



Product & Price List – Fall 2016
Organic Int Certificate NOAA #04-304

All of our products are grown to the highest possible standards, incorporating certified organic and/or absolutely non-GMO feed where necessary, all with access to free range pasture and wild forage. To further ensure quality and safety, we do not use any antibiotics, steroids, hormones, fertilizers, pesticides, herbicides or GMO products in growing our livestock. We are currently under application for full certified organic status, and are considered transitional until that time. We do use all organic principles of care and feed. We are a small, family run farm using diversified & sustainable permanent agriculture principles, and we are therefore able to care for each animal individually, making sure they enjoy happy, relaxed and healthy lives. No factory farming around here!

Lamb

These tender young lambs have free range on the farm, from pasture to forested areas. They are kept inside every night, and primarily eat only grass and wild forage. They are exceptionally healthy and well muscled, and have no antibiotics, hormones, steroids or GMO in their diets. Each one is known as an individual and they are very well cared for in all ways, living happy and relaxed lives. All organic principles applied to care and feeding.

Ground- \$11.25/lb
Stew - \$12 /lb
Chops - \$16 /lb
Leg Roast bone in - \$14.25 /lb
Shoulder Roast boneless - \$13.50 /lb
Whole lamb - \$7.00 /lb hanging weight plus \$130 butcher fee
Half lamb - \$7.30 /lb hanging weight plus half butcher fee
Lamb dinner sausages – GF - \$18 /lb

Beef

Our free range beef cattle are allowed choice grazing in pasture and forest, sometimes testing our patience by visiting neighbouring farms! No antibiotics, hormones or steroids used as growth stimulants. Primarily grass and hay fed, all nutritional needs are certified organic and/or GMO free without the use of pesticides or herbicides, with full access to unchlorinated spring water. Our cattle are raised and handled in accordance with humane livestock care principles, and yes, they all have names! No feedlots here!

Ground \$9.85 /lb
Stew \$9.25 /lb
Stir Fry \$12.50 /lb
Marinating Steaks \$13 /lb
Prime Choice Steaks \$21 /lb
Roast \$15 /lb
Ribs \$13 /lb
Breakfast sausage - \$15 /lb (100% beef, salt/pepper & nutmeg, veg casings)
Dinner sausage - \$16 /lb (100% beef, salt/pepper & oregano)
Whole Beef \$9.50 /lb

Half Beef \$9.75 /lb
Liver \$7 /lb
Heart/Tongue/Kidney \$4 /lb
BBQ pack – ground, steak & ribs -
10lbs - \$12.50 /lb
Family pack – ground, roast, stew,
stir fry, steaks – 20 lbs - \$11.50 /lb
Soup & Marrow bones \$4 /lb
Soup Meat and Oxtail \$7 /lb

Chicken

Pasture raised on fresh green grass daily using moveable chicken pens, only certified organic feed, grass and bugs. No antibiotics, hormones, steroids or GMO.
No herbicides, pesticides or artificial fertilizers used on pasture. Cost per pound - \$5.50 /lb farm gate or market. Deliveries to lower mainland and elsewhere - \$5.75 /lb.
Ask about our halves, both smoked and plain, wings, breasts, drumsticks, thighs and backs.

Turkey

Free range, no containment. Feeding on certified organic grains only (no soya) plus clover, grass and all other manner of wild things!
Available on order - \$5 /lb.

Soup Stock Chickens

We have soup stock chickens available direct from the farm at certain times of year. All certified organic and fully free range - \$10 per bird. Order in advance.

Eggs

Free range without boundaries to ensure maximum exposure to green grass. No cages, no containment. Certified organic feed, pure spring water.
\$6 per dozen

Pet Food

Nothing excites our dogs more than these healthy choices. Raw or cooked, this is the highest nutrition you can give your pet.
Ground Chevon \$5 /lb

HighCroft Farm, 1939 WellBanks Road, Sorrento, B.C. V0E 2W1 250-675-5595

HighCroft Farm was started in 2014 and is an off grid permaculture farm dedicated to providing the most delicious and sustainable food possible. Our goal is also to encourage the growth of permanent, diverse and sustainable systems of family farming through education and support. We strongly support and believe in the many values of locally grown food. Please contact us if you would like to arrange a farm visit.