



Meat CSP

(Community Supported Pasture)
Member Agreement – 2014 Season

Farm Contact Information:

Inspiration Plantation
24311 NW 24th Ave
Ridgefield, WA 98642
www.inspirationplantation.com
inspirationplantation@gmail.com

We, the farm, wish to provide you with fresh, local, seasonal food and you, the member, wish to receive a portion of our harvest. This agreement outlines our shared commitments to that relationship.

Section 1. Introducing Our Community Supported Farm

A. Becoming a Part of Our Farm

Community Supported Pasture (CSP) is a relationship between our farm and you as our customer. Rather than simply purchasing food, our customers become “members” of our Community Supported Farm and receive a portion of the farm’s harvest. This packet is a thorough explanation of our Meat CSP, the required commitments by both you as a member and the farm - as well as info on how to become a member! Should you have any questions, please feel free to email us or attend one of our monthly farm tours (Mar-Oct.) to learn more about us and what we do!

B. Our Farming Practices

Inspiration Plantation is a Diversified Family Farm, specializing in Pasture Raised Eggs, Pork and Grass-Fed Beef (following Joel Salatin's model) using rotational grazing and humane animal husbandry, allowing each animal to express its innate animal nature:

Chickens to scratch the ground and eat bugs
Cows to eat green pasture and then lay down when they are full
Pigs to root around better than a rototiller ever could!

We subscribe to the adage of "*You Are What You Eat!*"
Happy Healthy Animals = Happy Healthy Food = Happy Healthy People!

Though we are not certified organic we follow organic practices - All our animals are fed a diet of fresh air, water and luscious green salad (pasture) and are hormone and antibiotic free. Our pig's diet are both supplemented by a locally milled, Certified Organic, GMO-free feed & barley while our cow's diet consists of 100% pure pasture! Our beef & pork CSP shares are harvested on-farm by a local mobile butcher and taken to our farm recommended butcher where it will be cut & wrapped.

“*Why are you not Certified Organic?*” We believe you don’t need a third party to tell you what you can see for yourself! We serve our local community, we do not sell our meat to those living in the mid-west or on the east coast... we serve our friends & neighbors! We offer monthly farm tours (Mar-Oct) where you can come out to the farm and certify for yourself that we are indeed who we say we are and that we are doing what we say we are doing! Again... you don’t need a third party to tell you what you yourself can see with your own eyes!

Section 2. Our Meat CSP

Our Meat CSP shares each require a deposit to reserve a share. You will then have a balance due after harvest as well that will be due at pickup. Each type of meat has a specific price per pound, in which we multiply the price per pound by the weight, subtract the deposit, and this remaining amount is your balance due at pickup. Pork will also require an additional charge to cover the kill/cut/wrap of your meat. More information and explanation of this process will be given as you read further. If you have any questions about this process after reading through this membership agreement, feel free to email us, we are always happy to help!

Pork

A whole pork share consists of one-half a pig and requires a deposit of \$200. Pork is \$5.50/lb hanging weight. Hanging weight is the weight of the animal after harvest, insides removed, carcass intact. You can expect to lose approximately 25-30% in the cutting process. Our average whole pig has a hanging weight of around 180 pounds, so the hanging weight for one-half a pig is around 90 pounds, so you will end up with approximately 65 pounds of meat per share – which requires about THREE cubic feet of freezer space per share. We will email you a few days prior to the harvest of your pig, and email you again when we have the pickup date for your share, in which we will also give you your balance due at pickup. We ask that you please pay for your share by cash or check, if this presents a problem for you, please let us know.

How your cost is calculated... We take the hanging weight, multiply that by the price per pound (\$5.50/lb), subtract the \$200 deposit, and the remaining balance will be paid at pickup from the farm. You will also be required to pay us for the butcher services as well. There will be a “kill” fee and a “cut/wrap” fee, that can vary butcher to butcher, but we estimate butcher costs for a half pig around \$120. (this amount will vary depending on the size of your pig and the amount of curing/smoking and/or sausage you have made)

Here is a payment example for a half pig...

$$90 \text{ lbs (hanging weight)} \times \$5.50/\text{lb} = \$495.00 - \$200 \text{ deposit} = \$295 \text{ due IP (for the pig)}$$

$$\$295 \text{ (pig)} + \$120 \text{ (processing)} = \$415 \text{ (due at pickup)}$$

(*example does not include bulk or link sausage – additional \$2.75-\$4.75/lb – see price list below)

ALL-NATURAL FRESH & SMOKED SAUSAGE PRICE LIST

No nitrates/chemicals ever - No dairy, eggs, corn, gluten, nuts or soy used.

	FRESH Bulk (10# min.)	FRESH Link (10# min.)	SMOKED Link (20# min.)
Bratwurst	\$2.75/lb	\$3.75/lb	\$4.75/lb
Breakfast	\$2.75/lb	\$3.75/lb	N/A
Chorizo	\$2.75/lb	\$3.75/lb	\$4.75/lb
Italian	\$2.75/lb	\$3.75/lb	\$4.75/lb
Polish	\$2.75/lb	N/A	N/A
Kielbasa	N/A	\$3.75/lb	\$4.75/lb
Bologna	N/A	N/A	\$4.25/lb
Hot Dogs	N/A	N/A	\$4.75/lb
Pepperoni	N/A	N/A	\$5.25/lb

Beef

We sell our beef by the 1/8 share, which comes to a 40-pound beef box containing 20lbs Ground Beef, 10lbs Steaks and 10lbs Roasts – which requires about TWO cubic feet of freezer space per share. A 1/8 share costs \$360 and requires a deposit of \$100. The cost includes all processing & butcher fees for a finished weight price of \$8.00/lb. “Finished weight” refers to the weight of the actual meat you receive at pickup. Want more meat? Want more cuts? Ribs, Shank, Stew Meat, Kabob Meat, etc...Order more shares to get more meat and more options! Two shares = 1/4 Beef = 90# of Meat and takes up about FOUR cubic feet of freezer space!

