

How It Works

Our mixed meat boxes will be delivered at the same time as our vegetable CSA to Bend, Sunriver, Sisters, Madras and Redmond. Deliveries begin in June and run through October. Because most of the meat is frozen, it will be delivered every other week.

Members make an advanced herd-share commitment for the season to receive a certain number of pounds of mixed poultry, pork, beef and other meats through the summer delivery season.

A 5-10 pound bi-monthly commitment is \$7 per pound.

More than a 10 pound bi-monthly commitment is \$6 per pound.

artwork by Kathy Deggendorfer



Farmstead Meats

FROM
RAINSHADOW ORGANICS

541-350-9727



Rainshadow Organics

70955 NW Lower Bridge Way
Terrebonne, OR 97760

Phone: 541-350-9727
541-279-0841
sarahlee.lawrence@gmail.com

www.rainshadoworganics.com

Transition to healthy meats...

Meat CSA Order Form

Rainshadow Organics integrates pasture grazed animals and laying hens ahead of our crops in a simple rotation that fertilizes and rests our soil. We also raise pigs who eat all of our vegetable trimmings. We produce our own feed grains on the farm including wheat, barley, oats and peas as well as alfalfa hay to give our animals a balanced diet. We partner with our rancher neighbors to provide various kinds of beef, bison, water buffalo, lamb and elk that are all-natural, grass-finished and locally produced. In this way, we support other local producers while providing a wide variety of meats over the course of the season.



Our naturally raised animals never receive steroids, hormones or routine antibiotics. We offer a healthier alternative to store-bought meat. Grass fed beef has 5 times more Omega 3 fatty acid and CLA (Conjugated Linoleic Acid) and 4 times more Vitamin E than grain fed beef.

The CSA Model

Your herd-share commitment allows Rainshadow to produce local, natural meat products just for you, delivering a delicious variety in the right quantity for your family. Your meat will be carefully nurtured for months in advance, harvested regularly and delivered frozen along with the farm newsletter and recipe ideas.

We recommend that members get their own copy of the *Grassfed Gourmet Cookbook*. Grassfed meats are incredibly healthy for both you and the environment. With a few tricks and good recipes you can transition from corn-fed, high fat meats to flavorful lean meats. Coupled with our weekly vegetable box, the ingredients in your kitchen will provide a grand adventure.

You can expect to see different cuts of meat each week from whole chicken, bacon, ribs, steaks, ground beef, soup bones, chops, stew meat, etc....



We would like to receive
this amount of pounds
every 2 weeks

lbs

Times Price per pound
Times 10 deliveries

x \$.

x 10

Total:

Because meat comes in irregular weights, your share will be recorded each week and you will receive an overall average of the pounds per week you order.

Name

Address

Phone

Email

Send form and payment to:

Rainshadow Organics

70955 NW Lower Bridge Way
Terrebonne, OR 97760

Phone: 541-350-9727
541-279-0841
sarahlee.lawrence@gmail.com