



ORDER FORM

CUSTOMER NAME: _____

EMAIL ADDRESS: _____

PHONE NUMBER: _____

WHOLE BEEF	HALF BEEF	QUARTER BEEF
\$5.50/ POUND \$400/deposit	\$5.50/ POUND \$200/deposit	\$6.00/ POUND \$100/deposit
CHICKEN BIG BOX	BROTH BOX	CHICKEN SMALL BOX
\$450 50% Deposit	\$300 50% Deposit	\$250 50% Deposit
PORK BIG BOX	PORK SMALL BOX	THANKSGIVING TURKEY
\$600 50% Deposit	\$300 50% Deposit	\$5.50/ POUND \$30 Deposit
what will it be... <input type="checkbox"/> whole beef <input type="checkbox"/> half beef <input type="checkbox"/> quarter Beef	<input type="checkbox"/> chicken big box <input type="checkbox"/> broth box <input type="checkbox"/> chicken small box <input type="checkbox"/> pork big box	<input type="checkbox"/> pork small box <input type="checkbox"/> thanksgiving turkey

To order, please enclose a check made out to **The Farm at Glen Mary** for the total deposit amount. Alternatively, we can email you an invoice for the deposit amounts you have indicated, with an option for online payment.

please mail to:

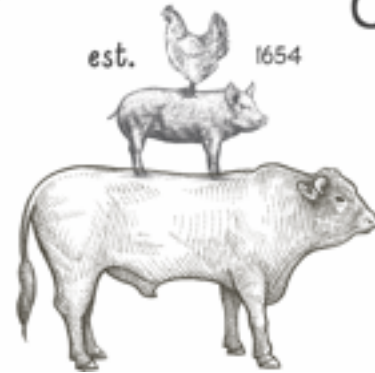
THE FARM AT GLEN MARY
P.O. BOX 13 PARK HALL MD 20667

OR

scan and send PDF
andrea@thefarmmd.com

240.925.7171
www.theFARMmd.com

THE FARM AT Glen Mary



PASTURED CHICKEN

BIG BOX	SMALL BOX	BROTH BOX
\$450	\$250	\$300
8 Whole Chickens	5 Whole Chickens	8 Whole Chickens
6 Packs of Boneless Skinless Breast (2 per pack)	3 Packs of Boneless Skinless Breast (2 per pack)	5 Necks/Backs/Feet
4 Packs of Tenders (4 per pack)	2 Packs of Tenders (4 per pack)	10 lbs. of Beef Bones
6 Packs of Bone-In Thighs (2 per pack)	4 Packs of Bone-In Thighs (2 per pack)	
6 Packs of Drumsticks (4 per pack)	4 Packs of Drumsticks (4 per pack)	
6 Pack Wings (6 per pack)	2 Pack Wings (6 per pack)	
4 Necks/Backs/Feet	2 Necks/Backs/Feet	

PASTURED PORK

BIG BOX	SMALL BOX
\$600	\$300
40 lbs pork cuts	18 lbs pork cuts
20 lbs loose sausage	12 lbs loose sausage
10 lbs smoked meats	5 lbs smoked meats

GRASS FED BEEF

WHOLE	HALF	QUARTER
\$5.50/pound	\$5.50/pound	\$6/pound
<p>Steaks make up roughly 20% of your share. The assortment of cuts lend themselves to a range of different cooking techniques. The rib steak for example is an excellent quality meat with good marbling. All rib cuts will have the bone in. Another tasty and favorite cut is the t-bone and porterhouse, both cut from short loin and tenderloin. These are generally thought of as the best cuts on the beef. Additional steak cuts that make up this share are sirloin and flank steaks.</p> <p>Roasts include chuck, arm and sirloin tip. These roast account for about 20% of your share and are great for flavorful slow pot roast cooking.</p> <p>Round cuts offer many options. They are typically lean roast that also work great for slow cooking. Typically the eye roast, top round, and bottom round will be about 10% of your share.</p> <p>Ground beef makes up about 40% of your share. These are wrapped in individual one pound packages.</p> <p>Rib meat will yield an excellent flavor and marbling. Tasty short ribs, rib steaks, and rib roasts account for roughly 10% of your share.</p>		