



PROTEIN

Packs

HOW TO ORDER:

1. Select your favorite combination
2. Order directly at the Meat Counter in store **OR** Call your closest Market (*Find all our locations online at basicsmarket.com*)
3. Place your order – have a special request? Just let us know!
4. Your order will be ready for pickup within 24 hours

Come on in and get it, we're open Monday – Saturday!

THE BASICS

\$123.99

SAUSAGE FLIGHT

\$87.99

BBQ BUNDLE

\$164.99

- 2 Whole Chickens
 - 4 pounds Boneless Skinless Breasts
 - 4 pounds of Ground Chuck
 - 2 pounds of Bacon
 - 2 pounds Bulk Mild Italian Pork Sausage
 - 4 pounds Pork Shoulder Roast
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- 4 pounds of Bulk Pork Sausage (Choose your flavor)
 - 16 Pork Links (Choose your flavor)
 - 16 Specialty Links (Choose your flavor)
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- 2 pounds Flanken Ribs
 - 4 New York Strip Steaks
 - 4 Pork Chops
 - 1 Boneless Pork Shoulder
 - 1 Spatchcock Chicken
 - 4 Whole Chicken Legs
 - 4 Beef Skewers
 - 4 Pork Bratwurst
 - 8 Ground Chuck Burgers

Featuring hand-selected combinations of your favorite Northwest Proteins. You'll find specialty cuts along with roasts, burgers, and links carefully packed (frozen on-site when supply requires it) to stock up your home supply. Staffed with skilled butchers, we are here to answer your questions and share our knowledge.

POULTRY

From our own Aurora Valley Organic farm, our poultry is certified organic, fed a 100% vegetarian diet, free-range and antibiotic-free. We believe this environment is not only good for our poultry, but also provides you with the highest quality, and freshest products available. Air-chilled to retain natural flavor.

BEEF

We raise our own certified organic beef at Silver Sage Farms. Pasture-raised in Burns, OR and the mid-Willamette Valley, on a diet of grass, supplemented with hay, alfalfa and corn silage that we grow on our own Oregon farms. We also source from other local farms who, like us, place animal welfare at a premium.

PORK

Our pork comes mostly from Oregon farmers where hogs are raised on locally-sourced feed without antibiotics or added growth hormones. When needed to supplement our local supply, we partner with other farmers that place animal welfare at a premium. We butcher all our pork in-house, resulting in the very freshest cuts.

LAMB

Our lamb is raised in Cottage Grove, Oregon by Hawley Ranch, family-owned since 1852. The lambs are pasture-raised, grass-fed and supplemented with clover during the winter months. No antibiotics or added hormones. Butchered by us for top quality and freshness.

SAUSAGE, HASH, & BURGERS

We make our own! Freshly ground and mixed in-house daily!

