

SHETLER FAMILY DAIRY PRODUCTS

Cream-Line Whole Milk
 2% Reduced Fat Milk
 Fat-Free Skim Milk
 Rich & Creamy Chocolate Milk
 Strawberry Lowfat Milk
 Orange Creme Milk
 Moo-Cacino Coffee Flavored Milk
 Heavy Cream
 Half & Half
 Buttermilk
 Yogurt Smoothies
 Plain, Strawberry, Blueberry, Peach, &
 Raspberry
 Egg Nog (Seasonal)
 Lena's Sweet Tea
 Grandma's Iced Tea

Custard Style Ice Cream - 12 Flavors

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| Vanilla | Butter Pecan |
| Chocolate | Strawberry (made with real strawberries) |
| Chocolate Peanut Butter | Strawberry Chocolate Chip (made with real strawberries) |
| Nutty Chocolate (Chocolate Ice Cream w/Walnuts & Pecans) | Peanut Butter Cup |
| Chocolate Chip | Egg Nog (Seasonal) |
| Mint n' Chip | |
| Cookies n' Cream | |

* Our Ice Cream is made right on the farm with milk produced by the Shetler cows. The ice cream is guaranteed free of any added antibiotics and hormones. The milk and cream are non-homogenized and low-temperature pasteurized to keep them in a more natural state. The ice cream recipes have been carefully crafted to use only the best all natural ingredients. You can rest assured that you are indulging in something that is not only absolutely delicious but also free from mono's, di's and poly's that seem to be in most other ice creams. *Cookies N' Cream, Peanut Butter Cup and Egg Nog Flavors do not contain all natural ingredients.



Beef and Pork are also available

For Nutritional Information
www.shetlermilk.com

Shetler Products Available Throughout Northwest Michigan:

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| KALKASKA - SHETLER FARM STORE Earth's Garden Cherry Street Market** Northland Food & Family Center Kalkaska Memorial Health Center | IRONTON - Sonny's Ironton Market |
| ATWOOD - Friske's Farm Market | KINGSLEY - Northland Food & Family Center |
| BEULAH - East Shore Market | LEELANAU - NJ Grocery |
| BOYNE CITY - Foltz Country Store** Lake Street Market | LELAND - Leland Mercantile Leelanau Children's Center |
| CEDAR - Cedar City Market | MANCELONA - Ellsworth Farmer Exchange |
| CHARLEVOIX - Esperance Market | PETOSKEY - The Grain Train |
| ELK RAPIDS - Bargy's Farm Market ** Village Market | SUTTONS BAY - Hansen Foods Martha's Leelanau Table* |
| ELLSWORTH - Ellsworth Farmers Exchange | TRAVERSE CITY - Oryana Natural Food Co-op Cafe@Oryana* Kitchen@Oryana* Burritt's Meat Market Deering's Market Higher Ground* Leelanau Produce** Maxbauer's Market Montessori Children's House |
| EMPIRE - Deering's Market | Oleson's Food Store (East) Oleson's Food Store (West) Trattoria Stella* |
| FIFE LAKE - Fife Lake Village Market | WILLIAMSBURG - Send Brothers Market |
| GAYLORD - Jo Jo's Natural Market | |
| GLEN ARBOR - Anderson's IGA | |
| HONOR - Honor Family Market | *Restaurants **Seasonal |



THE FARM STORE

For store hours www.shetlermilk.com
 or 231-258-8216

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| From Kalkaska: 6 miles East on M-72 1 mile South on Sigma Rd. 1/2 mile West on Tyler Rd. | From Grayling: 18 miles West on M-72 1 mile South on Sigma Rd. 1/2 mile West on Tyler Rd. |
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5436 Tyler Rd., SE
 Kalkaska, MI 49646
 231-258-8216

www.shetlermilk.com



**Our cows aren't on drugs,
 but they are on grass!**

ABOUT OUR FARM & FAMILY

Our 40 cow dairy farm is located in Kalkaska County in northern lower Michigan. We have been farming the same land since 1979. We've raised five children and love farming as a way of life.

Sustainable farming methods have always been used:

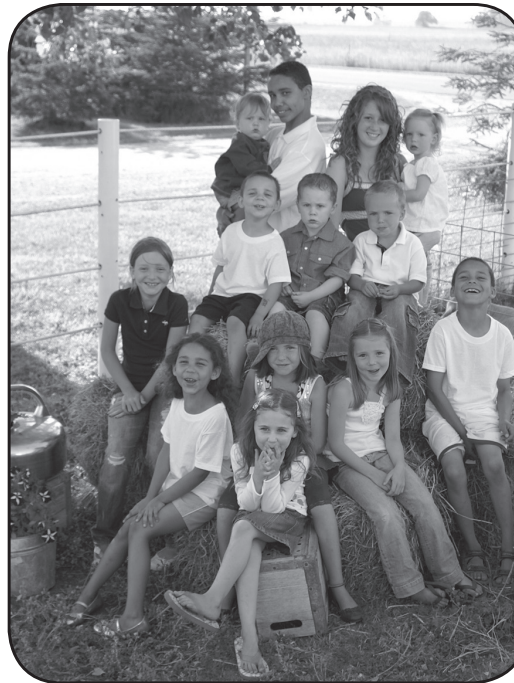
- Cows are grass fed.
- Pastured 5-7 months per year.
- Winter feeding consists of hay, haylage, and corn silage all grown on the farm.
- Grass fed milk & meat have more healthy fats like Omega 3 and CLA (conjugated linoleic acid)
- No antibiotics or hormones used.
- No synthetic fertilizers, herbicides or pesticides used.

Our philosophy is that healthy soil produces healthy food which produces healthy animals and people.



LET US BE YOUR PERSONAL FARMER!

Purchasing SHETLER FAMILY DAIRY products will give you the satisfaction of knowing you are investing in the health of your family and the future of small family farms.



Our Farming Future

FRESH "FROM MOO TO YOU"

Our cows are milked twice a day. Next, the milk is pasteurized at the standard low temperature of 145 degrees to maintain its maximum nutritional value.

Cream line milk is not homogenized, therefore it naturally separates into skim and cream, for easier digestion.

Returnable glass bottles are used for freshness and delicious taste. By recycling these glass bottles we are doing our part in the effort to keep waste out of landfills.

