

Our Story

Richard, AlyssaMarie Link and their 3 children began building their small Palouse farm in 2008. Since then, we have begun producing a small number of lambs, wool for hand-spinning, pastured broiler chickens, turkey and pastured chicken eggs for sale. Link'd Hearts Ranch poultry are free range, consuming grass, and a mix of barley, wheat, camelina meal and peas locally produced and sold by our neighbors Eric and Sheryl at Zakarison Partnership. Our poultry receive no antibiotics, hormones, or animal by-products in their ration. They are processed by Richard and AlyssaMarie Link under clean, sanitary conditions with a state inspection permit. This type of rearing and processing results in wholesome, delicious chickens rarely available to consumers. We are passionate about locally produced, quality food; and raising our livestock with care, using nature as our guide.

Customer Comments

"I appreciate what you do, we are thrilled to have a source for healthy chicken and very happy to support your family farm :)"

-Angie

"I didn't want another day to go by without telling you how much we loved the turkey you raised! It was definitely the best ever, and everyone at our table for Thanksgiving agreed. We look forward to another next year! We appreciate so much what you are doing at your farm and really pleased that we can get locally raised poultry."

-Ann

"So nice to have a chicken who grew up with such a nice family. Thank you very much for your service!!!"

-Tod

LINK'D HEARTS RANCH

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Hearts
Ranch

Pastured Poultry



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***Poultry - what we are
known for...***

Availability

All processing dates are subject to change. Poultry growth can be effected by weather conditions.

Customers are contacted 10 days prior to processing to schedule their pick up day.

Broiler Chickens

- Mid May
- Early June
- Early July
- Late July
- Mid August
- Mid September

Turkeys

- Mid October

Orders are taken beginning February 1st. Order early, we always sell out for the season by late spring. We always welcome names to our waiting list.

How To Order

Please fill out our Link'd Hearts Ranch 2016 Order Form, or if you prefer, contact Alyssa via email so we can order birds for rearing and processing during times most convenient for you. Chicken orders are non-binding for our customers, but please try to order birds only if you are relatively sure you can pick them up at our farm during our poultry processing dates. You will receive a confirmation email when you submit your order, and another prior to processing to arrange your final pick up time and day. The number of chickens available for each processing date is limited so orders will be accepted in the order they are received. If a date is full when your order is received, Alyssa will contact you.

Payment And Cost

Cost for all poultry in 2016 is \$4/ pound. All birds are sold as whole birds only. Broiler Chickens average 3 to 5 pounds, and Turkeys average 12-20 pounds.

Turkey orders require a \$30 non refundable deposit at the time of order.

Final payment is due when you pick up your poultry at the farm. Your personal check or cash are preferred. We only accept credit cards for purchases over \$75 in one transaction.

Processing And Pick Up

Pick up times are between 5:00 and 7:00 p.m and always on a Friday and Saturday. All poultry are chilled for at least an hour in an ice water bath after processing. Poultry orders are drained, placed in bags, weighed, and then loaded in the customers' coolers or cardboard boxes with ice when customers arrive to pick up at our farm. All orders must be picked up by the customer or their designee on the farm on the day of processing. We are unable to store poultry after this time as per state regulations. Thank you for your prompt pick up.

