

### Miller's Organic Farm

Fax To \_\_\_\_\_  
 Attn. All members  
 Fax Number \_\_\_\_\_  
 Subject \_\_\_\_\_

# Fax

\*The animals are taken 6-8 miles to Belmont Meats where they are slaughtered the same way as they were done at Miller's Organic Farm except the carcass is sprayed with organic citric acid on the outside of the carcass after the skin has been removed (there is a layer of facial tissue on animals between the skin and the meat) this is where the citric acid gets sprayed on. Our head butcher Ames is supervising all our animals as they are being slaughtered at Belmont Meats, he is also taking out the organs that we can keep. After the animals are slaughtered and properly cooled they are brought back to Miller's Organic Farm to cut up and to finish the process.

Sent 2/13/20

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 Bird in Hand PA 17505

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