

Pigs: Pricing and Order Form

Check all that you want. Call us ahead of time for clarifications. Changes can be made on the days of slaughter and butchery if you are present to make them. All pricing includes permitted observation of farmer, and one farmer's assistant (i.e. spouse, farm intern, animal buyer, etc.). If you desire a wider audience with formal education and guided participation, a formal class must be organized. Please notify us at least four weeks in advance and we will schedule accordingly.



Slaughter



Basic Slaughter Rate: \$180/animal. For 2 or more: \$160/animal

Basic package includes the kill, scalding, dehairing, evisceration, burial of waste on farm, delivery of carcass to fridge and the basic offal harvest: (check below all that apply) (Pot Belly Rate: \$140per; for 2+: \$120per)

☐kidneys ☐heart ☐liver ☐spleen ☐caul fat ☐leaf fat

*Vashon residents may expect that a standard meat hanging fee is \$20 per carcass, as per Vashon Market

Specialty Harvesting

☐Brain Extraction, \$10 ☐Blood Harvest, \$15 ☐Tongue, \$5

☐Stomach, \$20 ☐Lights (i.e. Lungs), \$5 ☐Other_____ (we price accordingly)

Extra Charges:

*We reserve the right to charge, at our discretion, for any unforeseen challenge to a clean, efficient slaughter environment (i.e. weak water pressure, farm animal interference, etc).



Butchery

Basic Cut and Wrap: 85¢/lb., minimum charge per animal of \$100

Options (add \$1/lb. extra for stew meat, \$6 each for boned out roasts & \$10 each for French roasts)

Head: ☐2 Jowls ☐2 Ears ☐Whole Head

Legs: ☐Leg Roasts ☐Leg Steaks ☐Hocks ☐Trotters ☐Tail ☐Whole

Shoulder: ☐Stew meat ☐Roasts (Boneless? Circle: y/n) ☐Ground

Ribs: ☐Rib chops ☐Rib roast (French? Circle: y/n)

Loin: ☐Loin chops ☐Loin roast (Boneless? Circle: y/n)

Belly: ☐Spareribs ☐Belly (Circle: left whole for curing bacon or cut to braise fresh)

Sirloin: ☐Sirloin chops ☐Stew meat ☐Roasts (Boneless? Circle: y/n) ☐Ground
__lbs. ground: \$1.50/lb, minimum charge of \$30.

__lbs. sausage: \$3.50/lb bulk, \$4.50/lb, cased (circle one) Minimum charge of \$35.

You will receive all bone carved from boneless roasts, stew meat and ground meat.

Practicum Option:

**We now offer private
and hands-on
slaughter & butchery
tutorials for Farmer
(and up to two
assistants) on your
harvest days!
Ask us for pricing.**

Specialty Cookery and Charcuterie:

Prices include labor, instruction, ingredients we provide and follow-up after we're gone.

We start and finish it together:

☐Blood Sausage, \$90 ☐Fromage de Tête (Head Cheese), \$50

We start together and you finish it yourself:

☐Guanciale (both cheeks), \$15 ☐Prosciutto, \$35 per leg ☐Bacon or Pancetta, \$15 per side of belly

☐Brined Hams n' Hocks, \$35 for two 5 gallon cambro's worth of brine ☐Bone Stock, \$20 ☐Rillettes, \$40