

Rabbits4U - How we are Different

By Carla Carter

First of all, we aren't like those other companies. We are a bunch of homesteaders, farmers and backyard producers who like to raise our own meat for our own dinner tables. We do this because we want to most healthy meat that we can have for our families and we know that in order to do this, we know how to do it best!

We don't just produce on demand. We produce what we can for ourselves and we often produce some extra for others. Sometimes it's for our neighbors or for you!

Producing in this way means that our inventories aren't always available. We don't have mass quantities of products, because we aren't large commercial factories that raise animals in unhealthy environments. Therefore our quantities may be limited and only at certain times of the year.

What we offer you is what we have available. It may come from a producer in Minnesota who has a bull who got into a fight with another bull and broke his shoulder. They have no choice now but to put him down. Or a cow in Kansas who is limping and has apparently sprained or broken a leg and isn't getting better and now needs to be put down. It may be a goat or a sheep that gets caught in a fence or gate and hangs themselves on a cold day and is found early one morning frozen.

Or it may be baby rabbits (pinkies) that were born on the wire and froze to death. Baby pigs that were born outside of their pen and also froze. Or a young calf that was born premature and couldn't live because it's lungs were too immature. There is other situations where a young calf may be stepped on by its mother or another cow and it doesn't make it.

Rather than dispose of these animals that are perfectly good, we butcher them or offer them as frozen whole prey to you. But it means that only certain stock is available on certain farms or through certain producers.

Some things are seasonal such as the ducks and are not available year round. Lambing season is in the first of the year so more lambs are available then.

We do our best to only offer viable meat that has been deceased less than 24 hours. That is our rule. Nothing older than that is used. We don't sell anything that died from sickness or disease. We don't sell anything that was given any type of synthetic drugs or antibiotics.

If an animal is pasture raised we will tell you that. If they are organic we will tell you that. We won't lie to you because we want you to get what you pay for. We also want you to be a good happy customer.

I hope this helps you to understand. We will do our best to get you the best shipping prices whenever we can. BUT in order to get you the products that you want, you may have to pay more shipping. If our producer in Ohio doesn't have sheep for sale, you may have to pay for the sheep to be shipped from Minnesota.

Let us know if there is something that you would like to see us carry and if it is possible we'll try. We are excited to keep expanding and adding new producers to add lots of new inventory and variety to our product offering. We understanding that keeping up with the varying inventory levels and who has what can be confusing. Please check out our Facebook group for more information. We try to keep that current. Or just get in touch with me. I try to know what is going in, TRY being the operative word there.

Keep in touch. Things change all the time! Thanks for your interest. We look forward to serving you.

