



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

**Deadline for ordering:
Saturday, March 21, BY 4PM
Delivery date is Tuesday, March 24th (4-6pm)**

**Return this form to Lisa Forehand via:
Email: 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 (preferred) directly to each farmer, or bring cash, when you come for pick up and get final total. Thank you.

Celebrity Dairy

Following time-honored French farmstead techniques, we transform their milk into fresh goat cheese, or chèvre. Its taste is inextricably tied to its place of origin - our particular herd of Alpine and Saanen goats, their forage unique to our farm's pasture and woods, the Piedmont's gentle seasons, and our evolving skill in transforming the continuously changing milk into a delicate fresh chèvre. Simply put, Celebrity Dairy chèvre is an honest expression of ourselves, and our farm, and our place in time - our "terroir".

Quantity (lbs)	Item	Price
Serendipity - Fresh curd with the consistency of cream cheese and the nutritional value of farmer's cheese or whole milk cottage cheese.		
	Plain (\$13/lb - 2lb bags)	\$26
	Plain (4 oz containers)	\$5
	Chocolate (\$15/lb - 2lb bags)	\$30
	Chocolate (4 oz containers)	\$5
Fresh Chèvre (Montrachet style) Logs		
	Plain (1 lb log)	\$13
	French Kiss - tarragon, rosemary, fennel seed, marjoram, thyme	\$15

The difference between **Serendipity** and **Chèvre** logs is the amount of whey. Serendipity is simply fresh-drained curd: whereas logs are shaped in a mold and turned to dry for a day, then refrigerated for up to a day before coating with herbs and wrapping. The result is a subtle refinement in texture and flavor, and less moisture.

Homestead Harvest Farm

We are a small family farm providing exceptional heritage breed 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)	\$7.00/lb
	Eggs - dozen	\$3.00/dozen
	Eggs - 18 count	\$4.50/ dozen

Coon Rock Farms

Quantity	Item	Price
HONEY		
	Honey (1 pint jars)	\$10/pint

PORK		
	Pork Rib Roast (bone-in)	\$10.00/lb
	Pork Cured/Tenderized Ham (half)	\$10.00/lb
	Pork Cured/Tenderized Ham Slices	\$10.00/lb
	Pork Tenderloin	\$10.00/lb
	Pork shoulder boneless/netted (3to5lbs)	\$8.00/lb
	Pork Boston Butt roast (bone-in)	\$8.00/lb
	Pork ham roast bone-in (2.5 to 5lbs)	\$8.00/lb
	Pork chops	\$10.00/lb
	St Louis Ribs (babyback style)	\$8.00/lb
	Pork Riblets	\$6.00/lb
	Spare Ribs	\$6.00/lb
	Neck Bones Riblets (3.5 to 4lbs per bag)	\$10.00/lb
	Smoked/Sliced/Cured Bacon	\$8.00/lb
	Bacon (uncured, not-sliced)	\$8.00/lb
	Pork Shank (osso bucco)	\$8.00/lb
	Ground Pork	\$6.00/lb
	Bratwurst Sausage (cased links)	\$6.00/lb
	Maple Sausage (cased links)	\$6.00/lb
	Mild Italian Sausage (cased links)	\$6.00/lb
	Hot Italian Sausage (cased links)	\$6.00/lb
	Smoked Polish Sausage (links)	\$8.00/lb
	Country Style Bulk Sausage	\$6.00/lb
	Breakfast Link Sausage (country style)	\$7.00/lb
	Pork Liver	\$5.00/lb
	Fat back (side meat)	\$5.00/lb
	Hocks	\$3.00/lb
	Smoked Hocks	\$3.00/lb
	Craklin	\$5.00/lb

GOAT

		\$18.00/lb
	Goat Chops	\$16.00/lb
	Goat Steack	\$12.00/lb
	Goat Shoulder	\$10.00/lb
	Goat Shanks	\$8.00/lb
	Goat Liver	\$8.00/lb
	Goat Heart	\$8.00/lb
	Goat Kidney	\$8.00/lb
	Goat Neck Bone	\$8.00/lb