



Chaffin Family Orchards

606 Coal Canyon Rd
Oroville, Ca 95965
www.ChaffinFamilyOrchards.com

530-533-1676 Ranch Office
530-370-6432 Mobile
530-533-8239 Product Availability Msg

Fall 2011 Chicken Order Information

Chicken that has been raised on pasture is an amazing eating experience. It tastes like chicken many remember from before chickens began to be raised in confinement. Because about a third of a truly pasture raised chicken's diet actually comes from forage of grass and bugs in the pasture, they have more healthy fats like Omega 3's and CLA in the meat. You can be confident in knowing that these birds have never received antibiotics, hormones, or stimulants of any kind. They are allowed to be happy and joyful chickens, which adds to the quality of the meat. In the words of Joel Salatin "They get to fully express their chickeness." Go to Eatwild.com for more information about the immense health benefits of eating pasture raised meats.

Our chickens are special for a variety of reasons but particularly because of the extra care they receive. At two weeks of age the birds are moved out to fresh grass pasture. The pasture is farmed with non-toxic growing methods and does not receive pesticides, chemical fertilizers, herbicides, etc. The chickens are raised outdoors and have fresh grass available to them at all times and are fed **Certified Organic Chicken Feed**. This is important to note that our chickens are being fed organically since many farms selling pasture raised chickens are still supplementing their poultry's diet with conventional GMO grains. Our chickens are available in the spring and fall. These meaty, fast growing chickens, do not handle heat or cold well so we choose to raise them when the weather is the most temperate and comfortable.

This year we've opted to produce 4 bigger batches of spring and fall chickens instead of six smaller ones. This will allow us to be more efficient with our time and take better advantage of the cool temperate weather poultry so enjoy. These meaty birds will usually have a dressed weight between 4 to 6 pounds each. Most people elect to pick their birds up at our farm the evening of harvest day. Others want to pick them up frozen later in the week or at the farmer's market or a designated delivery day. Either option yields plenty of great chicken to have for dinner or fill up your freezer for many dinners.

If you elect to pick your chickens up at the farm on the day of harvest, we are open from 3 to 6 PM for picking up birds. On these pick up days quick tours of the farm are available for free, weather permitting. Please arrive by 5:30 PM if you would like a tour. Feel free to bring family, friends, and children who might enjoy a brief trek around the farm. You can see how the birds are raised as well as other farm animals and lots of orchard trees in various stages of producing fruit.

We sell our birds as whole chickens that come conveniently in shrink wrapped freezer bags. Getting the birds fresh on the day of harvest is the easiest time to cut them up into smaller portions if you are so inclined. We frequently get asked if the birds will have head, feet, or feathers still attached and the answer is no. They look just like a bagged broiler you might get at the grocery store. They just taste about a million times better. We will also sometimes have extra organ meats, necks, heads, and feet available separately from the birds for purchase if you would like.

All orders are subject to availability and birds will be reserved on a first come first serve basis. The birds sell out faster every year and we always end up with people who get their order form in too late. Make sure and mail your order in ASAP.

Feel free to order birds from either harvest date if you do not have room to take home all of your birds at once.

To order your chickens please fill out the enclosed order form with a check or cash for your deposit and give it to us at the farmers market, or mail it to us. Please do not e-mail us your order form.



Chaffin Family Orchards

606 Coal Canyon Rd
Oroville, Ca 95965
www.ChaffinFamilyOrchards.com

530-533-1676 Ranch Office

530-370-6432 Mobile

530-533-8239 Product Availability Msg

Chris_Kerston@ChaffinFamilyOrchards.com

Chicken Order Form

Please Mail this Order Form In

Today's Date: _____

Name: _____

Address: _____

City _____ Zip _____

Phone: _____ Email: _____
(Required)

I am interested in Broiler Chickens (\$4.85/lb) this fall and choose the following harvest date(s):

Oct 19th # of birds _____ \$10 deposit per chicken

Nov 17th # of birds _____ \$10 deposit per chicken

Check When You Would Like to Pick Up Your Birds:

____ Will pick them up FRESH between 3 and 6 PM, **at the farm** on harvest day

____ Will make an appt. and pick my frozen chickens up at the farm within 1 week of harvest

____ Will pick them up frozen, at the **Chico Farmer's Market** the Sat. after harvest.

____ Will pick them up frozen at the **Nevada City Farmer's Market** on Oct 22nd

____ Will pick them up frozen in **Truckee** or **Reno** on the afternoon of Nov 18th*

____ Will pick them up frozen in **Sacramento, Santa Rosa, or San Francisco** on of Dec 9th*

*A 12% Delivery Fee will be charged to help cover additional labor and transportation costs

Please mail this form back with your deposit check or drop off at our farmers market booth. Please do not email us your order form. All chickens must be picked up within a week of harvest or on a specified delivery date.