

FRESH IS ALWAYS BEST, ESPECIALLY WITH OUR *NEW* FLOCK SHARE PROGRAM

With rising costs of abattoir fees Daigle Farm will be doing something a little different this year with our pasture raised poultry. We will be bringing it back to our roots and butchering in house to provide an even fresher product, if you can believe it! Much like the thanksgiving turkeys we would like to offer our patrons the option to pick up the same day, guaranteeing a fresh *not frozen* whole chicken for you and your families.

These chickens will be processed and packaged in the most humane and satisfactory way, and wont look much different than what you are used to getting from us, which means you will absolutely be able to freeze them and enjoy them at a later date. We will be opening up the program to patrons who would like to purchase 5 or more birds at a time. As of right now this flock share program is for whole birds only, however we will still have parts available on our weekly menu.

Prices will go as followed:

5 or more birds = \$17.50 each

10 or more birds = \$15 each

They will be pick-up only and the dates will be as followed:

April 17, June 12, August 14, October 9, and November 6.

We will be taking a 25% deposit on these pre-orders, and if you would like to sign up or have more questions please don't hesitate to reach out. This new program ensures that we will still be able to share the privilege of farm fresh food without effecting our prices. We strive to keep Simply Growing Food and are thankful you can all be part of that with us.

Thanks so much,
Mr. Dillon Daigle