

Mad Swiss Farms Premium Meat

Natural Food. Eat to Live!

Mad Swiss Farms is a family owned and operated pasture fed livestock farm located in the peaceful community of Ridgetown Ontario. Our heritage breeds of chicken, turkey, beef and pork are raised on pasture using organic principles. The quality and flavor of the meat is exceptional. Our passion is to provide a superior product at a local, competitive price! We believe everyone deserves the right to eat good food.



What are Heritage Breeds?

Heritage Breed animals are traditional livestock that have not been altered by the demands of modern industrial agriculture. The Heritage Breed animal retains its historic characteristics and is raised in a manner that more closely matches the animal's natural behavior.



Heritage breeds or rare breeds are also on the endangered list. Raising such breeds helps to ensure their survival!

Why is Pasture Fed Meat Better?

Our animals are allowed to free range and glean 75% of their food from pasture. This allows the animals to forage and eat minerals and nutrients essential to their good health and yours! This varied diet along with a daily dose of sunshine greatly improves the flavor of the meat especially compared to animals raised in confinement and forced to eat nothing but grain.

Are You Organic?

Yes, we raise our animals according to organic principles, although we are not seeking certification at this time. We provide fresh pasture, clean water and appropriate shelter. We also raise our own non GMO grain to supplement. No hormones or antibiotics are used. We over winter all of our own registered breeding stock. This eliminates the need to purchase young stock from other growers who may not raise their animals according to our high standards.



What Premium Meat Products are Available?

For 2015, whole chicken, whole turkey, whole or half pig can be purchased. Beef available in the fall. Check back for price information. New this year we are offering a pork sampler package that includes a little bit of all your favorite cuts.

You can also purchase Specialty Cuts such as:

Pork Chops	Smokies Sausage
Ham(cured)	Ribs
Bacon(cured & smoked)	Smoked Hocks
Pork Roast	

How Much Does it Cost?

Whole Chicken	\$3.00 lb
Whole Turkey	\$4.00 lb
Whole/Half Pig	\$350/\$175
+ Abattoir fee	
Pork Specialty Cuts	\$5.00 lb
Pork Sampler	\$55.00
Includes:	
3lbs Pork Chops	
3lbs Bacon	
3lbs Smokies Sausage	
1lb Ham Steak	

Save
20%

Beef will be available in 2015

How do I to Order?

Reserve your premium meats prior to May 1st to guarantee availability. A 25% deposit is required with the balance due upon delivery in the fall. Cash or Check is accepted. Reserve online at

www.madswissfarms.ca

or call

519-437-0258

We rarely have any surplus for sale in the fall and highly recommend reserving your premium meats today!

