

Meat pre-order and commitment form

Your name: _____ phone: _____ Email: _____

Address: _____

All animals are well cared for, with shelter, plenty of fresh air, water, natural grains, and pasture. They are free roam, not caged (except rabbits). No hormones or steroids are ever given. We try our best to keep healthy, clean animals and living spaces. We only give antibiotics, if absolutely necessary, to save the animals life. If we do so, we will let you know and give you other options if you would prefer. You are welcome to come anytime to check out the farm. Deposits are non-refundable, unless the animal were to die unexpectedly. Once that deposit is paid the animal is bought and raised for you.

- Beef - whole \$3.75 lb hang weight Deposit \$250 Quantity: _____
- Beef - Half \$4.00 lb hang weight Deposit \$150 Quantity: _____
- Beef - Quarter \$4.25 lb hang weight Deposit \$100 Quantity: _____
- Hog - whole \$4.00 lb hang weight deposit \$150 Quantity: _____
- Hog - half \$4.50 lb hang weight deposit \$75 Quantity: _____
- Lamb - whole \$7.00 lb hang weight deposit \$150 Quantity: _____
- Turkey - whole \$4.00 lb deposit \$30 Quantity: _____
- additional cost to cut in half.
- Free roam, natural, fresh Eggs \$3.00 per doz. Quantity: _____

Eggs can be picked up anytime. They are washed and put in cartons.

Total Deposit: _____

Beef, Pork, and lamb are ordered by April 15 only processed once a year in August/September. Turkeys, are ordered April 15 and August 1 and processed twice a year August/September and November. Beef is processed every December/January.

All processing is done by USDA approved processor and all meat is inspected at facility. All meat prices include processing, vacuuming packing and are picked up at the farm. We use J and L Farm Butcher Shop or Xenia Meats near Dayton for large livestock and Kings and Sons Poultry for Poultry. They cure/smoke the pork steaks, bacon and hams. They do everything, even the curing/smoking as natural as can be without any chemicals. See page 2 for approximate hang weights, feeds about how many and freezer space needed.

Please call or email with questions! Check, paypal/credit card (add 5% for fees) at the farm or at website or cash. Your order form and money can be paid online and order form can be faxed, scanned/emailed or picture sent or can be mailed to :

Golden Acres Farm, LLC
6634 Middleboro Rd.
Blanchester, Ohio 45107
513-602-5019
www.goldenacresfarm.net
goldenacresfarmkennel@gmail.com

Your Meat (beef, pork, turkey, and lamb) will keep in the freezer for 365 days or more if properly packaged and frozen!

1/4 beef will take about 2 – 3 cubic feet. The normal cuts of quarter beef would be: 25 lbs ground beef, 18 lbs roasts, 18 lbs steaks, 4 lbs stew, 2 lbs short ribs, 4 lbs brisket, and 5 lbs soup bones plus organs. Great for 1-2 people. Approximately 1.2 pounds of meat for each person per week over one year. 150-180 pounds hang weight

1/2 beef: Great for a medium size family - 2 adults and 3 children. 300-360 pound hang weight

Whole beef: Great for a large family. 600-720 pounds hang weight

1/2 hog takes about 2-3 cubic feet, depending on size.. You will get approximately: 15 lbs chops, 5 lbs shoulder roasts, 5 lbs butt roasts, 8 lbs ham, 3 lbs spare ribs, 8 lbs ground pork/sausage, 8 lbs bacon, 8 lbs ham hocks and 4 lbs neck bones plus organs. feeds 2 adults about 1 time a week for about a year. Approximatley 75 pounds.

Whole hog: Feeds a small family once a week for about a year. Approximatley 150 pounds.

Whole Lamb: will take up about 2 cubit feet or a drawer and a half in a freezer. It will feed 1 person once a week for a year. Chops, legs, ground, roasts. Approx. 60-65 lbs.

Whole Turkey: one 20 pound turkey feeds approximately 13 people. It will take up about 1/2 a cubit foot of freezer space. Turkeys are approximately 15-29 pounds