

Sheep, Goat and Deer: 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 your order is finished; the order should be picked up within 5 days or we charge \$1 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/animal. For 2 or more: \$70/animal

Basic package includes the kill (except in the case of hunted deer), skinning, evisceration, delivery of carcass to fridge and the basic offal harvest: (check below all that apply) We leave the innards on your farm for your disposal.

__kidneys __heart __liver __spleen __caul fat __leaf fat __Fries (Testicles) __Lights (Lungs)

*Standard meat hanging fee is \$10 per carcass

Specialty Harvesting

__Head Skinning, \$10 __Brain Extraction, \$10 __Blood Harvest, \$15 __Tongue, \$5 __Stomach, \$15
__Tan-Ready Hide Skinning (i.e. hide removal without holes, trim and light rinse), \$15 __Other_____

Extra Charges: -Animal catching/chasing, \$25 -Excessively unclean or unshorn wool, \$15

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



Butchery

Basic cut and Wrap: \$1/lb., minimum charge per animal of \$65

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

All orders receive spare ribs, bones and chest/brisket.

All shoulder/sirloin will be cut into roasts.

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 \$4.50/lb bulk or \$5.50/lb, cased (circle one, min.15lbs)

We add pork back fat to all sausage. Back fat is sourced from naturally raised, pastured pigs raised on Vashon.

Dedicating a whole animal to sausage/grinding reduces the cost of butchery by 50%; we charge for pounds ground or sausage plus add a flat fee of \$10 for bone wrapping.

Any sausage preferences?

Do you want your suet (leaf fat)?

Consider this option

The Simple Butcher:

Most common order. We'll give you half roasts/ half chops and, if ordering at

Customer/Farm Name: _____

Quantity processed: (half, whole, multiple lambs, etc.) _____

Reachable number & email: _____

May we send you our occasional email newsletter: yes

I agree to all pricing and conditions herein, signed _____

-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 CUT-N-WRAP JOB WITH HALF ROASTS/HALF CHOPS.

*Many thanks!
Farmstead Meatsmith*