



Farmstead Meatsmith Service Contract

Thank you for inquiring into our harvesting services and unique education thereof. We pride ourselves in tailoring each job to fit the unique needs of your farm or homestead. Therefore, there are a few guidelines we operate by to ensure a level of consistency and expectation on both our ends. Experience has taught us that the points below ensure the most efficient planning and execution of your livestock processing job.

What you need available to us on-site for slaughter:

- Running water via outdoor hose *with pressure* near corral or pen.
- Pigs/lambs need to be near the parking site of the slaughter truck so as to avoid hauling dead carcasses to the truck over long distances. Pig pen needs to be within 5-10 feet of truck parking access. *See below for fees if this need is not met.* If it is impossible to keep pigs near truck access, please provide one able bodied man at our disposal all day and a strong wheelbarrow to help transport dead pigs from pen to truck.
- Lambs/cows need to be penned in a tight, secure holding pen. Chasing ruminants is not an option. *See below for charges if tracking or corralling livestock is required.*
- For pigs, please withhold feed the morning of slaughter, and water the morning of and the night before. This helps with the kill shot.
- All beef slaughter jobs require one farmer onsite with a tractor to transport dead carcass from corral to our truck winch.

***We reserve the right to charge, at our discretion, for any unforeseen challenge to a clean, efficient slaughter environment (for example, weak water pressure, farm animal interference, failure to properly pen animals, excessive distance from pen to driveway for slaughter truck, etc.)**



Charcuterie

Traditional charcuterie has the risk of spoilage. Modern curing methods have reduced this risk, and flavor along with it. We cannot be held liable for your meat's curing outcome, should you take this step on yourself. You agree to cure at your own "risk of rot." You, the farmer, will also communicate this to any purchasers of this meat, as we cannot be held liable for their curing outcomes either, should they take on this project. This being stated, our experience finds all motivated farmers fully capable of producing the finest charcuterie. We encourage, with our guidance, all manner of meat curing and preservation.



**A Note on Mold:* If, or hopefully when, you see mold on your hanging cured products, do not be anxious about it. Mold is not a sign of putrefaction, so your bacon/guanciale/prosciutto, etc. is not spoiled. In fact, mold is a sign that the pH of the meat is low, which only enhances its keepability. All the meat that we cure for your kitchen will grow mold. For us, (using both science and history to aid our methods) this makes it clear that a cure is not going bad, but going good.

So do not dispose of it. In addition to acidity, the mold indicates that you hung the leg in a good place. It is humid enough to prevent premature drying of the exterior and consequent salt rust. While it is not necessary, you can wipe the mold off with a paper towel or clean kitchen cloth dipped in distilled or apple cider vinegar. Mold needs oxygen, so it does not penetrate the meat. It is only on the surface. When it comes time to eat, say a prosciutto, you can cut away the affected areas and consume the beautifully preserve flesh underneath.

We hope this eases your mind at the outset of working with us. If you do encounter mold we cannot accept requests for refunds on these products from you any customer you are working with.

Education pricing: Participants and Spectators

Please check or circle which option you expect to hire us for:

- No education**, just processing.
- Casual observation** of 1-2 farmers. Included with hired services. This is not a demonstration-style ‘class’; we still work quickly and efficiently with the animal owners’ viewing permitted. Offered for on-farm jobs. Our butcher shop is closed to observers.
- Private Practicum for 1:** Exclusive hands-on instruction with Brandon
- Small Group Private Practicum:** Intimate learning environment offered to farmer and up to 7 other students.

I’m hosting a private and WILL be a hands-on student

(Any other participants from your farm/family organization? Check: ___ Yes ___No. If yes, how many?: _____). A 50% education deposit for each person, each day, is due here with your \$75 processing deposit).

I’m hosting a private and WILL NOT be a hands-on student

Public Hands-on 3-day Class: Offered to farmer on a private basis with our closest customers as we (MeatSmith) have need of public class material. Processing discounts to farmer will apply. Check here and circle if you (farmer) will be a hands-on student yourself: yes or no.



