

Sheep•Goat•Deer Package 2017



Slaughter

•**Basic Slaughter Rate: \$80/animal. 2-4 minimum, depending on location:**

This package includes the kill (except in the case of hunted deer), skinning, evisceration, delivery of carcass to refrigerator and the basic offal harvest.

•**Circle Desired Offal Harvest:** kidneys, heart, liver, spleen, caul fat, Fries (Testicles), Lights (Lungs)

•**Specialty Harvesting:** Head Skinning \$10, Tongue \$5, Stomach rinse \$15

*Standard meat hanging fee is \$10/carcass.



Please note: For the best yield, the physiology of the carcass shapes the cuts as much as the knife does.
By working with and not against the carcass, we ensure you receive *100% of hanging weight*.

Butchery

Basic Cut and Wrap: \$1/lb (\$75 per animal min). How many family members to cut for: _____

Cuts you receive from one Lamb, Goat, or Deer:

- Chops 14-18
- Sirloin roasts 2-4
- Shoulder roasts 2-4
- 2 Loin roasts
- 1-2 Breasts
- Neck
- 4 Shanks
- Stock bones
- Spare ribs
- Leg roasts 2-4

Sausage (for large carcasses)

•**Herb sausage:** \$4.50/lb bulk (15 lb min) or cased \$5.50/lb (15 lb min). *Please circle preference for bulk or cased.* If you opt out of sausage mark a preference below.

Ground Lamb preferred (\$1.75/lb, \$15 min) Stew meat preferred (\$1/lb)

*We add pork back fat to all lamb sausage. Back fat is sourced from naturally raised pigs grown on Vashon. Dedicating a whole animal to sausage or grinding reduces the cost of butchery by 50%; we charge for pounds ground or sausage plus a flat fee of \$10 for bone wrapping.

NOTES:

Customer/Farm Name: _____

Quantity processed: (whole/half lamb etc.) _____

Reachable number/email: _____

May we send you our occasional email newsletter: yes

I agree to all pricing and conditions herein, signed _____

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 contact you after slaughter to schedule a time for pick up; the order should be picked up within 5 days or we charge \$1/animal 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.

206.940.2040



27712 140th Ave SW, Vashon, WA 98070



farmsteadmeatSmith.com