

Beef at Winter Green Farm, 2020

~ local, organic, humanely raised, grass-fed, healthy, delicious ~

Dear Friends,

May 1, 2020

Spring is in full bloom, the grass is growing, and the animals are out on pasture. We are taking orders for the coming season and we look forward to hearing from you. Go ahead and call or email to let us know that you'd like beef this year!

Four steps to stock your freezer with beef (with details and more info below):

1. Call, use our order form (pg. 3) or email: (541) 935-1920 or folks@wintergreenfarm.com
2. We will email you an invoice immediately after butchering.
3. 4-Star Meat Company calls you for cutting and wrapping instructions.
4. You pick up meat approximately 10-14 days after butchering.

Call us if you have any questions while reading through this letter and placing your order. It is a lot of information and can be confusing for first time customers. We like to hear from you! (Note: Looking at our order form (pg. 3) may help you clarify information for ordering.)

Organic Beef Prices are based on hanging weight (the weight of the animal after it is slaughtered). Price includes cutting to your specifications, wrapping and freezing. Technically, you are buying a portion of a live animal that we then have butchered for you.

Quarter (Mixed Cuts/Split half)	\$4.95/lb	100-200 lbs hanging weight
Half (Mixed Cuts)	\$4.85/lb	200-400 lbs hanging weight
Whole (Mixed Cuts)	\$4.75/lb	500-800 lbs hanging weight
Hamburger Quarter	\$3.95/lb	200-275 lbs hanging weight

Mixed Cut Orders include steaks, roasts, ground beef, stew meat, short ribs, soup bones and organ meats. Take home weights are 70-75% of the hanging weight due to trimming and deboning. A quarter share with a 150 lb hanging weight fills 3-4 grocery bags. **Mixed Cut Quarter** orders are matched with an identical order to split a half accurately, so please specify thickness of steaks and size of roasts when ordering. Standard is $\frac{3}{4}$ in. steaks and 3-4 lb roasts.

Ground beef quarters provide just over 50% of the hanging weight as meat. These shares are limited and sell out fast.

Non-organic shares are available for 20 cents less per pound.

Butcher Dates and Availability: This year, we have an early July butcher date and five fall butcher dates. We are now taking for orders for all dates. When ordering, let us know if you have a preferred butcher date – please be sure it coincides with ground beef availability as needed. Portland customers, please be sure your butcher date corresponds with a pick-up date that works for you. For local and coast orders see “Pick up” in next section.

- Butcher July 7th, July 9th w/ PDX pick-up Wed July 22nd. Ground beef shares available
- Butcher September 19th w/ PDX pick-up Wed Oct 9th. Ground beef shares available
- Butcher October 8th w/ PDX pick-up Wed Oct 21st - no ground beef shares available
- Butcher October 20th. No PDX pick-up. No ground beef shares available.
- Butcher Oct 29th, Nov 3rd w/ PDX pick-up Sat Nov 14th. Ground beef shares available

Invoice: Immediately after butchering, we will invoice you based on the animal's hanging weight.

Cutting: Our butcher, **4-Star Meat Company** in Eugene, will call you for cutting and wrapping instructions. Sometimes it has been difficult for 4-Star to get through to people; if you think you could be one of those people please take the time to call them at **541-689-1350**.

Pick up: Local orders, your meat will be frozen and **ready for pick-up at 4-Star approximately 10-14 days after butchering**. Coast orders are delivered to pick-up sites on the coast (\$35 fee). Portland orders are delivered to a pick up site on the dates listed above (\$30 fee).

Ordering: Call, email or use our order form (pg. 3) to place your order – (541) 935-1920 or folks@wintergreenfarm.com. If you have a date or size preference let us know and we will do our very best to meet it. Please keep in mind there is quite a variation in animal size. If you are in Portland or on the coast, let us know so we can plan for delivery.

