

Clark Summit Farm

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TASTE THE DIFFERENCE!

We raise our chickens, hogs, and cattle with great care on the certified organic pastures of our small family-owned farm in the coastal foothills of northwest Marin. Our mixed-breed hogs live outside and eat organic whey (Cowgirl Creamery's!), organic grain, as well as our own organic hay. Our Angus and Scottish Highland cattle are not only grass-fed, it's grass-finished. None of our animals receive hormones or subtherapeutic antibiotics.

Seasonality

We consider our beef mature at 2-2.5 years old. (This means it is at least 6-12 months older than conventional, grain-fattened, hormone-driven beef.) Our patience ensures the carcass will have a nice layer of fat around it and will be nicely marbled throughout, allowing it to hang at the shop the preferred three weeks so it can age to perfection. This extra finishing time promotes tenderness and superior flavor. This is also why we are seasonal with our beef. We begin our harvests when the grasses peak in May or June, depending on the rainy season's length in a particular year.

Our pork is harvested throughout the year, but we have larger availability in the summer and fall. We reduce our production in winter to allow our wet pastures to grow without the wear of large numbers of pigs, which can be hard on the vulnerable winter growth of new grasses on soft ground.

How this works

A deposit of \$100.00 will secure your placement on our waiting list for our beef and pork. Please specify quantity for beef (whole, half, quarter) or pork (whole, half); and include your name, address and phone number.

Your steer or hog is harvested here in the humane peaceful setting of our farm, in the fields the animal has always known. There is no scary trip on a big truck to a far-away slaughterhouse, and therefore zero stress on the meat.

After harvest it is transported to either of two local cut & wrap facilities listed above. You pay us separately for the beef or pork — under USDA regulations, we sell you the animal while it is alive and that allows us to slaughter it on farm as a courtesy to you. (That is partly why you then pay the harvest fee separately, as well as the butcher shop for its cut & wrap services.)

PRICES

BEEF:

<u>Quantity:</u>	<u>Average Weight</u>	<u>Price</u>
Split quarters	100-150 lb.	\$3.50 lb.
Halves	200-300 lb.	\$3.25 lb.
Whole	400-600 lb.	\$3.00 lb.

HOGS:

<u>Quantity:</u>	<u>Average Weight</u>	<u>Price</u>
Halves	100-125 lb.	\$4.00 lb.
Wholes	200-250 lb.	\$3.75 lb.

Additional costs:

The butcher shops charge \$.67 lb. to cut & wrap your meat to your specifications. For beef this includes hanging storage time.

Our harvester charges \$65 for a whole beef, and \$45 for a whole hog. While he is very skilled, and works efficiently and quickly, this is a hard, hard job and a beef takes him around two hours, a hog only a little less because of scalding or skinning. His fee includes disposing of the animal waste as well as his gas traveling from farm to farm.

Butcher shops

Ibleto's Meats in Cotati 707-545-1054

Willowside Santa Rosa 707-546-8404

We may also be able to arrange for delivery to other Bay Area butcher shops if you inquire.

PLEASE NOTE

You must specify if you want your hog scalded or skinned. If you are not interested in the skin, lard, and head, you will want to go with skinned. Scalded will include the above. With both beef and pork, you want offal (organ meat like liver, heart, kidneys), you must let us know so we can make sure it is saved for you. Otherwise the shop will discard it.

FREQUENTLY ASKED QUESTIONS

So how much will a “quarter beef” cost me?

\$450 (avg.) + \$16 harvest fee + cut & wrap average \$90 (c & w will vary with the actual weight of individual animals) = **about \$550**

What is the “harvest fee” and why do you call it that?

A state-certified harvester comes to the farm to perform the “slaughter”, we prefer to say “harvest.” While we love our animals, they are in a sense a food crop, with a season and an optimum ripe weight. Our harvester is very skilled, and works efficiently and quickly, but this is a hard, hard job and a beef takes him around two hours, a hog only a little less because of scalding or skinning. His fee includes disposing of the animal waste as well as his gas traveling from farm to farm.

Who do I tell how I want my meat prepared?

The cut & wrap shop. They are very helpful and will explain your options to you.

How do they wrap it?

The meat is double wrapped in butcher paper and frozen. Many believe this better preserves the flavor of the meat, particularly our dry-aged beef, than cryovac-ing it.

How much freezer space will a quarter beef take?

Just under 4 cubic feet, depending on size of beef.

How much freezer space for a half hog?

2-3 cubic feet, depending on size of half.

How long will my meat last in the freezer?

It keeps well up to a year.

What cuts do I get and how much of each with a quarter beef?

Approximately:
50 lb. Ground Beef
30 lb. Roasts
25 lb. Steaks
10 lb. short ribs
15 lb. soup bones

What cuts do I get with a half hog?

Approximately:
13 lb. chops
2 shoulder roasts (very large, can be divided)
1 leg roast aka fresh ham (very large, can be divided or ham steaks done)
3 lb. spare ribs
9 lb. ground pork
8 lb. bacon

What if I have other questions?

Please email us at liz@clarksummitfarm.com.