

western montana growers cooperative mixed meat csa

The **Western Montana Growers Cooperative** (WMGC) is a cooperative of producers located in Western Montana. In addition to supplying supermarkets, restaurants, and regional institutions with fresh, local food, we also deliver to individual community members through our Community Supporting Agriculture (CSA) program.

how it works

CSA members (*that's you!*) purchase a "share" before the start of the season and select a delivery site. Once the season begins, we deliver your share every *other* week to your designated pickup site.

what to expect

You can expect a variety of meats—including pork, chicken, beef, and lamb—in your share. Cuts include chops, ground, steak, roasts, and sausage.



share details

length..... **10 weeks**
May 30 - October 3
every *other* week

amount **4 - 5 lbs**
per delivery

price **\$435**

payment options

single payment

By April 30: early bird discount

After April 30: regular price

payment plan

At sign up: 1st payment

June 1: 2nd payment

July 1: 3rd payment

August 1: Final payment

how to order

1. Visit our [website](#) to create an account and log in (or log into your existing account).
2. From your **Account Overview**, click "**Shop Subscriptions**," select your share and confirm your order!



local is delicious!

Use code **MIXEDMEAT** to receive an early bird discount when you make a single payment by April 30.

our producers

elk creek colony

Located in Augusta, they produce vegetables and livestock, including cage-free chickens that are never given antibiotics or hormones.

foothill farm

A multi-generational farm producing 100% grass-fed and finished beef in the Mission Valley of Western Montana.

lifeline farm

Situated in the Bitterroot, they raise Certified Organic livestock on pasture alongside their organic dairy operation.

living river farm

Located east of Stevensville in the Bitterroot, their chickens are all pasture raised and never given hormones or antibiotics.

montana highland lamb

A small ranch situated at the foot of the Tobacco Roots Mountains, they raise grass-fed livestock on regenerative pasture with no synthetic fertilizer or herbicides.

ranchland packing co.

A family-owned meat processor in Butte that sources naturally-raised beef and pork from Montana ranches.