

## Pasture-Raised Poultry

The Cornish cross meat birds and Cornish game hens that we pasture-raise are certified organic and produce delicious Vitamin-D and Omega-3 rich meat. We do not use preventative antibiotics, medications, or growth hormones on our poultry as is so commonly done by industrial producers. The meat birds on our farm are fed certified organic feed; they receive plenty of fresh water, enjoy shade and sunshine, and hop and cluck about our green pastures. Once mature, our birds are processed at a state inspected facility, which means we can sell our poultry on our farm, at farmer's markets, to restaurants, and in select grocery outlets. Feel good while eating our poultry. Not only are they delicious, moist, and taste like chicken should, you've made an informed choice knowing that the birds are raised in a sustainable, humane, and compassionate way!

## Free-Range Eggs

Angel Acres Farm certified organic eggs come from a mixed flock of brown, white, and green/blue egg layers. Our various shades of brown eggs come from a mix of heritage and commercial hens including Rhode Island Reds, Red and Black sex links, Turkeys, Giant Jersey Blacks, Barred Plymouth Rocks, and Buff Orpingtons. Our white eggs are laid by California Whites. Ameraucana have hues of green and blue, and these are among our favorites as we never know what shade of blue or green we'll get. All of our hens are pasture-raised and free-ranged, weather permitting. Our free-range eggs have high nutritional value. Low in cholesterol and saturated fat, though high in Omega-3s and vitamin D, our eggs are deliciously rich with flavorful yolks that are deep and vibrant in color.

## 100% Berkshire Pork

Our pasture-raised 100% Berkshire pigs are non-GMO and are of heritage stock, which is similar to the role that heirloom tomatoes play for vegetable gardeners.

We've scoured ancestral lines of hogs and hand-selected our pigs because their meat has high levels of firmness, juiciness, texture, tenderness, and fat. Believe us when we say that you'll have the best pork chop of your life if you buy one of ours. The pork we sell is not "white meat." It is dark, full of rich flavor, and frankly, it will knock your socks off. Berkshire pigs originated in England and gathered their original fame after being "discovered" by Oliver Cromwell's army. From that time forward the Berkshires became favored by the English upper class. Today, in a time when the industrial pork industry breeds lean pigs for quantity, not quality, the 300-plus-pound Berkshires require an entirely different type of treatment. The Berkshire produces a whole

**Angel Acres Farm, LLC**

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### *"Where Heaven Meets Earth"*

We founded our sustainable farm in 2004 and are located in Mason, Wisconsin. We are certified organic.

#### Our priorities include:

- Providing consistent quality;
- Assisting our customers with cooking our products;
- Being self-reliant;
- Educating the public about healthy food;
- Contributing to the health and well-being of our community;
- Treating animals humanely;
- Farming sustainably and certified organically;
- Supporting our local economy;
- Being committed to our customers, our animals, and to our education;
- And being dedicated to our way of life for the long-term.

## What We Do

Our specialties are 100% Berkshire pork, grass-fed Red Poll beef, Cornish cross meat chickens, Cornish game hens, fresh free-range eggs, real maple syrup, homegrown honey, and smoked beef bones for beloved pets. Our goal at Angel Acres is to create a humane and sustainable atmosphere for raising healthy animals. All of our feed is certified organic. We are committed to providing our customers with high quality products.

We believe that we make a positive difference in the world through the work we do here at Angel Acres, and we are proud of our compassionate farming techniques.

Our animals only receive antibiotics if they are sick, not as a preventative measure.



## Who We Are



We became farmers after Jeff retired in 2004 from a career position in the U.S. Navy that required frequent moves. We wanted to settle down and a farm in northern Wisconsin was ideal for us.

Before we embarked on the adventure of raising animals, we visited Polyface Farm, run by Joel Salatin in Swoope, Virginia. Salatin's farm is featured in Michael Pollan's book, "The Omnivore's Dilemma," as well as in the recent film documentary, "Food, Inc." as being a model of sustainable food production.

Some of what we now do at Angel Acres Farm is exactly what Polyface Farm does, such as the way we raise our chickens.

We bought our farm in the Town of Kelly, near Mason, Wisconsin, in late 2004 and named it Angel Acres Farm, LLC.

## What We Offer To Our Customers

At Angel Acres Farm, LLC we sell a wide variety of products, including:

- Pasture-Raised 100% Berkshire Pork (custom grown, 1/4, 1/2, or by the piece)
- Certified Organic Pasture-Raised Poultry (whole or in parts: Cornish Cross chicken and Cornish Game Hens)
- Certified Organic, Free-Range Eggs
- Grass-Fed Beef
- Smoked Beef Bones for Pets
- Certified Organic Maple Syrup
- Honey

If you are interested in purchasing any of our products, please use our order form on our website: [www.angelacresfarm.net](http://www.angelacresfarm.net). We can also accommodate bulk orders and are licensed for commercial sales. Please contact us at (715) 765-4298 or [info@angelacresfarm.net](mailto:info@angelacresfarm.net) with questions or for information about wholesale pricing.

