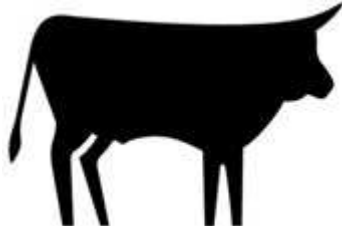
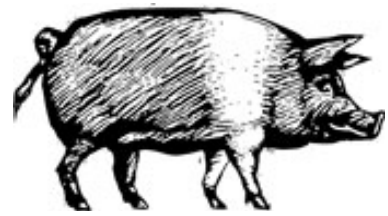


“Wish we had purchased more!”



“Wow!”



“Best ever”

### 2011 Meat Pricing from Earth Harvest Farm

**Pork:** Half Hog: \$2.79/pound; Whole Hog: \$2.59/pound

Price per pound is based on hanging weight, not on final take-home meat weight

Processing: You pay Lake Geneva Country Meats upon meat pick-up

~~Pasture-Raised Black Angus Beef: \$4.75 per pound of actual meat, price includes processing and transportation~~

**Pasture-Raised Slow Red Broiler Chickens:** \$3.79 per pound of meat, varying weights from 3-6 pounds

**Pasture-Raised Turkey:** organically fed, pasture raised; available from Zinniker Family Farm; contact us to get more information on how to reserve your Thanksgiving turkey. Reserve early!

**Is this meat Certified Organic?** We feed only certified organic grains to our chickens and pigs and vegetables raised here on the farm. Because there are no certified organic processing plants within 200 miles of us, we cannot label our meats as organic.

# Pasture-Raised Pork

Sample Cost Breakdown	Hanging Weight*	Cost Paid to Earth Harvest Farm	Processing Costs* Paid to Lake Geneva Country Meats	Total Estimated Cost
Half Hog	100 pounds	100 # x \$2.79=\$279	Between \$90 & \$120	\$369-\$399
Whole Hog	200 pounds	200 # x \$2.59=\$518	Between \$170 & \$220	\$688-738

**Harvest Dates: mid October & late October (pick-up of meat can occur 10-14 days after slaughter)**

\*Final weights vary widely. These figures are based upon average hanging weights and basic processing.\*

All processing is done by Lake Geneva Country Meats on Hwy 50, east of Lake Geneva. You will need to call them around the time the pigs are harvested and discuss how you want the meat to be cut and processed (ie: 2 chops per bag? How thick? Bacon? Breakfast or Italian Sausage?). The folks at LGCM are very helpful and will walk you through the process if you've never done it before.

**What is “hanging weight”?** Hanging weight is the weight of the animal after slaughter and gutting but before it has been cut up, and before excess fat and bones are removed. Hanging weight is not take-home meat quantity.

**How much take-home meat will I receive?** This is somewhat dependent upon how you want your pork processed.

Half-Hog: 65-80 pounds

Whole Hog: 120-160 pounds

**Why can't you just tell me how much it will cost per pound of meat?** It's very standard to purchase beef and pork from local producers by the hanging weight. It's a bit of a learning process, but after you've done it once, you'll be in the “locavore” club and know exactly what you'll be getting next time.

We can't tell you how much meat you'll get nor the price per pound because we're raising animals in a natural manner where they are allowed to eat whenever and however much they want. The final price also depends upon how you

want the butcher to cut the animal. Choosing Italian sausage rather than breakfast sausage or ground pork would be double the price per pound of sausage desired.

**How and where are the pigs raised?** We believe in growing products that are good for you *and* the environment. Our pigs are raised on *pasture*, spending their lives rooting around the field looking for roots and bugs. They are fed a diet of certified organic pig food, supplemented with fruits and vegetables. No sub-therapeutic antibiotics, no growth hormones: **naturally grown outside so our pigs can be pigs.**

The good news is that these pigs are raised right. You can feel comfortable knowing that those pork chops you'll be enjoying all winter were raised with love and integrity.

**Do I need to send a deposit now or can I wait until the summer?** 2 out of 15 pigs are already sold! We are now taking reservations for the remaining 13 and expect them to sell quickly.

**Gosh, this is so expensive!** If you're buying pork at the grocery store (and even some meat markets), 12% of the weight of your purchase is salt-brine, preservatives, and chemical flavorings. Sure, you'll be paying more than pork from Piggly Wiggly, but you're getting 100% meat: omega-3 fatty acids from the pasture raised atmosphere; antibiotic & hormone free (80% of all pigs in the United States are raised on antibiotics!). If you are an organic consumer, this is much less than you would pay for certified organic pork at Whole Foods.

