
Sweet Grass Meats

GRASS-
FED



ALL
NATURAL

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

Hey there.

The animals and I are enjoying the beautiful snow. The sheep due to the crusty snow under the 8-9 inches of fresh snow are being fed hay until the snow melts. Crusty snow sometimes more than snow dept will limit the sheep's ability to get to the stockpiled pasture. I usually roll out round bales for them with the tractor but today I fed a big square bale from the back of the truck. One bale is about a day and a half of feed.





I usually roll out some bedding hay for the cows but they also bed in what is left of the bales they eat. Having access to clean bedding keeps them clean which helps them deal with the cold. It also insulates them from the snow or ground which also helps them conserve energy.



Thanks for reading.

Leith MacKenzie

Sweet Grass Meats

On Sale

GROUND SHEEP ~ 1lb. packs, \$8.00/lb. (tastes the same as lamb, but a bit leaner) Now \$5.00/lb

CHORIZO SAUSAGE ~ 1lb. packs, 4 links per pack, ~~\$6.25/lb~~ \$4.00/lb.

Both products are a few months over a year old .

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, Feb 12.**

Drop off time and date: You may pick up your order between **5:30 pm and 7:00pm Thursday Feb 13.**

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

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

~~GROUND LAMB ~ 1lb. packs, \$9.00/lb.~~

GROUND SHEEP ~ 1lb. packs, \$8.00/lb. (tastes the same as lamb, but a bit leaner) Now \$6.00/lb because it over a year old.

LAMB STEW ~ 1lb. packs, \$9.00/lb.

RACK OF LAMB ~1.5-2.5 lb. packs, 1 per pack, \$16.00/lb.

LAMB LOIN AND RIB CHOPS ~0.4-.6 lb. packs, 2 per pack, \$16.00/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, \$9.50/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, \$6.25/lb.

GROUND BEEF PATTIES ~ 1.5lb. packs, 4 per pack, \$7.25/lb.

BEEF STEW ~ 1lb. packs, \$6.25/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, \$6.50/lb

BRISKET ~ 5-8 lb. packs, \$6.50/lb.

RUMP ROAST ~ 2-6lb. packs, \$6.50/lb.

SIRLOIN TIP ROAST ~ 3-5lb. packs, \$6.75/lb

TOP ROUND STEAK ~ 1.25-3lb. packs, 6.75/lb.

SIRLOIN STEAK ~ 1-3lb. packs, \$11.75/lb.

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

FLANK OR SKIRT STEAK ~ 1.5-3lb. packs, \$13.00/lb

DELMONICO STEAK ~ 0.5-1.25lbs. ~ 1 per pack, \$16.00/lb.

NY STRIP STEAK ~ 0.5-.8 lbs. ~ 1 per pack, \$16.00/lb.

~~T-BONE STEAK ~ 1lbs. ~ 1 per pack, \$16.00/lb.~~

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

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

~~WHOLE BEEF TENDERLOIN~~ ~ 2.5-3.5 lbs. ~ 1 per pack, \$18.00/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, \$1.50/lb

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

NOTE: Some of our **grass-fed steaks** are lean and they are easier to overcook. We like to rub the steaks with generous amounts of salt and pepper or a steak rub, sear them on high heat. 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, 4 links per pack, ~~\$6.25/lb~~ \$4.00/lb.

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

SPARE RIBS ~ 2 – 3 lb. packs, ~ 6-10 ribs per pack, \$5.25/Lb.

CENTER CUT AND RIB PORK CHOPS ~ 1.25- 1.75lb. packs, 2 per pack, \$8.50/lb.

BONELESS SIRLOIN CHOPS ~ 1.5-2.5lb. packs, 2 per pack, \$7.00/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

\$65 gallon

Grades:

Amber Color, Rich Taste (Medium Amber)

Dark Color, Robust Taste (Dark Amber)