Cutting Instructions

When the time comes to give your cutting instructions for Pork, you will work directly with the butcher or IP. Buying meat in bulk can be a bit intimidating; there is a good guide on our website that can help you get more familiar with all the different cuts available! Beef does not require you to work with the butcher, the 1/8 Beef share comes with specific cuts. (Butcher fees can vary - prices given are only estimates.)

Section 3. Picking Up Shares

As part of your membership, you are responsible for picking up your share from the farm. We will send out an email with dates/times for pickup as well as your balance due. If you cannot pick-up your share on the designated date/time, please be sure to email us back to make other arrangements:

You are also responsible for observing our farm rules, which are as follows:

1. Be safe and respectful while at the farm:
 - a. Keep your children with you at all times.
 - b. Keep your pets at home or in your car.
 - c. Do not wander without permission of farm staff.
2. Follow any additional rules posted at the farm.

Pork is harvested June-November and Beef is harvested March-October. Your meat will be ready for pickup 3-4 weeks after harvest. We will email you to arrange pickup.

Section 4. Communicating with Us

The best way to communicate with us is via email: **inspirationplantation@gmail.com**.

You may also contact us via phone: **503-997-8757**. We will do our best to respond as soon as possible, but please understand that we spend most of our time in the field growing your food and not at our desk.

Please contact us with any news of the following:

- Changes to your email address or phone number
- If you are unable to pickup your share and/or if someone else will be picking it up for you.
- Questions or Concerns about your share.

We will communicate with you by email. When you sign up, you will be added to our CSA/CSP distribution list. Please read your emails from us. We depend on being able to communicate important information and will do so through email.



Mail form & deposit(s) to:

Inspiration Plantation
24311 NW 24th Ave.,
Ridgefield, WA. 98642

Meat CSP Order Form and Membership Agreement – 2014

First/Last Name: _____

Address: _____

Email: _____ Phone #: _____

By signing below, I agree to purchase the membership share(s) indicated on this form and to Inspiration Plantation's "CSA/CSP Membership Agreement" to which I have received a copy. I understand that, although unlikely, the farm may change parts of this agreement related to production and distribution. I understand that I will be contacted via email in advance of any changes.

Signature: _____ Date: _____

Pasture Raised Pork	Deposit	# Shares	Total
Pastured Raised Pork – 1 Share = 1 Half Pig – \$200 Deposit \$5.50/lb hanging weight + processing (kill/cut/wrap/curing - bacon/ham) *total cost <u>estimate</u> : \$495 (pork) + \$120 (processing) = \$615 (estimate does not include bulk or link sausage – additional \$2.75-\$4.75/lb) Offal & Organ Meats are available by request at time of order – please specify below <input type="checkbox"/> Liver <input type="checkbox"/> Heart <input type="checkbox"/> Pancreas <input type="checkbox"/> Kidney <input type="checkbox"/> Tongue <input type="checkbox"/> Feet	\$200		\$

Grass Fed/Finished Beef	Deposit	# Shares	Total
1/8 Beef Share = 45# COMBO Beef Box – \$100 Deposit { <i>Best Deal!</i> } 20# Ground / 10# Steaks / 10# Roasts / 5# Soup Bones *total cost: \$360/box = \$8.00/lb finished weight (includes processing/butcher) Offal & Organ Meats are available by request at time of order – please specify below <input type="checkbox"/> Liver <input type="checkbox"/> Heart <input type="checkbox"/> Oxtail <input type="checkbox"/> Tongue (available with 1/8 share only)	\$100		\$
Want more meat? Want more cuts? Ribs, Shank, Stew Meat, Kabob Meat, etc... Order more shares to get more meat and more options! Two 1/8 shares = 1/4 Beef = 90# of Meat and takes up about 4 square feet of freezer space!			
20# All-Steak Beef Box – \$100 Deposit Examples: T-Bone, Rib, Sirloin, Skirt/Flank/Flat Iron, Round, etc. *total cost: \$320/box = \$16.00/lb finished weight (includes processing/butcher)	\$100		\$
20# All-Roast Beef Box – \$50 Deposit Examples: Sirloin Tip, Chuck, Cross Rib, Rump, Brisket, etc. *total cost: \$180/box = \$9.00/lb finished weight (includes processing/butcher)	\$50		\$
20# Ground Beef Box – \$50 Deposit *total cost: \$125/box = \$6.25/lb finished weight (includes processing/butcher)	\$50		\$
Total # of Shares & Amount Due – Please make check out to: Inspiration Plantation			\$

*Processing prices for Pork include some curing, if you do not want anything cured/smoked (bacon, ham) your costs will be less.

*Deposit Policy: All Payments and Deposits are Non-Refundable.