

Mossback Farm

Yamhill, Oregon

Natural Chicken, Locally Grown



Humanely raised

Pharmacology free

Environmentally sound

And wonderful flavor, too!

We are a small family farm tucked into the foothills of the Oregon Coast Range. We are committed to a healthy environment, sustainably produced farm products, and a vibrant rural economy. We hope you will join us in these goals.

Why Buy Chicken from Mossback Farm?

Sustainable: Our chickens are fed organic or locally-grown, non-GMO feed. No hormones or antibiotics are ever fed to them. Their manure falls directly on growing pasture, fertilizing it and keeping it out of our streams.

Humane: Unlike most chickens sold through supermarkets, our chickens are never debeaked or packed into unsanitary housing conditions. They spend their lives outside, getting fresh air, sunshine, exercise, and fresh forage daily.

Local: Buying local chicken is good for both the consumer and the farmer. You get the benefit of being able to visit the farm where the chickens are grown, which means that we are motivated to provide you with chickens of the finest quality. Supporting local farmers also helps to keep small farms in the Portland Metro area economically viable.

Healthy: Most organic chicken sold in Oregon markets is grown in California using techniques that don't optimize the health of the bird. "Organic" and "free range" birds can still be factory farmed. We "pasture" our birds, which means that they are moved regularly to fresh pasture while provided with quality feed.

Tasty: Our chicken has wonderful flavor and texture. Anyway you cook it - bake, barbeque, fry, etc. - we promise you'll enjoy it!



How it all works...



We raise the chickens and then bring them to a state and USDA licensed facility for processing. The chickens are chilled and packed in freezer-ready bags. We'll have pick-up locations in Portland and Forest Grove, or you can come out to our farm to pick up your chickens. Just check the box on the back for which day and general location you prefer.

We will be offering chickens on six dates this year, including two weekends each in June, August and October. We will have specific times and locations for you to meet us to pick-up and pay for your chickens, or to come out to our farm to get them. You'll receive a confirmation card or email with directions as your pick-up day approaches. We expect to sell out of all our chickens as we have in the past, so it's best to send your order in quickly.



About Us...

Rich Blaha's background is in biology, ornithology, landscape design, and horticulture. He received a B.A. in Ecology from UCSB in 1992. Rich has been an avid gardener since the age of 10, and provides landscape consultation in addition to serving as Mossback Farm's soil and pasture manager and arborist. He also works as a research biologist at ABR, Inc. in Forest Grove.

Val Blaha earned her M.A. in Applied Anthropology from Western Washington University. Her areas of expertise include small-scale farming, farmers markets, and sustainable agriculture. She is the primary flower and vegetable propagator and chicken nurturer for Mossback Farm, and also teaches and performs piano and guitar.

Frequently asked questions...



q: Do I need to pay in advance for my chickens?

a: No. You'll pay for your chickens on pick-up day based on their finished weight.

q: Can I request smaller chickens?

a: Yes! Mark on your order form that you'd prefer smaller chickens and we'll do our best to accommodate your preference. We usually have more small chickens available on the first pick-up day of each month, so you might want to consider that when you place your order.

q: Can I increase or decrease my order?

a: Certainly! Just contact us as soon as you know that you'd like to change your order.

q: Are the chickens ready to cook?

a: Yes! They will have been processed either the morning you pick them up, or the morning before (if you come out to our farm for your pick-up), and are ready for your freezer or oven.

q: Do I need to cook these chickens any particular way?

a: The chickens are extremely lean, so we recommend using a meat thermometer so that you don't overcook the chicken.

We look forward to providing you and your family with healthy farm products in the years ahead.

If you have any questions, comments or suggestions, please contact us at:

503/852-9585

info@mossbackfarm.com

Want to learn more about Mossback Farm?

During 2005 we are offering the following products in addition to our tasty chicken:

eggs: Our eggs are available via our weekly subscription program Egg Drop. We have several pick-up locations around the Portland area where you can pick up your eggs once you sign up. This works very well for people who use eggs on a regular basis.

lamb: We raise grass fed Katahdin sheep and will have lamb available in fall.

beef and pork: This will be our first year raising grass-fed beef, and organically fed pigs.

If you are interested in any of the above products, contact us for more information. We take Egg Drop sign-ups at any time (as long as we have eggs available), and will be taking orders for the lamb, beef, and pork starting this spring.

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Our Farm Is Online!

Check out our website
www.mossbackfarm.com

We recommend bookmarking our "journal" page as we often post farm updates and photos online. It's a great way to learn about what happening at the farm!

Sign me up!

- I want _____ chickens in June**
 Sat. June 4 SE SW Forest Grove
 Sun. June 5 (on farm pick-up)
 Sat. June 11 SE SW Forest Grove
 Sun. June 12 (on farm pick-up)

- I want _____ chickens in August**
 Sat. Aug. 6 SE SW Forest Grove
 Sun. Aug. 7 (on farm pick-up)
 Sat. Aug. 13 SE SW Forest Grove
 Sun. Aug. 14 (on farm pick-up)

- I want _____ chickens in October**
 Sat. Oct. 8 SE SW Forest Grove
 Sun. Oct. 9 (on farm pick-up)
 Sat. Oct. 15 SE SW Forest Grove
 Sun. Oct. 16 (on farm pick-up)

(\$3.25/lb; 3-6 lbs. each; pay on pick-up day)
If you prefer smaller chickens, please check here
(please note that we generally have smaller chickens
on the first pick-up day of each month)

**We will send you an email reminder a
couple of weeks prior to the pick-up date(s)
to remind you of your order and let you
know the pick-up time and location.
Please include your email address here:**

so that we can send the reminder.
*(If you leave it blank,
we'll either call or mail you a reminder.)*

- I am interested in some of your other offerings:
 eggs beef lamb pork

Please mail order form to:
Mossback Farm

PO Box 155, Yamhill, OR 97148 503-852-9585



Mossback Farm

www.mossbackfarm.com
503 852 9585

Thanks for your order!
**Please fill out your name, address and
phone number below.**

Name _____

Address _____

City _____ State _____ Zip _____

Phone _____

Comments _____



Sign up a friend to receive our flier...

Name _____

Address _____

City _____

State _____ Zip _____

Phone _____

Email _____

Please pass along or recycle

