

**Domestic rabbit and pasture raised Muscovy duck  
from Birdsong Farm in Pedee, Oregon  
BirdsongFarmOR@gmail.com**

Request the exact cuts you want and have them delivered to the Dallas farmers market the following Thursday.

Order <i>Please specify minimum quantity or maximum cost</i>	Product	Price per pound	Description <i>( "By the cut" packages come in assorted sizes. Please specify the number of servings you prefer)</i>
	Whole Rabbit	\$6.50	Whole fryer rabbits with their giblets. Avg weight 2.5-3.75 pounds
	Rabbit Loins	\$6.50	Bone in loin meat – great for stir frys or braises. Assorted sized packages.
	Rabbit Thighs	\$7.99	Thighs are great for the grill or 'shake and bake'. Assorted sized packages.
	'Wings' (forelegs)	\$5.00	Try your favorite chicken wing recipe with this alternative meat or simmer in a mustard cream sauce
	Bellies	\$8.99	Awesome as 'un-chicken strips'
	Giblets – duck or rabbit	\$4.00	Hearts, livers, kidneys. Limited availability
	Whole Duck	\$6.50	Ducks average 3 pounds and Drakes range between 4 and 7
	Boneless Breasts	\$13.99	Limited availability. Duck breasts serve one per breast, drake breasts serve two per breast.
	Thighs	\$8.99	Confit is king with this cut!
	Necks/wings	\$2.00	Great for soup or pets fed a raw diet.
	Soup bones/ duck feet	\$1.50	Great for a rich broth or supplemental bone in a whole prey raw diet (pets)

*As a small farm, availability may be sporadic and prices are subject to change  
www.PocketPause.com*