

MEAT CSA INFORMATION PACKET

PASTURE RAISED IN NORTH BEND, WA



UNDERSTANDING COSTS

We believe in transparency about pricing. When you buy meat shares directly from local farmers, you're investing in:

- Quality feed and humane animal care
- Fair wages for skilled farm workers
- Local processing facilities
- Sustainable farming practices

The total cost includes two parts:

1. **Farmer Payment:** Based on the animal's weight
2. **Processing Fee:** Includes slaughter, cutting, and packaging

Example:

For a whole hog weighing 150 lbs (carcass weight) at \$5/lb, you'd pay:

- Farmer: \$750 (150 lbs × \$5)
- Processor: ~\$125-150 (cutting fee + slaughter fee)

HOW MUCH MEAT DO YOU NEED?

Consider these factors to determine your ideal share size:

- Number of people in your household
- Weekly meals featuring meat
- Average portion sizes
- Storage capacity

Quick Calculator:

$$(\text{People}) \times (\text{Portion Size}) \times (\text{Meals Per Week}) \times 52 = \text{Yearly Need}$$

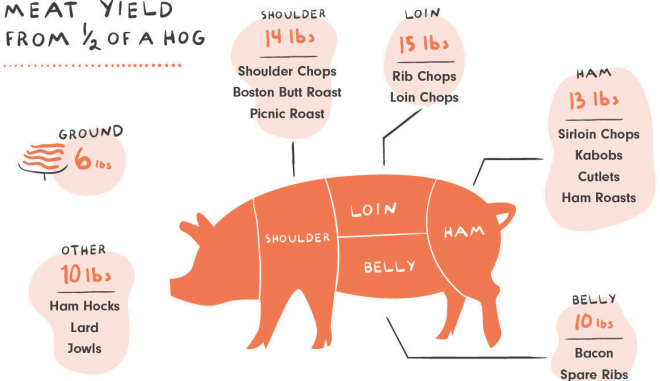
Remember: Starting with a smaller share is perfectly fine for your first time. You can always increase your order next season once you're comfortable with the process

WHICH SHARE IS RIGHT FOR ME?

Species share	Carcass weight # lbs you will pay for	Edible meat yield # lbs you will get
WHOLE BEEF	450- 600lbs	290- 390lbs
1/2 BEEF	225- 300lbs	145- 195lbs
1/4 BEEF	112- 150lbs	73- 96lbs
WHOLE HOG	125- 195lbs	85- 130lbs
1/2 HOG	62- 98lbs	43- 65lbs
WHOLE LAMB*	50- 75lbs	40- 65lbs

* Goats are similar, but weigh about 10-20 lbs less on average.

APPROXIMATE MEAT YIELD FROM 1/2 OF A HOG



WORKING WITH YOUR BUTCHER

You'll receive a "cut sheet" to specify your preferences. Don't hesitate to:

- Ask questions about unfamiliar cuts
- Discuss your cooking style
- Mention your typical serving sizes
- Request specific thickness or portion sizes

UNDERSTANDING YOUR CUTS

When you purchase a meat share, you'll work with a butcher to customize your cuts. Options include:

Standard Cuts	Bonus Items (Optional)	Value-Added Options
<ul style="list-style-type: none"> • Steaks/Chops • Roasts • Ground meat • Stew meat 	<ul style="list-style-type: none"> • Bones for stock • Organ meats • Fat for rendering • Special cuts (tail, cheeks, etc.) 	<ul style="list-style-type: none"> • Sausages • Bacon • Smoked items

STORAGE GUIDELINES

Freezer Space:

1 cubic foot \approx 20-25 lbs of meat

Recommended freezer sizes:

- Quarter beef or half hog: 7-10 cubic feet
- Half beef or whole hog: 12-18 cubic feet

Storage Times:

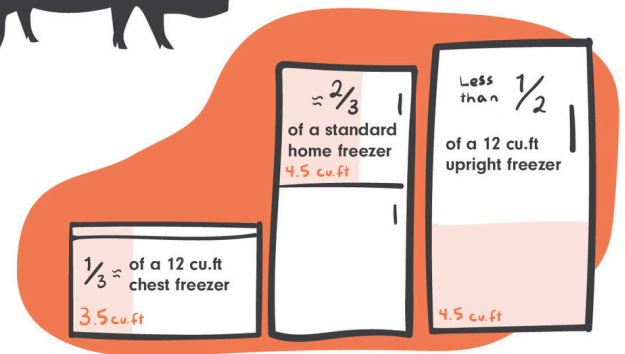
For best quality, use within:

- Beef/Lamb: 9-12 months
- Pork: 6-9 months
- Ground meats/Sausages: 6 months
- Larger cuts store better than smaller ones

HOW MUCH SPACE IS NEEDED



\approx 60-70 lbs of meat



NEED MORE HELP?

We're here to guide you through this process! Contact us with any questions about:

- Share sizes
- Storage solutions
- Cut selection
- Cooking tips