

# Colvin Ranch

## Grass Fed, Grass Finished Beef... Naturally

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

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)

The cut and wrapped weight is roughly 70% of the hanging weight.

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, you choose (custom or standard) how you want it cut. However, a quarter is standardize to ensure that both customers get their fair share of that half.

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 \_\_\_

January 07, 2020

## 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 the harvest date.

You will receive another email around the harvest date. We will confirm your pick-up location and set up a date and time. This email will also prompt you are to call Home Meat Service at (360)426-1643 to discuss cutting and wrapping for your order.

Your beef will be dry age for two weeks, then cut and wrapped. When your order is complete we will send you an email with your customer invoice and a reminder of the pick-up location, date, and time. Invoices include price/lb, cutting/wrapping, haul/harvest fee, minus your deposit. Invoices can be paid by mail, online (by request) or in person at pick-up. We accept check, cash, and credit card. Please note there is a 3% service fee on credit card transactions. All checks to be made payable 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