

Tamworth Meatsmith



From the Pacific
Northwest's
Vashon Island
...to your farm.

Education in Traditional Slaughter, **Butchery** and **Curing**



Traditional knowledge is passed on by hand. In our classes, we hand-down our knowledge to you using the simplest tool we know: your hands.

With your animals we can teach you to slaughter, butcher and cure lamb, goat, pigs & poultry. Be equipped from then on to do your own animal harvesting.

Slaughter: Brandon drives to you and we harvest your animals on the field they were raised on. This provides low stress for everyone and a calm death for the animal.

Butchery & Curing: Brandon brings the animals back here to our walk-in refrigerator where they hang an appropriate length of time (overnight for pigs, a week for ruminants) and you come to our butcher shop for your hands-on education. We provide simple but extravagant meals each day, relevant to the tasks of that day.



Testimonial:

"I just had to write and thank you for one of the most profound experiences of my life. I never thought when I endeavored to raise Tamworths that the butchery experience would be as amazing and fulfilling as actually raising the animals. I cannot thank you enough for your kind presence and the care and thoughtfulness that goes into your work. Because of you and your talents we were able to pay homage and honor every ounce of flesh; my animals became educational ambassadors, not just cuts of meat. This, to me, could not mean more. I pride myself on the care of my animals and each and everyone one is loved, even if they are destined for my dinner table. You showed me this love, energy, and passion does pay off through supremely healthy

animals and the highest of quality. I will think of you and this experience fondly and anticipate our future work with one another. I can't wait till the next butcher date."

-Nicole, Washington



Philosophy

We believe that the responsible stewardship behind pasture-based, small-scale farming does not end when the animal dies. It must also inform slaughter, butchery, and meat cookery to reach fruition not only in good health and a greener planet, but in good kitchen economy and delight around the table. Our goal, then, from the moment of slaughter is to ensure that your commitment to sustainable farming results in meals that sustain your enjoyment of the food you work so hard to grow.



Our approach is unparalleled in the country.

We help you build your field infrastructure and restore your kitchen economy.

Our education is full-scale covering:

- ♦ facilities & equipment acquisition
- ♦ traditional cookery
- ♦ natural (no-nitrite) meat preservation
- ♦ knife-in-hand training all day
- ♦ photography and film-taking are expected and encouraged all day.



2 class options, both alike in intimacy:

- **Private Tutorial or Small-Group Practicum:**

Farmstead Meatsmith is unique in its desire to share the lost and dying arts of farm abattoir, culinary butchery and peasant charcuterie. We offer the unique experience of a hands-on solo private tutorial of our methods, including the knife in your hand all day. We can also accommodate 3-4 people in hands-on small group practicums on slaughter (day 1), butchery/curing (day 2) and charcuterie/sausage (optional day 3), making for either two- or three-day events.

- **Public Classes:**

If the farmer wishes, we use his animals as material to teach our craft to a broader base of interested students across the country, up to 8 hands-on students.



For public or private events, we provide discounts for every paying student that signs up. The farmer's processing cost is lowered, students get to learn and Meatsmith reaches more customers. It's the ultimate win-win-win. Read the orange box (next page) for educational ticket costs. Read the blue box for processing discount details.

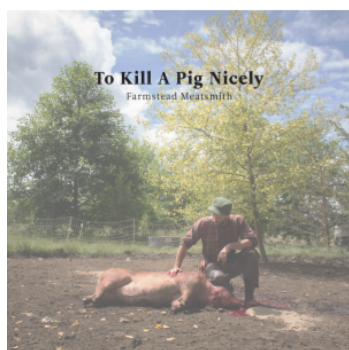


Don't muzzle the ox while it treads the grain.

All classes also include farm feasts straight from the animals we are working on. Expect us to utilize the liver, kidneys, heart, skirt and hanger steaks and, should a 3rd sausage/charcuterie day

be desired, 3-4 pounds of shoulder meat per person. We'll deduct \$9/pound for this shoulder meat off your total. We want everyone to go home with 3 pounds of sausage they stuff and link.

Also, our classes include take-home materials. All our students receive every Butcher's Salt e-chapter plus our pig slaughter and knife sharpening films, a \$170 value.



Your education will save on processing, now as well as in the future.

