

Pigs: Pricing and Order Form

Contact: 206.940.2040 or Harvest@farmsteadmeatsmith.com for questions and scheduling

Please fill-in this sheet entirely. We are not responsible for order confusion. We will let you know when cures are finished; the order should be picked up within 5 days or we charge \$2 for each additional day for cold storage.

All pricing includes permitted on-farm observation of farmer, and one farmer's assistant (i.e. spouse, farm intern, animal buyer, etc.). If you desire a wider audience and formal education please see our education brochure & service agreement for details. A 2.5% customer 'share' purchase fee (or \$5 flat fee) applies for invoicing and communicating with customers of farmer.

Slaughter



Basic Slaughter Rate: \$.80/pound on hanging weight, \$160/pig minimum. Single-dunk pigs, \$75/pig minimum.

Check Desired Offal Harvest ___kidneys ___heart ___liver ___spleen ___caul fat ___leaf fat ___Lights (Lungs)

*A standard meat hanging fee is \$20/carcass.

Extra Charges:

*We reserve the right to charge, at our discretion, for any unforeseen challenge to a clean, efficient slaughter environment (i.e. weak water pressure, farm animal interference, failure to properly pen animals, excessive distance from pen to driveway for slaughter truck, etc).

Specialty Harvesting

___Blood Harvest, \$15 ___Tongue, \$5 ___Stomach, \$20



Butchery & Charcuterie

Basic Cut and Wrap: 95¢/lb., \$100/pig min.

Tell us the number in your family: _____ Do you prefer roasts, chops or a proportionate number of both?

All orders receive spareribs, shoulder ribs, trotters, jowls, head, skin trimmings, bone and ground lard.

Do you want any sausage, ground or stew-meat? If yes, we'll use 25-50% the available shoulder/sirloin.

Ground meat is \$1.75/lb, Min. \$15. Stew-meat is \$1/lb. Sausage is \$3.50/lb bulk or \$4.50/lb, cased (circle your choice)

Bulk Sausage Min. \$35; Cased Sausage Min. \$67.50.

We prefer to do a seasonal herb, sweet Italian or basic breakfast banger. Please let us know which of these you'd like or a combo package.

Consider this option

The Simple Butcher:

Most common order. We'll give you half roasts/ half chops, seasonal bacon, brined & smoked ham/hocks and grind half the shoulder/sirloin.

Specialty Curing: ___*Guanciale, \$20/cheek ___*Smoked Bacon, \$5/lb for Winter-Style or Pancetta (\$40min/belly); \$6/lb for Summer (\$50min). (circle preference) ___*Brined and Smoked hams & hocks, \$75/pig ___*Prosciutto, \$50/leg (includes bus tub +salt for your curing OR \$100/leg cured ready for you to hang ___*Should you complete these items yourself the price is discounted 30%. If finishing bacon or guanciale, please provide your own bus tubs upon pickup. If finishing ham yourself, please provide one-two new five gallon buckets/cambros upon pickup. Otherwise we sell them for \$12/tub or \$35/cambro. Note: Cost for curing smaller pigs is reduced additionally by 20%. ***Our summer bacon is sliced & wrapped for the freezer. Our winter bacon is preserved to hang in your kitchen whole and may be slightly saltie for traditional cookery. Winter bacon, prosciutto and guanciale offered only October-March, or once fly population disappears.**

Specialty Cookery (for class settings only): ___ Bone Stock, \$80/pig ___Rillettes, \$12/lb (Avg. yield: 8 lbs/4 qts.) ___Cooking lard (rendered leaf fat), \$20 ___Blood Sausage, \$12/lb (Avg. yield: 8-12 lbs.) ___Fromage de Tête, or Head Cheese, \$12/lb (Avg. yield: 10 lbs/4 terrines) ___Country Liver Patê Terrine: \$12/lb (Avg. yield: 8-12 pounds)

-Your order (and any of your customers) is due 48 hours before harvest to ensure we can accommodate your wishes. IF WE DO NOT HEAR FROM YOU WE WILL ASSUME A "SIMPLE BUTCHER" ORDER.

Customer/Farm Name: _____

Quantity processed: (whole/half pig, etc.) _____

Reachable number/email: _____

May we send you our occasional email newsletter: yes

I agree to all pricing and conditions herein, signed _____

Many thanks! Farmstead Meatsmith