Public Out-of-State Observational Class: Offered to one farmer (hands-on) and 2 others. Will include advance consultation and class ticket sales to be deducted from total. Total price is as specified according to private email thread with farmer.

❖ Circle the box below that your class pricing will follow:

****You agree to pay your minimum charge should the class size minimum not be met and you still want to make a private or small group educational event happen. Otherwise, so as to prevent cancelling the job entirely, we can still process the animals and eliminate the education element.**

Pricing Table for all Custom Hands-On Education Events

	Private; 1-2 ppl.	Class; 3+ ppl.	Minimum Req.
1-Day	\$750/student	\$500/student	\$1,500
2-Day	\$1,387.50/student	\$925/student	\$2,775
3-Day	\$2,100/student	\$1,400/student	\$4,200

All pricing reflects individual education tickets and what the hosting farm is responsible to pay should classes not fill to meet the minimum. Travel costs and processing charges are delineated elsewhere and separate from these education fees.

This pricing includes hands-on education and all meals, sausage, films/e-chapters and a take-home package for each student. Farmers will also accrue 10% discount per student that attends each day, for all processing done on that day of class. For example, if 4 students attend on slaughter day, 40% will be discounted for the slaughter charges on the final bill.

Minor and Liability Policies

Minor Policy: Children of farmer are welcomed to observe all processing at a small distance. However, we are not liable for any accident that involves their persons. We leave judgment of emotional and physical maturity to the discretion of overseeing parent or guardian. Children 14 and older are also welcome to hands-on education, at the same ticket price as an adult, should a representative guardian find their child friendly to the content. A liability form must be signed by all participating minors under the age of 18.

Liability Policy: For hands-on classes and private instruction, forms will be signed by all students at the commencement of each day. Likewise, all observing farmers, family members and spectators must, by your signing of this contract, release us from liability to any accident that occurs on the day of your harvest.

By your signature below, you:



(A) WAIVE, RELEASE AND DISCHARGE us from all liability including but not limited to, liability arising from the negligence or fault of the entities or persons released, for my disability, personal injury, property damage, property theft, or actions of any kind **THE FOLLOWING ENTITIES OR PERSONS:** Farmstead Meatsmith, Brandon and Lauren Sheard, and any of our officers, interns, employees, involved family members, volunteers, representatives, and agents, the activity or event holders, activity or event sponsors, activity or event volunteers.

(B) INDEMNIFY, HOLD HARMLESS, AND PROMISE NOT TO SUE the entities or persons mentioned in this paragraph from any and all liabilities or claims made as a result of participation in or observation of this activity or event, whether caused by the negligence of release or otherwise.





(C) Acknowledge that this activity or event may carry with it the potential for serious injury. The risks may include, but are not limited to, those caused by facilities, equipment, condition of participants, actions of other people including, but not limited to, participants, volunteers, spectators, unsupervised children, event monitors, and/or producers of the event.

