



**Triangle Meat Buying Club  
Price List and Order Form – January 2009**

**Deadline for ordering:  
FRIDAY January 16th BY 4PM  
Delivery date is Tuesday January 27, 2009**

**Return this form to Lisa Forehand via:  
Email: [lisa@trianglembc.org](mailto:lisa@trianglembc.org)  
Mail to: 506 Madison Ave, Cary 27513**

**Contact Information**

Name:
Are you a TMBC member? ___yes ___no (if no, please fill in contact info below)
Address:
City, State, ZIP:
Email:
Phone:

**\*\*\*\*\*Please Note\*\*\*\*\***

**Weights will vary slightly from cut to cut (for example, it may be impossible to make an order exactly one pound). As a result your final amount due may vary somewhat. Therefore, we ask that you submit your check directly to each farmer, or bring cash, when you come for pick up and get final total. Thank you.**

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**Homestead Harvest Farm:** We are a small family farm providing exceptional heritage breed chickens and turkeys for meat as well as eggs. Our birds are pasture-raised on pesticide-free grass without any antibiotics. Our laying hens are free-ranging, returning at night to roost in moveable "chicken tractors". We use sustainable practices to rotate the birds throughout the fields...fertilizing as they go.

Quantity	Item	Price
	Whole chickens (avg wt = 3.5 lbs)	\$4.00/lb
	Whole ducks (avg wt = 4 - 6 lbs)	\$8.00/lb
	Eggs - dozen	\$3.00/dozen
	Eggs - 18 count	\$4.50/ dozen

**Chapel Hill Creamery** is a small dairy farm and farmstead cheesemaking facility. We chose Jersey cows for their rich milk, which makes great cheese. Our cows spend their time on pasture, and we've established an intensive rotational grazing system to ensure that they'll have access to high quality grass during their milking season. We milk and make cheese from March through December, when our pasture, and therefore our milk, are best.

Quantity	Description	Price
	<b>Hickory Grove</b> – Full flavored, natural rind Trappist style cheese. Great with apples and pears, and an excellent slicing cheese. Melts well, and makes a dynamite grilled cheese sandwich.	<b>\$16/lb &amp; \$8.00/.5 lb</b>
	<b>Feta</b> – Made from cows' milk, our feta is milder than goat or sheep milk feta. It's more colorful, since goat and sheep milk are white. The grass in our cows' diet enhances the color (and flavor!) of the cheese. Feta is great in salads, but also adds excitement to cooked dishes.	<b>\$14/lb</b>

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**Captain John S. Pope Farm** - Throughout the years, the Popes have farmed these rolling hills, producing a variety of food products including chickens, pigs, beef and milk cows, and apples and berries. The turn to Dorper sheep came about as a result of America's changing diet and a desire for lower fat meats. All of our Dorpers are free-range, grass and well water fed, antibiotic-free, with no added hormones.

<b>Quantity (indicate lbs wanted)</b>	<b>Item</b>	<b>Price/lb</b>
	Rack of lamb, Frenched	\$19.99
	Double loin chops	\$15.99
	Boneless leg of lamb	\$10.99
	Boneless half leg of lamb	\$10.99
	Leg of lamb, bone in	\$9.99
	Boneless lamb shoulder	\$9.99
	Ground, whole lamb	\$9.99
	Liver & kidneys	\$5.99
	Shanks	\$8.99
	Breakfast sausage*	\$10.99
	Braunschwieger	\$10.99
	Andouille lamb sausage*	\$10.99
	Bratwurst lamb sausage*	\$10.99
	Charrizo lamb sausage*	\$10.99
	Hot Italian lamb sausage*	\$10.99
	Kentucky oysters	\$5.99
	Whole lamb	\$8.50

\*Captain John uses collagen, non-pork casings and NO MSG