

# Colvin Ranch

## Grass fed, Grass finished... Naturally

www.colvinranch.com Email: fred@colvinranch.com Cell: 360-239-8862 Home: 360-264-2890

We have beef available as a whole, half or quarter of an animal. While animal weights will vary this will give you an idea:

	<u>Whole</u>	<u>Half</u>	<u>Quarter</u>
Hanging weight	560lbs	280lbs	140lbs
Price/lb	\$3.75/lb	\$3.75/lb	\$3.75/lb
Deposit	\$150	\$150	\$150
Cutting/wrapping*	\$0.80/lb	\$0.80/lb	\$0.85/lb
Haul/harvest fee	\$100	\$50	\$25
Est. Total Cost	\$2715	\$1345	\$680

(\*Sales tax added)

Freezer space required:

Quarter requires 3-4 cu. ft.      Half requires 6-7 cu. ft.      Whole requires 12-14 cu. ft.

When getting a half or whole beef, you will have many options on how you want it cut and wrapped. However, since a quarter is half of half, it is necessary to standardize most of the cutting and wrapping. This will ensure that both customers will get their fair share.

The heart, liver, tongue, and oxtail are available for a small processing fee. Soup bones and dog bones are also available.

Detach and return with your check to:

Colvin Ranch  
16816 Old Highway 99 SE  
Tenino, WA. 98589

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Name \_\_\_\_\_ Phone \_\_\_\_\_

Address \_\_\_\_\_ Email \_\_\_\_\_  
\_\_\_\_\_

Enclosed is a check for my \$150 deposit.

I would like to reserve a whole \_\_\_\_\_ ; or half \_\_\_\_\_ ; or quarter \_\_\_\_\_

Do you want: Heart \_\_\_ Liver \_\_\_ Tongue \_\_\_ Oxtail \_\_\_ Bones \_\_\_

Which month would you like (May – October)? \_\_\_\_\_

Preferred pick-up location:

Proctor Farmers Market \_\_\_ Olympia Farmers Market \_\_\_ Home Meat Service \_\_\_ Colvin Ranch \_\_\_

## Order Process Information:

Mail in order form and deposit to:

Colvin Ranch  
16816 Old Highway 99 SE  
Tenino, WA. 98589

A confirmation email will be sent once your order has been received. This email will include information on your harvest date. Take special note of the harvest date, as your beef will be available for pick-up roughly two weeks after this date.

A reminder email will be sent around the date of harvest. When you receive this email you are to call Home Meat Service at (360)426-1643 to discuss cutting and wrapping for your order.

Once your beef has been harvested, it will be dry aged for two weeks, then cut and wrapped. At this time you will receive an email regarding the arrangement of date, time, and location for pick-up as well as your customer invoice. Invoice will include price/lb, cutting/wrapping, haul/harvest fee, minus your deposit. Invoices can be paid by mail or in person. Check or cashier's check is preferred. Credit payment is available in person (3% service fee applies). All payments are to be made directly to Colvin Ranch.

All meat is delivered frozen in cardboard boxes of roughly 35lbs each.

Pick up locations: Proctor Farmers Market  
2702 North Proctor St.  
Tacoma, WA. 98406  
(Saturday between  
9am and 11am)

Olympia Farmers Market  
700 Capitol Way N.  
Olympia, WA. 98502  
(Parking lot behind the  
market at 5:30pm on  
designated pick-up date)

Home Meat Service  
341 SE Taylor Rd.  
Shelton, WA. 98584  
(Order to be picked up  
within 5 days of receiving  
your invoice)  
Hours: M-F 8am - 6pm  
Sat. 8am - 2pm