

# Colvin Ranch

## All Natural

### Pastured Pork for your Fork

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. 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)		

The cut and wrapped weight is roughly 82% of the hanging weight.

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

Note: There are 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

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

You will receive another email around the harvest date. We will confirm your first 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 and cured products for your order.

Your pork will be cut and wrapped within a few days of harvest. When your order is complete we will send you an email with your customer invoice and a reminder of the first pick-up location, date, and time. At this time we will also arrange a second pick-up date and time for any cured products you may have. Invoices include price/lb, cutting/wrapping (includes cure), 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
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