# Pasture-Raised Beef

Sample Cost	Approximate* Take-Home Meat	Total Estimated Cost	Cuts per Half Beef (divide by 2 for ¼ beef)
Quarter Beef	110 pounds	110 # x \$4.75=\$523	<ul style="list-style-type: none"> <li>• 14-16 Ribeye Steaks; 11-12 T-Bone or New York Steaks; 12 sirloin steaks (can be made into stew or ground); 4-5 filets</li> </ul>
Half Beef	220 pounds	220 # x \$4.75=\$1045	<ul style="list-style-type: none"> <li>• 100# Ground beef</li> <li>• 12 roasts (3-4# each)</li> <li>• 2 pkgs short ribs</li> <li>• 2 pkgs stew meat</li> <li>• Optional: Flank, Skirt, Flat Iron steaks; Brisket</li> </ul>
Pick-Up Date: mid June, date TBD			
*Final weight will vary based upon the size of the animal. We have determined a standard set of cuts based on customer feedback and personal favorites. You will choose how thick to cut the steaks, pounds of ground beef per package, boneless or bone in roasts, fewer roasts and more ground beef, etc.			

**Why do I pay per pound of meat and not for the hanging weight?** Our cows are raised on our fourth generation family ranch in South Dakota. Rather than add a transportation fee, we have rolled it into the price per pound of meat along with the processing cost. If you purchase a ¼ beef from another producer, you would likely pay based on hanging weight and pay for processing as well. You are not paying for organ meats or soup bones unless you want them.

**How do your costs compare to local producers?** Our beef is priced similarly to any local farm that is rotationally grazing AND organic. Local beef that is purchased much lower than ours is likely raised on overgrazed pasture and raised on GMO grain, both production methods allow producers to charge much less than what we charge.

**How are the animals raised?** Our cows are raised on the 3500 acre ranch that Katie's grandmother/Al's mother grew up on in South Dakota. It is still run by the same family; we still own part of the farm and Al spends several weeks per year fixing miles of fencing, planting, and weaning calves. Our herd of cows rarely sets foot on concrete and never experience confinement. The cows munch their way around the enormous pastures of native prairie grasses. These cows are as happy as can be, without a care in the world. Our herd is never given antibiotics or growth hormones.

They are pasture raised, eating grass their whole lives unless the South Dakota winter turns extra brutal when they get oats, oat straw, and occasional field corn cobs.

**Why don't we raise cows in Lake Geneva?** Well, after growing up visiting the ranch, running through the tall prairie grasses, watching native birds return year after year, and never ever seeing overgrazed fields, we feel like we could never create such an idyllic setting back.

**Who processes the meat?** We use Mid-Dakota Meats in Winner, South Dakota. It is a small family owned and operated federally inspected facility that gives us a great end-product: flash frozen and vacu-packed meats cut according to your desires.

# Pasture-Raised Chicken

Sample Cost	Approximate* Take Home Meat Weight	Cost Paid to Earth Harvest Farm
1 chicken	3-6 pounds	3-6 # x \$3.79=\$11.37 – \$22.74
<b>Pick-Up Weeks: Week of June 23<sup>rd</sup>; Week of August 4<sup>th</sup>; Week of September 22<sup>nd</sup></b>		
*Final weights will vary depending upon the size and age of the bird at slaughter. We do not include giblets because most people do not care for them. We sell bags of giblets and feet for those interested in making stock or soup.		

**What kind of chickens do you raise?** We've chosen to raise European-style chickens on our farm. Our K-22 slow broilers have been bred to grow slowly and have frame sizes that support their weight. They have a very rich and delicious flavor with smaller breasts than commercial chickens. These chickens aren't for everyone, especially those of you who are accustomed to only eating chicken breasts.

**How are they raised?** Our chickens fully express their chicken genes and enjoy a life searching for bugs and sprouts and eating certified organic chicken feed, supplemented with our vegetables. They are moved to fresh pasture daily. We invite you to visit your chickens to see exactly how they are raised.

**What will I get?** You'll be picking up fresh or frozen whole chickens directly from our farm on the designated pick-up day. They will be slaughtered and cleaned at a state inspected facility in Franksville. We will pick them up soon after slaughter and transport them to the farm in iced coolers. You have the option to pick them up fresh that day or we will freeze them for you to pick up within a week.

Earth Harvest Farm, Lake Geneva, Wisconsin

Questions?    [www.earthharvestfarm.com](http://www.earthharvestfarm.com)    [earthharvestfarm@hotmail.com](mailto:earthharvestfarm@hotmail.com)    262-308-0335