Sheep•Goat•Deer Package 2020-21

Slaughter

• Basic Slaughter Rate: $1/lb; $80 per animal min.; 2-4 animal 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), hide

• Specialty Harvesting: Head Skinning $10, Tongue $3, Stomach rinse $15
  *Standard meat hanging fee is $10/carcass. **We charge an extra fee for excessively hair/dirty deer carcasses.

• 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.

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