

Pork Package for Autumn and Winter 2020-21

Seasonality shapes not only our produce, but our harvesting. For traditional butchers, this means winter preservation. Accordingly, we salt bacon, guanciale and prosciutto to hang whole in your kitchen indefinitely. We smoke bacon, hams and hocks with Vashon cherry, alder and madrone. Sausages receive warm spices and the last of the fresh herbs. Don't hesitate to ask us how to utilize the unabridged harvest of your pig.

For traditional curing, all orders require a month to complete
PAYMENT IS DUE ONE WEEK AFTER SLAUGHTER

Slaughter

- **Basic Slaughter Rate: \$.80/lb on hanging weight with a \$160/pig min.** Smaller pigs requiring only a single dunk/\$75 min. Pigs needing torching instead of scalding are \$.90/lb.
- Check Desired Offal Harvest: __kidneys __heart __liver __spleen __caul fat __lungs __bladder
- Specialty Harvesting: __Blood Harvest \$15, __Tongue \$3, __Stomach \$20
- *Standard meat hanging fee is \$20/carcass.

Please note: For the best yield, the physiology of the pig 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*.

Side Butchery

Basic Cut and Wrap: \$.95/lb (\$100 per pig min). How many family members to cut for: _____

Cuts you receive from one side of pork (half a pig):

- | | | |
|-------------------------------|---|-------------------------|
| • 8-12 chops | • 1-2 loin roasts | • Stock bones, brisket |
| • 1/2 head | • Ground leaf fat (ready to render into lard) | • Two trotters |
| • 1 tenderloin, 1 skirt steak | • 3-8 shoulder roasts | • 1 roll of back fat |
| • Skin trimmings | | • Spare & shoulder ribs |

Curing & Sausage

(pigs not receiving any cured/specialty items, require a \$50 wrapping surcharge)

Items you receive from **one side of pork**: (Strike out any of the items below and the corresponding cut will be wrapped uncured)

- **MeatSmith sausage** \$4.25/lb bulk (10 lb min) or cased \$7.50/lb (20 lb min). Please circle preference for bulk or cased. If you opt out of sausage, mark a preference below.

Ground Pork preferred \$2.00/lb Stew meat preferred \$1/lb

- **Bacon**, cured & smoked \$6/lb (9 lb min). Our winter bacon is an entire pork belly, preserved (not flavored) to hang in your kitchen whole for you to slice as needed. The curing agent is natural sea salt (no synthetic ingredients used) so will taste saltier than conventional bacon.

Alternative option: Bacon sliced and frozen \$7.50/lb, (9 lb min).

- 2-3 **Hocks & 1 Ham**. Both brined and smoked; ham for roasting. \$55 flat

Alternative option: Prosciutto. \$75 minimum for legs up to 10 lbs. Each additional lb is \$4. Cured by Brandon for four weeks. Ready to hang in your kitchen for its 2+ year aging process. (Necessitates lard rendering for sugna—a flour/lard paste for finishing the leg.)

- **Guanciale** (cured jowl, ready to hang). \$20
- **Lard rendered**. \$15 (for half pig, \$30 for whole)

Many Thanks,

Farmstead Meatsmith

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. I have read the Meatsmith Pork Harvesting Document:
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 let you know when cures are finished; the order should be picked up within 5 days or we charge \$2/pig 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. Customers of farmers working with us agree to read our Pork Harvesting Document that we share with all farmers we work with. This will ensure a proper understanding to all customers on the Meatsmith difference in specialty, difference, cost, and outcome of the Meatsmith approach and products.