

Pork Package for Spring and Summer 2021

Seasonality shapes not only our produce, but our harvesting. For traditional butchers, prosciuttos and smoking are left with the cold weather. Our new spring and summer climate turns us to the dried spices, mild green bacon, fresh sausages and brined roasting hams.

Slaughter

- **Basic Slaughter Rate: \$.80/lb on hanging weight with a \$160 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 \$5, __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 | • Slabs of back fat |
| • Skin trimmings | | • Spareribs |

Curing & Sausage

Items you receive from one side of pork:

(Strike out any of the items below and the corresponding cut will be wrapped uncured.)

- Farmstead 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 \$1.75/lb Stew meat preferred \$1/lb

- Green Bacon (bacon will be smoked if weather permits), sliced. \$7.50/lb (9 lb min).
- 2-3 Brined Hocks & 1 Green Roasting Ham. \$45
- Guanciale from the jowl, cured and ready to hang. \$20
- Rendered leaf lard. \$15

Many Thanks,

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, 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.

206.940.2040



farmsteadmeatSmith.com



harvest@farmsteadmeatSmith.com

Farmstead MeatSmith