For each paying student you receive 10% off your processing total, up to 80% off.

For private events, we work with 1 pig or 2 sheep/goats keeping our ratio at no more than 4 students per pig or 2 students per small ruminant. Public class size is usually 8 hands-on students, which works well with either 2 pigs or 4 sheep/goats. Slaughter is Day 1; Butchery/Curing is Day 2. If you desire sausage and other charcuterie, this may comprise Day 3. Ticket prices for each day of class will be finalized for each job individually, but generally follow the orange box below.

For the public class we need minimum 12 weeks advanced notice. The hosting farm and Farmstead Meatsmith both agree to advertise for all classes wherever possible. Farmstead Meatsmith takes all final reservations. After processing discounts, all travel and personal education costs must remain in full.

Hands-On Education Costs, per person, per event:

***Private Events: 2-Day option; \$590 for hosting farmer, \$760 for all other students**
3-Day option; \$910 for hosting farmer, \$1,080 for all other students

- Minimum requirement is 3 students for \$2,110 for 2 days, or \$3,070 for 3 days. Private sessions—1 student or 1 couple—follow these minimums, less 20%.

***Public Classes: 3-Day; \$910 for hosting farmer, \$1,080 for all other students**

- Minimum charge is \$3,070 for up to 3 students.

All pricing reflects individual education tickets and what the hosting farm is responsible to pay should classes not fill to meet the minimum. Travel costs and processing charges are delineated elsewhere and separate from these education fees.

Any student not able to attend all days of an event can attend at \$465/day for slaughter and butchery days or \$490 for sausage day. This includes all meals, sausage and films/e-chapters.



Our classes are unsurpassed in this country in depth and breadth. Our students are prepared by a hands-on experience that is not divided into amateur or professional 'levels.' All come and learn from the bottom up how to slaughter and sort a live animal to fit and flavor their pots, pans and ovens. In these classes you have the knife in hand all day, breaking down a live animal and full carcass with Brandon's detailed guidance. With Brandon's teaching on-site, our take-home materials and the meals to prove our pudding, you will be ready to tackle any home harvest goal.

In Practice

MeatSmith education is unparalleled in the butchering industry. For starters no one else offers hands-on courses in traditional, humane, species-specific on-farm slaughter. In the butcher shop, our carbon-steel knives and cleavers-only (no band saws, mallets or chain-mail) approach ensures we employ artistic and economic skill with every cut. The cowboy and rock-star are left behind; Brandon prefers to bring you the much more unassuming yet empowering way of the peasant, where family provision is priority.

Our classes stand alone in their ability to equip the homesteader in good meat processing. Nowhere else amongst butcher shops and kitchen classes will you encounter the abundance of manual, anecdotal and experiential knowledge as in a day's work with Brandon.



London Florida
New Hampshire
North Carolina
ARKANSAS

Brandon
speaks
across the
country.

Mississippi Utah **Montana** Oregon Washington
Colorado California

*Bring Brandon to
your region and
spread the harvest.*

For conferences, crowd events, keynote addresses, lecture series, learning farms, etc. Brandon can speak volumes from one hour of time to one or more days. Speaking can cover any topic related to the harvest of animals and can include some demonstration for students if you supply a ready animal or carcass.

Speaking CV: Savory Institute, London; Wise Traditions Natl. Conference, Santa Clara; Washington Tilth Conference; American Devon Cattle Association National Conference, North Carolina; Healthy Life Summit, on-line virtual conference.

See <https://www.youtube.com/watch?v=OY1U94p34dw> for sample talk.

❖Speaking/Demo Costs, per day (plus travel expenses):

◆Puget Sound: \$1,000 ◆WA State: \$2,000 ◆Outside WA State: \$3,000



About Us

We are a family owned and operated business, with extensive experience in small-scale meat production and processing. Vashon Island is our home where we have farmed with our 5 children and community for 8 years. We have found abundant life in working with our food. It is our joy to impart this to your family and community. Do not hesitate to call or email us with the unique needs of your farm.

206.940.2040 or Harvest@farmsteadmeatSmith.com. Also visit anatomyofthrift.com and farmsteadmeatSmith.com for more testimonials, films, products and fruit of our work.

Sincerely, Brandon and Lauren Sheard