

# PASTURE-GRAZED HERITAGE MEATS

## HILLSPRING ECO-FARM

LOCAL CHOICE--MBA Certified\* (Mineralized Balanced Agriculture)

Pro-active, organic, ecological farming means extra flavorful, nutritious meat

- full-time fresh air pastures: grass/prairie/woods grazing (no corn or other grains)
- supplemental with minerals, clays & kelp always available
- wintered animals get hay from our own MBA fields
- hands-on daily care, respect and valuing of animals
- wholistic approach to biosystems and rhythms of farm
- minerals added to replenish, enrich & balance soils
- no herbicides, pesticides, immunizations, de-wormers, antibiotics or other poisons
- heritage "endangered" breeds": Tunis Sheep, Jacob Sheep, Scottish Highland Cattle

### Why HERITAGE MEAT ?

1. Heritage meats are the healthiest, most flavorful meat, especially when grass grazed.
2. Eating heritage meats enables their survival with genetic diversity for the future.
3. Rare Breeds give us historical connections to our farming ancestors. These are the animals of early civilizations and of children's storybooks !

<b>LAMB:</b> Ground--\$6.50/#	Spareribs--\$6.50/#
Shoulder Roast--\$7.50/#	Shanks--\$7.50/#
Leg of Lamb--\$8.50/#	Rack of Lamb--\$12.50/#
Rib Roast--\$10.00/#	Sirloin Roast--\$12.50/#
Chops--\$12.50/#	Liver--\$4.50/#

**BRATS**, organic precooked--\$12.95/pkg (4 per pkg, approx. 1#)

**WEINERS, BREAKFAST LINKS**, organic, precooked--\$12.95/#

**SUMMER SAUSAGE**--\$10.95 per pound

Our brats and sausage products are made from Hillspring animals, with no other fat or "fillers" added. Entire animals are used, not just trimmings and scraps.

### Premium Quality Ground Beef (Whole Animal)

Lean Scottish Highland: \$4.50/#

### Premium Quality Ground (Whole Animal)

Beef & Lamb: \$4.00/# (Linda's Favorite cooking blend)

Thank you for supporting us and in turn we are committed to supporting other local farms and businesses. Our goal is to live gently on the land, enhancing it for future generations

Mark Kessenich & Linda Dee Derrickson    -----    Call ahead for Farm visit  
Hillspring Eco-Farm, 135 Helgeson Rd., Blanchardville, WI 53516  
hillspring@tds.net    -----    877-723-4212 (tollfree)

## WOOL SHOP

**JACOB ROVINGS**, lovely for handspinning or felting  
Favorite of famed knitting/spinning teacher Elizabeth Zimmerman  
Yarn has heathery look which over-dyes beautifully  
Biblical sheep, named for Jacob, a shepherd in the Old Testament.

"Angel": black, grey & white (can be separated) \$1.75/oz  
"Madison" Lambs wool: \$3.00/oz.--grey  
"Lucy-Madison" (mother-daughter): black, white, grey swirl \$2.00/oz  
"Yinny-Juniper" (mother-daughter): black, white, grey swirl \$2.50/oz  
"Keller Tribe": black, white, grey (can be separated) 1.75/oz.

**TUNIS ROVINGS**, oldest American sheep breed  
Dates to late 1700's when this was "The Sheep" of the new eastern states  
Historicall important for wool garments, as well as milk and meat  
Nearly decimated food during the Civil War to feed starving soldiers  
On the Conservation Priority List of American Livestock Breeders Conservancy

"Willamena & Quincy"--creamy white \$3.00/oz  
"Lambs": creamy white: \$3.00/oz

**TUNIS-ICELANDIC**, the best of 2 historic breeds !  
"Oslo": creamy white: \$2.50/oz

**CUDDLY TANNED SHEEPSKINS**--BLACK, WHITE, GRAY, SILVER, SPOTTED  
No two of our hides are alike...many different sizes, spotting patterns & color variations. Available on farm or at River Valley Trading Co., Blanchardville.

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