

Buying bulk meat shares from Zfarms.

1. Whole processed cow, half-cow, quarter cow or whole freezer lamb, whole freezer goat can be preordered by paying deposit by credit card on our website www.zfarmsorganic.com/order or at the farm stand by cash, check or credit card.

Refundable deposit for ordering bulk meat:

\$500 for the whole cow,

\$250 for half cow,

\$125 for quarter cow,

\$100 for sheep & goats

Also check with deposit can be mailed at Zfarms, 355 Poplar Hill Rd., Dover Plains, NY 12522. The deposit is fully refundable if we cannot deliver the product.

2. Price of bulk meat:

\$5.00/lb of hanging weight for the whole cow,

\$5.25/lb of hanging weight for half & quarter cow,

\$9.00/lb of hanging weight for lamb and goat

\$7.00/lb of hanging weight for mutton (sheep older than 1 year)

Hanging weight or carcass weight is the weight of the animal after it has been dressed, i.e. after the initial slaughtering and processing (can be 50-65% of live weight).

The actual yield - retail cuts that are received as a final product - varies and depends on the individual animal and can be 70 - 85% of the hanging weight.

3. Slaughtering fee is separate and is added to price per hanging weight:

\$500 for the whole cow,

\$250 for half a cow,

\$125 for quarter cow,

\$100 for sheep & goats (calculated per hanging weight).

Please, see <http://eklundprocessing.homestead.com/> for detailed pricing and custom cuts available. The total price is calculated after processing when the exact hanging weight and processing fee is available. The balance is paid at pick up or at delivery of packaged meat by check, cash or credit card.

4. Whole cow - the price is \$5.00/lb of hanging weight for a whole cow. Hanging weight of the whole cow is usually 500 lbs, out of which you will receive approximately 350-400 pounds of vacuum packaged **beef**. It will be approximately 220 pounds of ground **beef**, and the other 180 pounds will be in cuts like steaks, roasts, ribs, brisket, tenderloin, etc. This will take up just

about all of an upright freezer (20 cu.ft). The processing fee is additional \$500 for the whole cow.

Your total price will be calculated after the slaughter based on the weight of the carcass. Ranging around \$2500 (500lbs x \$5) - plus \$500 slaughtering fee - \$3000 for 400 lbs of meat – between \$7 and \$8 per lb of actual meat.

5. Half a cow -The price is \$5.25/lb of hanging weight for half a cow. Hanging weight of half a cow is usually 250lbs, out of which you will receive around 190 - 200 lbs of actual packaged meat(depending on the animal and specific cuts).The processing fee is additional \$250 for half a cow. Your total price will be calculated after the slaughter based on the weight of the carcass. Ranging around \$1312 (250lbs x \$5.25) - plus \$250 slaughtering fee - \$1562 for 200 lbs of meat - between \$7 and \$8 per lb of actual meat.

6. Quarter cow -The price is \$5.25 of hanging weight for quarter cow. Hanging weight of quarter cow is usually 125 lbs, out of which you will receive 90 to 110 lbs of actual physical vacuum sealed meat cuts.

The processing fee is additional \$125 for quarter cow. Your total price will be calculated after the slaughter based on the weight of the carcass. Ranging around \$656 (125lbs x \$5.25) plus \$125 slaughtering fee - equals \$781 for 100 lbs of meat - around \$7 to \$8 per lb of actual meat.

7.You should expect a mix of steaks, roasts, ground and stew meat. Roughly speaking, 1/2 of your meat will be ground and stew, 1/4 will be roasts (chuck, shoulder, rump, sirloin tip etc.) and 1/4 will be steaks (sirloin, prime / rib, T-bone, filet mignon, tenderloin etc.). If you buy a whole cow from us, you can fully customize all the cuts. The cutting form is at

<http://eklundprocessing.homestead.com/page04.html>

Our processor is Eklunds processing certified organic USDA inspected slaughtering facility in Stamford, New York located 1.5 hours from the farm.

<http://eklundprocessing.homestead.com/>

If you buy half or a quarter cow, you can let us know which cuts you prefer and we will try to somewhat customize the assortment to the best of our ability.

If you would like bones or internal organs (liver, kidney, heart), also, please let us know in advance.

8. Live whole animal (cow, sheep, goat) can be bought and pre ordered by paying a deposit \$200 for cow, \$100 for sheep or goat- on our website www.zfarmsorganic.com/order or at the farmstand by cash, check or credit card.

Also, check with the deposit can be mailed at Zfarms, 355 Poplar Hill Rd., Dover Plains, NY 12522.

The total price is calculated after we weigh the animal and know the exact live weight.

The balance is due at pick up.

The price of live weight is \$4.25 per lb for sheep and goats and \$3.00 per lb for the cow.

9. Freshly processed poultry is available per your request.