



## **Student Signup Information and Policies**

Greetings, and thank you for your interest in Farmstead Meatsmith's livestock harvesting and processing classes. Below you will find all the "housekeeping" details of signing up for these events.

### **Payment:**

We offer multiple methods of payment for our classes. Unless otherwise stated on the class webpages, students have the option for paying directly through Paypal via each class webpage or sending us a check personally. Please make all checks out to "Farmstead Meatsmith."

We prefer full payment up front, but if you need to break up payment into installments, we accept deposits of 50% at the time of class sign-up. This can be sent in check form as well and will secure a spot in the class(es) you sign up for.

If you choose the deposit payment option, your balance of payment is due at least one month prior to the class. All deposits are non-refundable. If you sign up for a class within 2 weeks of the start-time, please get the full payment to us as soon as possible and we'll hold a spot for you.

### **Arrangements and Communication:**

Our classes take place all over the Pacific Northwest. Roughly half of them take place here on Vashon Island at a local farm or at our butcher shop. The other half are located in many beautiful and diverse regions from the northern most islands of Washington State to the southern border of Oregon. If we are at a distant site, for planning purposes we will always give you the city/town—and usually the name of the farm—of our destination on the course description webpage.

Often these classes are at private residences and to respect the privacy of these homesteaders, we choose never to make their home addresses public. Instead we send out an email 2-3 days prior to all those who have signed up and paid (***make sure you send us your email address at time of sign-up: email us at [community@farmsteadmeatsmith.com](mailto:community@farmsteadmeatsmith.com)***), and here we give registered students final class details (what to wear and bring, Brandon's cell phone number, lunch details, etc.) along with the address of the farm we will be gathering at. Please do not be alarmed if you don't hear from us until this time.

If you are traveling to one of these destination classes, you are responsible for



reserving your own lodging. On rare occasions, we've had hosting farmers open up their land for camping students, but Farmstead Meatsmith cannot make these arrangements. We have an 'out-of-towners' webpage under our Education section with traveling advice to Vashon and abroad.

### **Refunds and Class Cancellation:**

We understand that extenuating circumstances do arise and may prevent you from attending a class you've already paid for. If you can notify us one month prior to the day of the class we can provide a refund of your ticket price, less an administration fee of 15% of the total. If you notify us of your need to cancel within one month of your course commencement, your payment is not refundable. These classes are highly sought after and we often turn down potential students in order to save a spot for you. **Please do not schedule these contingent upon you 'getting off work'...be sure you have that covered well in advance.**

We are happy to report that we've never had to cancel a class that students have signed up for. In the unlikely event that we are forced to cancel a course you will promptly receive notice and a full refund. If you like, we can also record your payment as a credit to any future course.

Many thanks for your interest and we hope to see you soon!  
Naturally,  
The Sheards

*Farmstead Meatsmith*