
Sweet Grass Meats

GRASS-
FED



ALL
NATURAL

Raised on Sun and Grass
No Hormones No Antibiotics
6114 Italy Valley Rd Naples NY 14512

Happy New Year.

The big news on the farm right now is the construction of a new farm store. It's a pole barn, a portion of which will be finished to sell and store meat in. It's a pretty exciting project and one that's been on the wish list for years. The new store will be up the road a bit from the old one. It's off the main road but is still convenient to get to with much better parking. We hope to be moved in by April 1. As you can see the barn is up the concrete floor got poured today. Next on the list is insulation and electrical.



The main flock of ewes is still out grazing. We have been lucky that there hasn't been much snow. It has been easy for the ewes to continue grazing even though there isn't much stockpiled pasture due to the dry fall.



A few weeks ago we weaned the calves from their mothers. This gives the mothers a break and allows us to give the calves higher quality feed over the winter. The spot they are in is a very sheltered location with some woods to protect them when the wind blows. It's much better than being in a barn.



Thanks for reading.

Leith MacKenzie

Sweet Grass Meats

PS If anyone needs any extra accommodations as to picking up meat let me know. I'm happy to do what I can.

Farm Store Hours

Saturdays: 10:00 a.m. – 2:00 p.m.

The store is located at 6114 Italy Valley Rd, Naples NY 14512

* The Sweet Grass Meats Buying Club *



Here's how it works: The first week of the month we will e-mail you our newsletter letting you know what's new on the farm. Also included will be a list of what products we have available that week. If anything appeals to you, then you may place an order by e-mail to sweetgrassmeats@yahoo.com. **All orders should be in by Wednesday, Jan 13th.**

Drop off time and date: You may pick up your order between **5:30 pm and 7:00pm Thursday Jan 14.**

If you place an order and don't get a confirmation e-mail from me please try again because I did not receive it.

Drop off place: Megan MacKenzie's drive way, 132 Laney Rd, Rochester, NY 14620.

- All our meat is vacuum sealed to preserve freshness.

* 100% GRASS-FED LAMB *

NO ARTIFICIAL HORMONES OR ANTIBIOTICS

NEXT MONTH LAMB WILL BE READY I PROMISE.

~~LAMB SHANKS ~1.5 lb. packs, 2 per pack, \$8.50/lb.~~

~~GROUND LAMB ~ 1lb. packs, \$10.00/lb.~~

~~GROUND SHEEP ~ 1lb. packs, \$8.00/lb. (tastes the same as lamb, but a bit leaner)~~

~~LAMB STEW ~ 1lb. packs, \$10.00/lb.~~

~~RACK OF LAMB ~1.5-2.5 lb. packs, 1 per pack, \$18.00/lb.~~

~~LAMB LOIN AND RIB CHOPS ~0.4-.6 lb. packs, 2 per pack, \$18.00/lb.~~

~~MUTTON CHOPS ~0.6 lb. packs, 2 per pack, \$8.50/lb.~~

~~BONELESS LEG OF LAMB ~3-4 lbs., 1 per pack, \$9.50/lb.~~

~~LEG OF LAMB Kabobs~1lb per pack, \$10.00/lb.~~

~~LAMB LIVER, KIDNEYS, OR HEARTS ~ 1lb. packs, \$3.00/lb.~~

* 100% GRASS-FED BEEF *

NO ARTIFICIAL HORMONES OR ANTIBIOTICS

DRY AGED

~~GROUND BEEF ~ 1lb. packs, \$6.50/lb.~~

~~GROUND BEEF PATTIES ~ 1.5lb. packs, 4 per pack, \$7.50/lb.~~

~~BEEF STEW ~ 1lb. packs, \$6.50/lb.~~

~~CROSS CUT SHANKS ~ 1-2lb. 1 per pack, \$5.00/lb. (Meaty!) (I put a shank bone in any time I make soup, stew, or chili. The bone and marrow add great flavor and depth.)~~

