



2018 CHICKEN ORDER FORM

Pastured "Freedom Ranger" Chickens
Whole Roasting Chickens @ \$4.50/lb
callywoodfarms@gmail.com
864.280.3779



CONTACT INFO:

Name:
Email:
Phone:

CHICKEN ORDER:

Quantity desired @ pick up date (write in #)

_____ June 9

_____ August 18

_____ October 27

_____ TOTAL # of chickens

Please list special requests with your whole chicken (neck, liver, feet, other organs):

PICKUP INFO:

- Pickup is at the farm from 2-5pm at the address listed below
- Dates subject to change, but confirmation of date will be given a month in advance
- Look for a reminder email the week of pickup with detailed instructions
- Additional fees will apply if you cannot pickup at the day & time listed above
- Chickens come in plastic bags. Please bring freezer bags or bag of choice, if desired. Coolers recommended.

PAYMENT INFO:

Required deposit is \$5 per chicken. You can submit deposit via cash, check to "Callywood Farms" or Paypal callywoodfarms.com/farm/chickens

_____ Deposit amount (Total # x \$5)
Balance due at pickup determined by weight @ \$4.50/lb. minus deposit (average 4-5lbs)

Please send this form and deposit to:
129 Greenfield Rd. Westminster, SC 29693 or
callywoodfarms@gmail.com

ABOUT OUR CHICKENS:

At Callywood Farms, our chickens spend their days ranging for grass, bugs, sunshine, and dirt baths (yes that's a thing!). They sleep in a big enclosed house at night to keep them safe and get let out every morning for their daily adventure. Their whole universe gets moved weekly to new pasture which ensures a fresh salad bar for them and sustainable rotation for the grass.

We chose to raise a particular breed, the Freedom Ranger. Their genetic line is traced back to the 1960's in France and is an earlier version of the fast growing breeds seen in grocery stores today, hybrid white synthetic Cornish crosses. Freedom Rangers grow slower than your average grocery store chicken - 12 weeks versus 6 weeks - and are generally a much healthier animal. Natural instinct and behavior is preserved and encouraged in these hearty birds.

We strongly believe in traditional and environmentally friendly farming methods, and we are convinced that allowing the chickens to do what comes naturally ensures not only a more ethically raised bird, but also an incredible meal for your table!