



Organic and Specialty Products

Mile Hill Farms provides top quality vegetables, meat, and also value added products. All practices on the farm are focused on being self-sufficient, and maintaining healthy soil quality, animal happiness and health. Our animals are raised on mixed grains, locally grown grains, and organic hay and pasture. We strive to grow all of our own feed, and hay.

Products For 2010

- Beef:
Cuts, Hamburgers, Sausage, Quarters & Sides
- Pork:
Cuts, sausage, Sides, BBQ pigs
- Garden Produce
- Storage Vegetables

Mile Hill Farms grows produce, and meat:

- Without use of chemical pesticides, herbicides, and fungicides
- Without use of genetically modified organisms
- Without use of growth hormones
- Without use of animal by-products for feed
- Treating animals humanely.



Orders can be mailed to us or handed in at the Thunder Bay Country Market (Dove Bldg on the CLE Grounds).

We are happy to be able to provide you with a quality, locally produced, and environmentally sensitive product.

We are at the Thunder Bay Country Market every Saturday from 8:00am to 1:00pm

To our neighbours: Pick up from the farm for veggies will be Fridays from 6pm to 8 pm July and August.

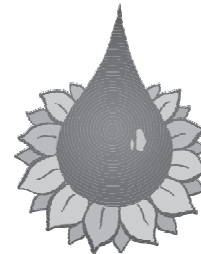
All veggies started from certified organic seed

Box 637
RR1 Kakabeka Falls ON

807-939-7514

milehillfarms@tbaytel.net

www.milehillfarms.ca



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Graph-X by Deb
www.graphxbydeb.com



Meat & Vegetables 2010

Seasonal

Garden Produce

Beef

Pork

Hamburgers, Sausage

Roasts, Ground, Steak





Meat Order Form 2010

See us at:

www.milehillfarms.ca

PLEASE MAIL:

Box 637 RR1
Kakabeka Falls ON P0T 1W0

Email:

milehillfarms@tbaytel.net

Name: _____

Address: _____

City: _____

Postal Code: _____

Phone: _____

Email: _____

All Pricing includes cutting and wrapping.



Beef:

Our beef is pastured and grain fed. They are fed grain twice a day as the pastures start to decline in food value in the fall. Sides and quarters ready for pick up by September 30 of this year. Average size of quarters in 2009 was 125 pounds.

- Side (230 lbs) \$ 3.75 / lb
- Quarter (115 lbs) \$3.95 / lb

Weights are approximate

Beef Packs: mix of quality steaks, roasts, stewing, and ground beef. We are able to accommodate your cooking preferences

- By the pound
(Minimum 20lb, max 60lbs)

#Lbs: _____ \$6.00 / lb



Pork:

Our pork is pastured, and grain fed. They are well cared for and have the freedom to root and graze, as they like.

BBQ Pigs: Ready for July and August BBQ season. \$2.75 / lb - see next panel

Please call early so that we can arrange for your event schedule.

Fall Sides will be ready for October 15. Sides and whole: \$3.55 / lb

- Side 75-100 lbs
- Whole 150-200lbs

Weights are approximate



BBQ Season:

Order your large quantities of Sausages, beef patties, or roasting pigs for the upcoming season.

Beef Patties 6oz:

_____ Box(es) (6oz patties 36/box) \$60.00

Beef Patties 4oz:

_____ Box(es) (4oz patties 42/box) \$60.00

BBQ Pig: 2.75/lb

We can recommend size and where to have it roasted for you if necessary.

Sausage:

\$7.00/lb all beef sausage.

_____ # of lbs for the summer season

Please choose one:

- Smokie
- Farmers Fresh Sausage

Beef patties, and Sausage must be ordered by April 30, and will be ready for pick up by Mother's Day.

Please mail, or email in orders for the 2010 season.

Call with any questions!
(807) 939-7514



Ordering Meat

Our beef will be ready for pick up at the end of September 2010.

Pork is ready July, and August for roasting pigs.

Sides and whole pigs for the freezer (chops, ham, bacon, meaty ribs, loin) will be ready in mid October.

All beef and pork is processed at Thunder Bay Meat Processing. They have impeccable standards for cleanliness and humane animal handling. A federally licensed meat inspector inspects all meat.

When you purchase your beef or pork by the side, quarter, or by the pound you have some choice regarding the type of cuts you receive. You will decide if you would like steaks, roasts, stew beef, hamburger, cutlets, ribs and more. When purchasing by the pound you will receive a mix of cuts, and we can make sure that you get the types of cuts that you regularly cook. To learn more see www.beefinfo.org.

Generally sides and quarter orders are picked up, and paid for directly at Thunder Bay Meat processing. Orders by the pound are usually picked up from the farm.

We are happy to have customers come and see where their food is grown.