>
</tr>
<tr>
<td><strong>½ Cow – approx. cost $1,390</strong></td>
<td></td>
<td>Meat – average hanging wt. 280lb x $4.25/lb = $1,190, + Processing: $200</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Reserve with $300 nonrefundable deposit.</td>
</tr>
</tbody>
</table>

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While Angelic Organics vegetables are certified organic, our pastured meats are 'transitional' (ie, not yet certified). We are working with a certifier to get organic certification for our livestock. 100% of the feed given to our livestock is certified organic. We raise all our own hay. Why does our meat cost more than what you find in the grocery? Our care for your health, the animal’s health and the health of the land costs more. For example, organic pig feed costs 45 cents/lb compared to conventional feed at 17 cents/lb.
A Cow’s Life at Angelic Organics Learning Center

In 2009, we purchased Buttercup and her calf Maizy and began growing a herd of Scottish Highland cows on the pastures at Angelic Organics farm. The herd is on pasture all year round. During the winter, cows feed on home-grown hay and from Spring to Fall, they graze in managed rotations on pastures of grasses and legumes. For essential minerals and salt, we provide cows with free-choice access to only the highest quality natural products. For insect control, cows self-apply as they scratch their backs with an applicator brush a mix of mineral oil and essential oils. Calves stay on their mothers at the Learning Center, allowing young stock to develop fully as nature intended.

Angelic Organics Learning Center brought cows back to this former dairy farm to help Angelic Organics Association grow towards its Biodynamic ideal – balancing vegetables and other crops with livestock and wild space – and to help the public and beginning farmers learn about the land regeneration benefits of intensive rotational grazing on oak savannah.

Cows should not eat grain. Ours are on grass 100%. Cows and grass have a symbiotic relationship that evolved over millions of years and the relationship benefits the animal, the plants, and the soil (and you!). Research now shows that living soils and livestock in rotations in oak savannah (intensive silvo-pasture) is a leading way to fix carbon from the atmosphere and mitigate rising levels of CO2.

In 2012, we leased and fenced the 13-acre Highland Field, a sloped field that had been highly eroded by a neighbor’s monocultures of chemically treated corn and soy, and began managed rotations with cows. We healed and renewed the life in the soil with establishment of a permanent poly-culture pasture and use of Biodynamic soil preparations. We have not only halted the erosion, but this land is now an absorbent buffer that prevents runoff onto the Angelic Organics vegetable fields. We halted soil loss and are now growing living soils!

The herd is not only a contributing part of the farm organism, but is also a demonstration project for the Learning Center’s education and training programs. Thousands of annual visitors to our on-farm workshops and participants in our farmer training initiative are exposed to the benefits of intensive rotational grazing of livestock on oak savannah and pastures.

The farmer benefits by letting the animals do the work that comes naturally to them (ie, eat grass). Instead of the farmer fertilizing the fields, growing hay, harvesting it into bales, moving it, storing it, and then delivering it to the cows, our livestock do much of the work themselves! They harvest the grass by eating it, they fertilize as they graze, their grazing stimulates the grass to grow more roots and biomass, and their hooves open space for air and water to enter living soils. All this without the farmer having to lift a finger or burn fossil fuels.

Our herd in 2018 will grow to 30 animals, and we will introduce cows, goats, and other livestock in intensive rotations on 80 recently fenced acres of oak savannah as part of our land regeneration plans. The animals will help to restore the oak savannah by clearing out invasive shrubs, favoring grasses and oaks, fertilizing plants, and inoculating soils with microbiological life.

Grass-fed and pasture-raised beef is healthier for the land and healthier for you! Grass-fed beef contains fewer calories, more heart-healthy Omega-3 fatty acids, and more nutrients than grain-fed beef. Compared to other beef breeds, the Scottish Highlands produce a meat lower in cholesterol and fat. In fact, their cholesterol ranks lower than that found in buffalo meat, codfish, venison, chicken and lean red beef. And, since our animals are raised on pastures rather than grain-raised in feedlots, they have dramatically lower counts of bacterial pathogens that can harm humans.

All proceeds from the sale of grass-fed beef benefit the education and training programs of the Angelic Organics Learning Center. Since 2013, we sell out our grass-fed beef to rave reviews! In 2018, we expect to sell out again so please order early.