

Colvin Ranch

All Natural

Pastured Pork for your Fork

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

We have pastured pork available for purchase! Our pigs are raised in a stress-free environment here on our ranch. We start them in the protection of our open air barn, and when they get acclimated, they are moved outside onto lush grass pastures, where they are allowed to roam, root and forage. Our pigs are only raised on high quality feed and our own grass. They are all-natural, with no hormones or antibiotics added.

| | <u>Whole</u> | <u>Half</u> |
|------------------------------|--------------|-------------|
| Hanging weight | 220lbs | 110lbs |
| Price/lb | \$3.75/ lb | \$3.75/ lb |
| Deposit | \$100 | \$100 |
| Cutting/wrapping* | \$0.80/lb | \$0.80/lb |
| Cure (if applicable)* | \$1.00/lb | \$1.00/lb |
| Haul/harvest fee | \$60 | \$30 |
| Est. Total Cost (incl. cure) | \$1135 | \$565 |

(*Sales tax added)

Freezer space required: Half requires 2-3 cu. ft. Whole requires 4-6 cu. ft.

Note: There is about 26 lbs of ham & bacon to a half.

Detach and return with your check to:

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

Name _____ Phone _____
Address _____ Email _____

Enclosed is a check for my \$100 deposit.

I would like to reserve a whole _____ or half _____

Which month would you like (May – October)? _____

Preferred pick-up location:

Proctor Farmers Market ___ Olympia Farmers Market ___ Home Meat Service ___ Colvin Ranch ___

January 28, 2019

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 pork will be available for pick-up within a week of this date. Note: Any cured products will be available roughly three weeks after the harvest 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/wrapping and cured products for your order.

Once your pork has been harvested, it will be cut and wrapped a few days later. 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, cure (if applicable), 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.

Three weeks after the harvest date you will receive another email regarding the arrangement of date, time, and location for pick-up for any cured products you may have.

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