~~SHORT RIBS ~ 1-3lb each 1 or 2/pack, \$5.00/lb~~

~~CHUCK ROAST ~ 2-4lb. pack, \$7.00/lb~~

~~BRISKET ~ 3-8 lb. packs, \$6.75/lb.~~

~~RUMP ROAST ~ 2-6lb. packs, \$7.00/lb.~~

~~SIRLOIN TIP ROAST ~ 3-5lb. packs, \$7.00/lb~~

~~TOP ROUND STEAK ~ 2-3lb. packs, 7.00/lb.~~

~~SIRLOIN STEAK ~ 1-3lb. packs, \$13.00/lb.~~

~~FLAT IRON STEAK ~ .75-1lb. packs, \$13.00/lb~~

~~FLANK OR SKIRT STEAK ~ .75-3lb. packs, \$13.00/lb~~

~~DELMONICO STEAK ~ 0.5-1.25lbs. ~ 1 per pack, \$18.00/lb.~~

~~NY STRIP STEAK ~ 0.5-.8 lbs. ~ 1 per pack, \$17.00/lb.~~

~~T-BONE STEAK ~ 1lbs. ~ 1 per pack, \$17.00/lb.~~

~~BONE IN PRIME RIB ~ 3-4.5 lbs., \$12.99/lb~~

~~TENDERLOIN STEAK ~ .3-.6lbs ~1 per pack, \$22.00/lb-~~

~~WHOLE BEEF TENDERLOIN ! ~ 2.5-3.5 lbs. ~ 1 per pack, \$20.00/lb. (Great on the grill for a party)~~

~~TENDERLOIN TIPS ~ 1lb. ~ 1 per pack, \$20.00/lb-~~

~~STOCK BONES - each bag has approximately 5 pounds of bones in it, \$2.00/lb~~

~~ORGANS ~ 1-2lb. packs, \$3.00/lb.~~

NOTE: Some of our **grass-fed steaks** are a bit leaner and are easier to overcook. We suggest an internal temperature of 125°F – 135°F for grass-finished steaks. Enjoy!

* **PASTURE RAISED ORGANIC CHICKEN** *

RAISED BY MY NEIGHBOR RODNEY. THESE TASTY CHICKENS ARE FED ORGANIC GRAIN AND RAISED ON ORGANIC PASTURE.

WHOLE FROZEN CHICKENS \$5.25/LB

* **PASTURE RAISED PORK** *

* RAISED BY JAKE MAGSAMON AT THE HOMESTEAD HOG FARM IN KANONA NY. HIS PORK IS FED GMO FREE CONVENTIONALLY GROWN GRAIN AND GIVEN ACCESS TO PASTURE DURING THE GROWING SEASON.

GROUND PORK ~ 1lb. packs, \$5.75/lb.

BULK BREAKFAST SAUSAGE ~ 1lb. packs, \$6.25/lb.

HOT ITALIAN SAUSAGE ~ 1lb. packs, 4 links per pack, \$6.25/lb

MILD ITALIAN SAUSAGE ~ 1lb. packs, 4 links per pack, \$6.25/lb

CHORIZO SAUSAGE ~ 1lb. packs, \$6.25/lb

SMOKED SIDE, SHOULDER AND JOWL BACON (contains sodium nitrate and sodium phosphate) ~ 1lb. packs, \$9.00/lb.

SPARE RIBS ~ 2 – 3 lb. packs, ~, \$4.75/LB.

CENTER CUT AND RIB PORK CHOPS ~ 1.25- 1.75lb., 2 per pack, \$9.00/lb.

BONELESS SIRLOIN CHOPS ~ 1.5-2.5lb. packs, 2 per pack, \$8.00/lb.

SHOULDER ROASTS (BOSTON BUTT) ~ 2.5-5.5lbs., \$5.75/lb

TENDERLOIN ~ 1-1.5lbs., \$14.00/lb.

* **MAPLE SYRUP** *

Made by Malcolm and Drury Mackenzie at the farm

\$8 1/2 pint

\$13 pint

\$22 quart

\$36 1/2 gallon

* **HONEY** *

Made by bees, processed by Mary Kate & Leith MacKenzie

\$10 pint summer wild flower

