#### **ABOUT US**

Since 1988, the Clarke family have been raising cattle in the east-county region of San Diego County, CA.

5

Campo Creek Ranch was born when John and Lynn Clarke began pursuing their dream of living a purposeful, self-sufficient lifestyle using traditional, circular farming practices.

As part of that dream, John and Lynn decided to offer naturally raised meats to others who share the desire to eat healthy and support our community.

At Campo Creek Ranch, we ONLY offer foods that meet our strict core philosophy. Simple - Wholesome - Rich Flavor. That means our animals are raised humanely in the most natural setting on pasture, in the open air and sunshine and NEVER with the use of growth hormones or antibiotics.



CAMPO CREEK RANCH CAMPO, CA

To place an order contact john@campocreekranch.com 619-672-3872



# CAMPO CREEK RANCH

Naturally Raised Beef, Pork, Poultry & Rabbit

# WHY CSA?

### Your Health Matters

Large scale chemical farming and feed lot meat production is poisoning our soils and water, and weakening our communities. By becoming a live-share subscriber to our locally raised, all natural meats, you help maintain a healthy environment, and a strong, sustainable local economy.

The CSA plan creates several rewards for both the rancher and the consumer including, the opportunity for us to get to know the people who eat our food and the opportunity for our shareholders to enjoy ultra-fresh locally grown meat, be exposed to new meats and new ways of cooking and as a share-holder, you get to visit the ranch at least once a year to see our operation and spend time with our numerous rescue pets.

Kids exposed to local farms and ranches typically favor food from "their" farm – even foods they've never been known to eat

## Our CSA

With our dream of sharing our Naturally Raised Meats in mind, our CSA (Community Supported Agriculture) live-share program was established.

At Campo Creek Ranch, we offer a certain number of live beef or hog shares to our customers, aka share- holders. Typically, the customer purchases a live share of the beef or hog and after it is processed at a USDA inspected facility, they receive their meat.

Because we sell direct to our share-holders, we are able to offer live shares in varying sizes.

As an example: We offer live beef shares between 1 whole, which will net approximately 360 lbs. of meat to 1/32 which will net approximately 10 lbs. of meat.

This allows our share-holders to purchase a live share as needed, which can be available as often as every month. Share-holders order and pay for their live share in advance and then come by the determined pick up point on the designated day or days to pick up their box.

# **OUR PRODUCTS**

### 100% Grass Fed Beef

Our Free Range 100 % Grass Fed Beef is a firmer meat that is richer and redder with significantly less fat and a "beefier" flavor.

•1/8 Share	*45 lbs.	\$500.00
•1/4 Share	*90 lbs.	\$950.00
•1/2 Share	*180 lbs.	\$1,850.00
<ul> <li>Whole Share</li> </ul>	*360 lbs.	\$3,600.00
*Approximate Weight		

\*Approximately 25% of the cuts are Steaks, 25% are

Roasts, 40% are Ground Beef, and the remaining 10% is Stew Meat, Short Ribs and other miscellaneous cuts and soup bones.

•Minimum Share \*10 lbs. \$125.00 \*Approximately 2 lbs. Steak, 5lbs. Hamburger, 3lbs. Roast. Exact amounts of each package will vary but we guarantee that you will receive at least 10 lbs.

#### Other Available Meats Beef beer-grain finished Pork Chicken Rabbit

Call for availability and prices