



Hello and thank you very much for connecting with us.

If you've contacted us you already know the unique processing approach Farmstead Meatsmith supplies to our Puget Sound customers. Here are a few more details specific to our pork harvesting methods that we think will help you envision how a harvest with us will go, as well as a description of the documents included in this inquiry package.

Included is our pork processing order form, which includes your full range of harvest options with us and our pricing. You'll notice our slaughter charges are higher than other local custom processors because we are the only on-farm slaughter in our region that leaves the skin on pigs. We do this for the way it impacts later processes in our butcher shop and your kitchen (no nitrite curing, more back fat, crackling on roasts, etc). Plus, saving the skin means more hanging weight (30-40% roughly). We also give you back your head and feet, plus any offal you desire. Brandon cleans the carcass completely and renders every inch of it edible.

We bring the carcasses back here and butcher them. Here too, you benefit as we never trim, again unlike conventional practice, which discards 20-30% more of your animal (whatever fat was left after slaughter). We truly give you back 100% of your hanging weight.

After a handful of days when the bacon/cures are done curing you can pick everything up here. Of course, you can do your own cures too if you like with our guidance.

I have also attached our service agreement, which outlines details to keep in mind about the harvest plus our travel costs. A ferry fee runs around \$20 and the road travel is \$.55/mile past the ferry dock. The pig pen should border a drivable surface or parking space for Brandon to pull up his box truck alongside. If it isn't, please be on hand, strong and with a loading cart or tractor, to help him transport the pigs to his truck from the pen once they are shot and bled out. This is a detail some farmers neglect, so please check out our service agreement on this note. The pigs should have their evening food withheld the night before slaughter, as well as the morning meal and water withheld the morning of.





One other note concerns our traditional curing methods. We ensure that your winter bacon, prosciuttos, guanciales, hams and hocks are all cured—as in preserved—to hang whole in your kitchen until the end of the world or until it is eaten. This ensures better tasting, natural products that can be used in multiple culinary ways. We think the versatility, health-consciousness, aesthetic (both visual and culinary) and affordability in our curing-style will make your kitchen richer for your investment. Because this is old-world curing, the final products will taste saltier than the conventional items of the same name. They may require an adjustment to your palate. Meat products that have been preserved necessitate a salt level that is not commonplace in the modern grocery culture. Please know Brandon tries all bellies before he slices or smokes and hang them, and they all meet his well-developed standard of taste. We certainly love the flavor and wouldn't call it 'salty.' The sugars, smoke and (obviously) the quality pork, together create a transcendent taste that is other than the individual ingredients used. Most of our customers love the 'new' old taste; a select few don't. Please keep in mind our priorities (taste, economy, simplicity of ingredients) and we hope you can love the Meatsmith difference.

Let us know if you've got any further questions. To ensure quality is delivered with each order, Brandon is a one-man show for all killing, cutting and curing tasks. We sincerely thank you for your support of our small family business.

Please also give us an idea of your harvest timeframe. Fall is our busy season, so if you want a harvest between September and December, please let us know at least 3 months ahead of time.

*Please send back this signed service agreement and your order form in the next week and I will lock in that date. We need the order form for scheduling purposes, so please send that in as soon as you can. If you are familiar with this process, I also have included a blank order form if you prefer a simpler way to communicate your order, however I would still glance at the original for all pricing and options.*

Thank you again for your inquiry. We hope to work with you soon.

Brandon and Lauren Sheard

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