



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

Spring 2010 Chicken Order Information

At Chaffin Family Orchards our Cornish cross 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 they will be most comfortable.

Chicken that has been raised on pasture is an amazing eating experience. They taste like the chicken many remember from before chickens began to be raised in confinement. Because about a third of their diet actually comes from forage, 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 completely organically farmed 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 family processes these birds on the farm for the utmost in cleanliness and low stress for the birds.

Four batches of Cornish cross chickens will be ready for pickup in the spring and then 2 more in the fall. These meaty birds will usually have a dressed weight of 4 to 6 pounds. 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. 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 free tours of the farm are available. 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 trees in various stages of producing fruit.

We sell our birds as whole chickens that come conveniently bagged in freezer ready 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, 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. We have already spoken with some folks who would like to make some rather large orders this year. I think the birds are going to sell faster than usual so get your orders in ASAP to reserve yours today.

Feel free to order birds from multiple harvest dates 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 and give it to us at the farmers market, or mail it to us.

We thank you for your interest in our farm and poultry products and look forward to seeing you at the farm and farmer's markets.



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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 (\$4.50/lb) this fall and choose the following harvest date(s):

| | |
|------------------------------|------------------|
| March 30th | # of birds _____ |
| April 13th | # of birds _____ |
| May 4th | # of birds _____ |
| May 25th | # of birds _____ |

Check When You Would Like to Pick Up Your Birds:

- ___ Will pick up between 3 and 6 PM, at the farm, on harvest day
- ___ Will make an appt. and pick my birds up at the farm within 1 week of harvest
- ___ Will pick them up frozen, at the Farmer's Market in Chico the Sat. after harvest.
- ___ Will pick up in Sacramento, Berkeley, Oakland, or SF (Target Date May 27th)
- ___ Will pick up in Southern California in Pasadena (Target Date June 4th)
- ___ Will pick up in Truckee (Target Date June 15th)

Chickens not picked up on arranged date will not be guaranteed.