# Meyer Beefalo Farm Order Information and Order Form 2021

Please read the following Order Informatio	on Guidelines and Rules carefully as we					
have made changes to these guidelines.	If you have any questions or concerns,					
please feel free to contact us by phone at (507) 931-1889 or email us at						
meyerbuffalofarm@msn.com						

Please retain a completed copy of your order form prior to mailing.

Thank you for your support of our farm!

# Meyer Beefalo Farm How Our Order Process Works (2021)

#### Beefalo steak animals

Whole, half, or quarter animal = fee based on hanging weight (HW). Processing fees extra & are paid upon pickup.

For quarters orders, the butcher processes the meat as "split side" (half of meat from front half of animal & half of meat from back half). Hanging weight (HW) = weight of the animal after hide & internal organs are removed. Finished weight (FW) weight of the meat with most of the bones removed, <u>on average</u> can range from 55-65% of the hanging weight depending on how the meat is processed.

### Beefalo burger animals

80# or 40# bundles of 1 lb. bags of burger = priced per lb. Processing fees extra. (Maximum order 80#)

# Red Wattle pigs

Whole or half animal = fee based on hanging weight (HW). Processing fees extra & are paid upon pickup.

#### **Katahdin Lambs**

Whole animal = fee based on hanging weight (HW). Processing fees extra & are paid upon pickup.

#### **Poultry**

Whole bird = fee based on the finished weight (FW). Processing fees included.

When ordering for beefalo, pigs, & lamb, you will note that the options often cover two months (example: Aug/Sep). There are times when we require the flexibility to delay or move up an appointment date depending on when the animal is ready to butcher.

With a limited number of animals available, orders are filled on a first-received basis (printed order form & deposit check) and if sold out, your deposit will be refunded if we are not able to fill your order.

The following is a guide to the <u>approximate</u> hanging weights. PLEASE NOTE: Hanging weights can vary considerably depending on the age, sex and natural variability of each animal. We do our best to process at mid-range but without a livestock scale that is impossible to do every time.

Beefalo (steak animal): 125 – 175 lbs. per quarter

Pig: 75 - 110 lbs. per half

Lamb: December lambs 45-55 lbs. per whole,

July lambs 50-70 lbs. per whole

# Meyer Beefalo Farm Terms & Conditions 2021

## Please read the following carefully and adhere to our terms and conditions as follows:

Please order using our order form. A non-refundable deposit (cash or check only—no credit or debit cards accepted) must accompany every order (no phone, email or verbal orders will be accepted). When we receive your order form and deposit, we will put you on the list and email a confirmation to you. Butcher appointments are made in advance. We will give you an appointment as close to your requested time as possible. We will notify you by email within one week prior to the appointment date. At that time, we will give you the butcher's phone number so you can contact them within a specified range of dates to let them know how you want your meat cut up and processed. We will obtain the hanging weight (10-14 days for Beefalo, 2 days for Pigs & Lambs after it goes in for processing), and email you an invoice for the meat. Payment is due upon receipt of the invoice. If we do not receive your payment within 4 days of the invoice date, it will delay your pickup date and we will charge you a \$5 late fee. We (Meyer Beefalo Farm) will contact you when the meat is ready for pickup at the butcher shop. Please do not contact the butcher other than to give them your cutting instructions. You will pay the butcher for the processing fees at the time of pickup unless invoiced with meat. Pickup must be done within 1 week of notification. If you have any questions or comments, please contact us at (507) 931-1889. Thank you for your support of our farm.

<u>Special note for Poultry Orders</u>: We butcher our chickens from August through September. We butcher turkeys in November and December. They are frozen in shrink-wrap bags within 24 hours of butchering. <u>Pickup must be done within 1 week of notification – no exceptions.</u> We have extremely limited freezer space and delays in pickup force us to delay processing other customers' orders. <u>Please be considerate of us and our other customers</u>. If you know you will be away on vacation or business during a specific month, please do *not* order your poultry for that month.

# 4 Simple Rules that we *REQUIRE* that you adhere to out of courtesy and respect for our butcher and us:

- 1) Mail in your order form with non-refundable deposit check
- 2) Call in your cutting instructions to the butcher within the 2-3 day window that we notify you of with the appt. notice
- 3) Mail your final meat payment to us, so that it arrives by the due date (note: all mail delivery takes 4—5 days to get to us as all mail is routed up to Minneapolis/St. Paul for sorting)
- 4) Wait for us to contact you for pick up and then pick up your meat from the butcher within 1 week of notification.

# Meyer Beefalo Farm Order Form 2021 (Please print clearly)

Name	_ Address	
City, St, Zip		Phone ()
E-mail address (is greatly appreciated!)_		

Item	Quantity	Size	Price	<b>Process Fee?</b>	Deposit Required	Total Enclosed
Beefalo (steak):	X	Whole	\$4.29/lb. HW	Extra	\$500.00	\$X
SOLD OUT FOR 2021	X	Half	\$4.29/lb. HW	Extra	\$250.00	\$X
	X	Quarter	\$4.29/lb. HW	Extra	\$125.00	\$X
Beefalo (stk) <u>Circle one</u> :	>					
Beefalo (Burger):	X	80 lbs.	\$6.99/lb. FW	\$130. Extra	\$150.00	\$X
SOLD OUT FOR 2021	X	40 lbs.	\$6.99/lb. FW	\$ 65. Extra	\$75.00	\$X
Beefalo (bgr) Circle one:	>		End of Oct			
Red Wattle Pork: SOLD OUT FOR 2021	X	Whole	\$3.99/lb. HW	Extra	\$200.00	\$X
	X	Half	\$3.99/lb. HW	Extra	\$100.00	\$X
R.W. Pork <u>Circle one</u> :	>					
All pigs will be processed at Morgan's Meats in New Richland						
Lamb:		Whole	\$4.50/lb. HW	Extra	\$100.00	\$
Lamb <u>Circle one</u> :	>	December				
Roasting Turkeys: Avg.size 6-12 lbs.		Whole	\$5.99/lb. FW	Included	\$20.00/tky	\$
Circle one:	>	Nov (before Thanksgiving)	Anytime avail.			
Size Preference: <u>Circle one</u> :	>	LARGER	SMALLER			
		Deposit Total:	Personal Ck #		_ Enclosed	\$