Certified Organic Animals: As always, you are buying a portion of a live animal, which we then have butchered for you. Most of our organic animals are Oregon Tilth, USDA Certified Organic. This year, we have seven animals certified organic by the Washington Department of Agriculture that we purchased from an organic producer in NW Oregon. The animals are certified organic only as live animals. In order to get certified organic butchering and slaughtering, we would have to haul the animals to a certified organic USDA slaughter facility. We prefer on farm slaughter which we feel is more humane for the animal, and the butchering process used is no different from what organic regulation requires. Our local butcher, 4-Star, is Oregon Department of Agriculture certified.

Non-Organic Animals: This year we have eight non-organic animals bought from a neighbor down the road. Their land is not certified organic but their animals are raised sustainably and humanely like ours.

Beef News: You may have already heard...we're excited to be taking over the cattle herd at Winter Green Farm! We, Kevin Melia and Courtney Moore, started managing the herd at the beginning of the year and are working on buying the animals and equipment. Kevin has been a member of the harvest crew at Winter Green Farm for 10 years and has been looking for an opportunity to start his own cattle operation. We are thrilled to have found this opportunity at Winter Green where we are already part of the community. We look forward to meeting you.

More Beef Info about how we raise our organic grass-fed meat is available on our website www.wintergreenfarm.com/beef. For information on the environmental and health advantages of grass-fed meat, see Jo Robinson's website www.eatwild.com.

Call us if you have any feedback, questions or comments. We depend on your feedback to learn and grow. Want to visit? Call and make a date! Thank you for your support of local food and Winter Green Farm.

Thank you,

Kevin, Courtney and Basil (our almost 2 year-old)

Beef at Winter Green Farm: 2020 Order Form

You are welcome to call, email or use this order form – whichever is easiest!

Please see our beef letter (pgs. 1-2) for information to help with your order.

How to use this order form:

1. Download.
2. Fill out and *save changes*.
3. Email as attachment to folks@wintergreenfarm.com.

Customer Information

Name:	Address:
Phone:	Email:

Organic Beef Choices

Quantity	Cuts/Ground	Price	Hanging weight	Check box
Whole	Mixed Cuts**	\$4.75/lb	500-800 lbs	<input type="checkbox"/>
Half	Mixed Cuts	\$4.85/lb	200-400 lbs	<input type="checkbox"/>
Quarter*	Mixed Cuts	\$4.95/lb	100-200 lbs	<input type="checkbox"/>
Quarter	Ground Beef***	\$3.95/lb	200-275 lbs	<input type="checkbox"/>

***Mixed Cut Quarters** are matched with an identical order to split a half accurately. Use drop down menu to choose preference: **Steaks:** _____ **Roasts:** _____

Includes steaks, roasts, ground beef, short ribs, soup bones, organs. *Limited availability.

If you'd like a non-organic share for 20 cents less per pound check here (excludes ground beef):

Butcher Dates

Please indicate if you have a preferred date, coinciding with Portland site pick up and ground beef availability as needed. *See beef letter for local and coast pick up info.

Butcher Date

Pick up: *Local *Coast PDX

<input type="checkbox"/> No date preference – put me in where it fits!	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> July 7 th , July 9 th (ground beef shares available)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Wed July 22 nd
<input type="checkbox"/> September 19 th (ground beef shares available)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Wed Oct 7 th
<input type="checkbox"/> October 8 th (no ground beef shares)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Wed Oct 21 st
<input type="checkbox"/> October 20 th (no ground beef shares)	<input type="checkbox"/>	<input type="checkbox"/>	No PDX pick up
<input type="checkbox"/> Oct 29 th , Nov 3 rd (ground beef shares available)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> Sat Nov 14 th

Questions / Comments:

To use form: 1. Download. 2. Fill out and *save changes*. 3. Email to folks@wintergreenfarm.com. You will receive an email confirming your order within several business days.

Thank you so much for your order and your support! – Kevin, Courtney and Basil

www.wintergreenfarm.com/beef ~ folks@wintergreenfarm.com ~ (541) 935-1920