Payment, Fees and Refrigeration

- Our road travel fee is \$0.55 per mile.
- For all travel time, we charge \$25/hr. (round trip—first hour is free).
- For all jobs Brandon flies to, we charge \$75 for the Tools List and related consultation for equipping you.
- We forward to the customer all ferry fees incurred.
- As per our Education Document, for overnight traveling jobs, all food and lodging costs are to be covered by the farm or sponsoring group. Most lodging and food can be provided by the farmer him or herself. Brandon is happy to lodge and dine in your home if you are happy to host.
- Slaughter harvesting minimum is \$300, for any animal.
- Our meat storage fee is \$10/hook, per week (usually \$20/pig and \$10/lamb), and we transport all carcasses from slaughter site to our shop.
- We do not provide freezer space for longer than one week upon communicating that the job is finished and ready for pickup. After this we charge \$2 a day for pigs and \$1 a day for deer, sheep, goats, and poultry to hold meat.
- Payment for all jobs (minus the farmer's deposit) must be received at the time of pickup. Services and fees will be totaled by us, and a final invoice will be given to the farmer upon completion of each job. Cash or checks, made out to Farmstead Meatsmith, are then accepted.
- All payments are final and once the meat leaves our shop requests for refunds cannot for any reason be honored.
- Farmstead Meatsmith is grateful for any opportunity to promote what we do by way of film and digital media. By signing below you agree to the possibility of photographs being taken of you, your farm and your animals during the time of our work there. You agree to allow the photos, videos, or film likenesses of yourself and your farm (including all constituents thereof) to be used for any legitimate purposes by us, our photographer or our advertising networks. If you prefer to keep your profile private, please let us know ahead of time and we will certainly respect this preference.
- For all sheep needing corralling or chasing, we charge \$25/head. If we cannot process them at all after attempting their capture, we will still charge 50% of slaughter fee. All sheep need to be reasonably clean and shorn. \$15 per sheep will be charged for excessively unclean or unshorn wool.
- We reserve the right to charge for any unreasonable hosting farm challenge at our discretion.



-For all pigs needing to be dragged further than 10 feet from their pen to reach our box-truck, we apply a \$100 drag fee to each pig.

-For all pigs needing to be dunked in our extra-large scalding tank, we apply an extra \$100 to the slaughter cost. This usually applies to pigs weighing over approximately 450 pounds (live weight) but this is not an exact science. Brandon will determine this the day of the slaughter.

-Larger pigs that need to be torched instead of scalded will have a \$.90/lb slaughter fee.

-For all beef not corralled, a \$150/head charge is incurred for corraling/tracking.

-Non-refundable deposits of \$75 are required to confirm scheduling of all jobs due within 2 weeks of receipt of this contract.

-All pricing is non-negotiable. Pricing delineated in private correspondence/email and our order forms applies.

-For pork processing customers, you agree to ensure that any customer you are working with has read and agreed to the Pork Harvesting Document that we include in our first inquiry email. This will ensure their understanding of the level of specialty, difference, price and outcome in our Meatsmith approach and products.

-Please read and understand our Pricing and Order Forms. You agree to all prices therein. We charge 2.5% (or \$5 minimum flat rate) for invoicing and communicating with customers of all our customers for 'shares' they purchase. They will be billed this fee. We can divide travel fees accordingly amongst all customers. All terms within this service agreement and our order form applies to these customers. Farmers are responsible to pick-up for all their customers at once.

-Your order form (and any of your customers) is due 48 hours before harvest to ensure we can accommodate your wishes.

Confirmation

Please call or write us to book the date(s) of your next harvest! To confirm these dates of our service, we require a **\$75 deposit**, your **education deposit** if applicable (\$45/person), and **this signed contract**. ***Once this document is signed and sent to us, you agree not to change the date, terms of instruction, or number of animals to be processing. This is for your scheduling efficiency and ours, but please do call us for extenuating circumstances. If terms are changed by you last minute (within 24 hours upon our arrival), a \$50 change order fee may apply, as well as a revised pricing structure, depending on the nature of the change. In addition, an invoice cannot be expected the day-of slaughter, and may not come until time of pickup.



I have read, understood and agree to participate within the above guidelines,

Managing Farmer Signature (signing for all farmers and customers involved)

Date

Please provide us with the name, address (mailing and physical, if different), email and phone number(s) of farmer:
(If more than one farmer is managing your animals and hiring for our services, please include their contact info as well.)

Name, Farm & Address: _____

_____ Date(s) of Job: _____

_____ Animal type and quantity: _____

_____ Deposit Amount enclosed: _____

_____ Phone numbers(s): _____

Many thanks! We're delighted to be part of your next harvest,
Brandon and Lauren Sheard

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Farmstead Meatsmith

