



MONTHLY MEAT SUBSCRIPTION BOXES

NOW TAKING NEW SIGN-UPS

THREE-MONTH SUBSCRIPTIONS -- 10LB OR 20LB BOXES PER MONTH--
PASTURED PORK, GRASSFED BEEF, OR A COMBO.
\$120/box for 10 pound box = \$360 for 3 months
\$220/box for 20 pound box = \$660 for 3 months

A subscription includes a different variety of cuts in each box. Beef cuts: steaks, ground beef, stew meat, roasts, shanks, short ribs. Pork cuts: several flavors of linked sausage (Sweet Italian, breakfast, bratwurst, Polish ring sausage, Hot Italian), bacon, deli ham, pork chops, roasts, ground pork.

TO SIGN UP:
ButtonwoodHollowBuyingClubs@gmail.com

LOCAL, REGENERATIVE, SMALL FAMILY FARM

ANNA CLAIRE AND FRANCOIS NOVOTNY, along with their 4 children, run Buttonwood Hollow Farm, a diversified and holistically managed farm in Chatham in upstate New York's vibrant Hudson Valley. They raise pastured meats (grassfed beef, pork, eggs), make real maple syrup, and grow cut flowers, veggies and culinary and medicinal herbs. They use Biodynamic practices and go beyond organic, never using pesticides, herbicides or synthetic fertilizers.

100% GRASSFED BEEF

They raise a mix of breeds but focus predominantly on protecting and promoting the heritage Dutch belted cows, an old-fashioned dual purpose breed. These beautifully banded cows are raised exclusively on grass and give a high-quality, deliciously flavored beef.

PASTURE-RAISED HERITAGE PORK

Their pasture-raised pork is from heritage breed pigs born and raised on their farm. The pigs are rotated through pastures and woodlands throughout the year. Their foraging is supplemented with local grains.

REAL MAPLE SYRUP

Every spring at Buttonwood Hollow the family taps the sugar maples and boils down the sap over a wood-fired evaporator. They bottle exclusively in glass to preserve all the special qualities of the syrup as well as the exceptional flavor. Syrup next available Spring 2022.

MORE INFO ON OUR FARM:

buttonwoodhollowfarm.com follow along @buttonwoodhollowfarm