Where & When to Buy:

Milk Barn Store at JV Farms

Fridays 12-5 (all year)

#### **Hot Springs Farmers Market**

Saturdays 7-12 (May-Oct) Saturdays 9-12 (Nov-April)

#### **Bernice Gardens, Little Rock**

Sundays 10am-2pm (May-Oct)

#### On the Menu at:

Superior Bath House Brewery
Will's Cinnamon Shop
Hale Hotel- Eden & Zest
Taco Mama
The Avenue
1890 Williams House
The Avenue @ The Waters Hotel

#### Directions to the Farm:

From Hot Springs,
Take Hwy 7 South to Bismarck
Turn East on Hwy 84 for 4.5 Miles
Turn South on Sycamore Drive
(20-30min drive)

From Little Rock,
Take I-30 West to Social Hill, Exit 91
Take 84 West toward Bismarck
10.5 miles, Turn South on Sycamore
(About 1 hour drive)

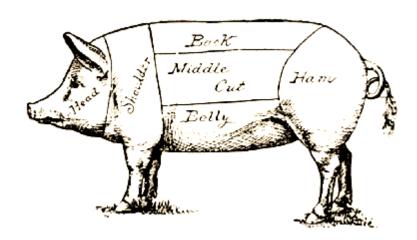
6156 Sycamore Drive Bismarck, AR 71929

"See You at the Milk Barn"

#### Follow along:

www.facebook.com/jvfarms
www.facebook.com/dirtybarefootgirl
Instagram@jvfarms71929
jvfarms71929@gmail.com
www.jvfarms71929.com
squareup.com/store/jv-farms

# JV FARMS 2020



# Old Fashion Homestead Grown

Meats
Pork-Chicken-Beef

501-732-9093

**Call or Text** 

#### **About the Farm:**

5th Generation Family Farm in Bismarck, AR homesteaded by our family since the 1850's on which cotton, corn, sorghum, hay, veggies, livestock, and poultry have been raised and homestead farmed

#### **Old-Fashion Homestead Grown Pork:**

For over ten years we have selected, bred, grown and harvested our pigs to help us develop some of the finest old school pork you can find anywhere, the pork is akin to what was raised here on the farm several generations ago back in the 1850's when the farm was first homesteaded.

The hogs are grown outside in fields and woodlands, raised with local Arkansas Corn and Superior Brew House Brewery Mash. You can taste the Difference!

You can also try the Superior Bratwurst and Superior Frankfurters on the menu at the Superior Brewery, or you can take some home today for your grill!

## **Pasture Raised Poultry:**

Grown on pasture-grass in movable coops we call "Chicken Tractors" in small batches. We hand raise the broilers from two day old chicks.

#### **Grass-Pasture Raised Beef:**

Beef the way it should be, Harvested one beef at a time, always fresh, and full of flavor.

#### **Products we offer:**

- ✓ USDA Inspected Pork, Beef, and Chicken
- ✓ Whole, Half, and ¼ Hogs for the Freezer
- ✓ Half, Quarter, and 1/8 Beefs for the Freezer
- ✓ Fresh Chickens From The Farm
- ✓ Seasonal Veggies

# **Try IT First Farm Share Sampler \$50 (\$65 value):**

- ✓ One Whole Chicken 3-4lbs----or two Halves
- ✓ Links or Chops 2lbs---- your choice
- ✓ Premium Ground Beef 2lbs
- ✓ Loose Sausage 1lb----your choice

# **JV Farms Monthly Meat Shares**

# \$100 Monthly A-La-Cart Plans:

- A. 6lbs Chicken, 6lbs Pork, & 4lbs Beef
- B. 7lbs Pork & 10lbs Chicken
- C. 5lbs Beef & 8lbs Chicken
- D. 8lbs Pork & 4lbs Beef

# \$50 Monthly A-La-Cart Plans:

- A. 3lbs Chicken, 3lbs Pork & 2lbs Beef
- B. 4lbs Pork & 5lbs Chicken
- C. 3lbs Beef & 4lbs Chicken
- D. 4lbs Pork & 2lbs Beef
- Easy to use Cuts and Package Sizes
- Flexibility to Fit Your Family's Needs
- Manageable Amounts each Month
- Pick your Cuts for "A-La-Cart" plans
- All Free of MSG, Nitrates, Medications
- Pay Deposit at Signup equal to Monthly Plan
- Pay for Your Monthly Share at Each Pick-up
- Shares Pick-Up 2nd/3rd Week Monthly
  Pick Up at the Farm or Your Market
- Six Month Minimum Commitment\*

# How Do I Sign Up and Get Started?

- > Call Us: 501-732-9093
- > Email Us: jvfarms71929@gmail.com
- ➤ Visit with us at Farmers Market or At the Farm
- > Fill out the sign up form and get started!

More Information available at:

# WWW.JVFARMS71929.COM

### And

www.squareup.com/store/jv-farms
Home and Office Delivery Available!

501-732-9093

"Know Your Farmer, Know Your Food"