Our Farm:

Rambling River Pastured is a small family farm in Gettysburg, PA that raises a variety of poultry, pork, and lamb in a sustainable way, providing meat and eggs that are much more flavorful and much more nutritious than anything found in the grocery store. Our animals are never fed GMO feed or given antibiotics or hormones. We raise them in the open air and sunshine, where they live healthy lives in small flocks or herds. Our farm also raises our own vegetables and fruit, dairy goats, brush-eating goats, mouse-chasing cats, and livestock guardian dogs. The beef and eggs are supplied by our friends’ farms, because we just haven’t found the time to do it all!

Our Mission:

As we ourselves learned about the health benefits of pastured meats and the plight of animals in industrial agriculture, we wanted to eat food raised in a sustainable way. Then we discovered that we enjoyed raising animals, and so Rambling River Pastured was started in 2011. We are committed to providing delicious food to our customers, raising our animals in ways that are humane and natural, and farming in a sustainable manner for the good of all.
As far as the taste and quality of our meats, you will notice a HUGE difference. The color, flavor, texture, and aroma is significantly better than store-bought meats. Our Thanksgiving turkey customers have repeatedly told us that our turkey “is the BEST TURKEY I’VE EVER EATEN.”

**Our Products:**

We know how hard it can be to find pasture-raised or grass-fed meat and eggs, and we want to be your family’s one stop farm. All our animals are raised humanely, fed nutritiously, processed by USDA approved processors, packaged and labelled clearly, and kept fresh or frozen in licensed refrigerators or freezers. We sell directly to our customers and wholesale to local markets and restaurants.

We want to be your family’s one-stop farm.
Our egg yolks are bright yellow, turning to orange in the summer months, revealing their increased levels of beta carotene due to the grass that the chickens are eating. Broth made from our pastured chicken has a layer of healthy yellow fat, and is so thick and rich that it gels when cooled.

The variety of meats that we offer fully reflects our interest in the cycle of sustainable agriculture. Pigs till the ground while rooting so we can plant improved pasture mixes. Lambs mow the pasture by grazing in front of our chicken tractors (pens). Chickens eat the bugs that would otherwise pester livestock. What an exciting and satisfying way to raise animals...and your family can be an important part of the cycle!

How to reach us:

This info sheet is just the start. If you have questions or are ready to place an order, please call or text Meredith at 717.624.2141