



Solar Harvest Farm

2022 Harvest Schedule for Pastured Meats & Eggs
www.solarharvestfarm.com



Please Compare Apples to Apples! Our Chickens & Hogs consume *Forage & Certified Organic* Feed!
Unless a **Non-GMO** (or **Natural**) label explicitly states **Certified Organic**, the Non-GMO/Natural feed is produced with **Chemicals**. We do not use chemicals!

Pastured Chicken Certified Organic Feed Price: Qty: 3-9 \$5.19/lb Qty: 10-19 \$4.89/lb* Qty: 20 + \$4.69/lb*

Whole chickens typically 4 - 6 lbs dressed available fresh (NOT frozen) on the dates noted below in green. These chickens never leave the farm until you take them home to your freezer! Processed on the farm directly by family members just a few hours prior to your arrival. Here's how to obtain:

- 1). Choose a date in which you will be available to pickup your order.
- 2). Email us to reserve your order. Also tell us if you want livers, hearts or gizzards. (Note: Weighed and Priced at the same rate as the chicken.)
- 3). Mark it on your calendar!

Arrive on the designated date and time with ample cooler space and ice. To assure availability it is best to reserve your needs well in advance. However, because openings sometimes occur at the last minute, feel free to inquire at any time!
Volume pricing requirements: Picked-up on time; Single payment per order.

Pastured Eggs Certified Organic Feed Price: \$6.00/dz 2dz min order. Pickup Mon. thru Sat.

Pig-Happy Pork Certified Organic Feed Price: Half Hog \$4.39/lb Whole Hog \$4.09/lb* Deposit: \$100/half

Grassfed Beef Rotationally-Grazed Price: Quarter Beef \$5.49/lb Half Beef \$5.29/lb* Deposit: \$100/Qtr
(Sorry, but we are no longer able to offer Whole Beef discounts.)

***Volume discounts available provided the order, deposit and final payment are under one name.** (Please handle splits between individuals internally amongst your participants.) Pork/Beef pricing is based on hanging wt. Processing costs are extra with estimates listed on the next page.

Our livestock do not receive hormones, medicated feed or rendered by-products. **The feed provided to our chickens and hogs is CERTIFIED ORGANIC by M.O.S.A.** In addition, our chickens and hogs consume respectable amounts of our organic forage.

Our Grassfed bees are raised on their mother's milk and pasture for the first 7-8 months before weaning onto a winter diet of hay and organic mineral. In spring the bees are then finished exclusively on our rotationally-grazed pastures. Our soil fertility is enhanced via direct animal impact as well as our own compost. Mineral consists of Icelantic Kelp, Redmond salt, rock mineral and microbials. We do not use the standards of diesel fuel nor toxic insecticides for fly control. Some are asking: Does our farm utilize the principles of Regenerative Agriculture? Our Answer: Yes, since our inception in 1993, our farm has utilized these principles as foundational - several decades before the term was coined.

Rare Bonus: *Organic* Solar & Wind energy has been produced on the farm since our inception in the early 90's!

Calendar Details: **GREEN** dates are for Pastured Chickens picked up directly at the farm during the listed hours. Please note that, due to the complexities and unknowns associated with late summer and fall processing of Beef and Pork, ALL chickens for 2022 are offered exclusively on these five dates in June (none in August). Spring Newsletter provides further details.

Beef and Pork Schedule: Please refer to our 2022 Newsletter for these details.

June	Sun	Mon	Tues	Wed	Thurs	Fri	Sat
				1	Pastured Chicken At Farm 4-5 pm 2	3	Pastured Chicken At Farm 1-2 pm 4
5		Pastured Chicken At Farm 4-5 pm 6	7	8	Pastured Chicken At Farm 4-5 pm 9	10	Pastured Chicken At Farm 1-2 pm 11

August	Sun	Mon	Tues	Wed	Thurs	Fri	Sat


September	Sun	Mon	Tues	Wed	Thurs	Fri	Sat

October	Sun	Mon	Tues	Wed	Thurs	Fri	Sat

Typical Costs for Half and Whole Pork				2022
Item	Hanging Wt x \$/lb	Meat \$ to Farm	Avg \$ Processing	Total Cost Estimate
Pork - Half Hog	80 lbs x \$4.39	\$351	\$135	\$486
Pork - Whole Hog	160 lbs x \$4.09	\$654	\$270	\$924
Typical Yield From Half Hog (Double for Whole Hog.)				
Cut	Lbs	<p>* Prefer Smaller Quantity and Lower Cost?</p> <p>Because of seasonal variations, you will be asked if you prefer XL, Large, Medium, Small or XS.</p> <p>The Pork/Beef examples displayed represent what is typically classified as Large. If you prefer less meat and less cost, you may request a smaller portion weighing up to 30% less than typical. Please know that we are a small farm with limited volume. As such, we can never guarantee that a specific size will be available. Available weights will be arranged low to high. These weights are then paired to respective customer requests. Point being that if you request the smallest or largest, your request will be relative to the weights available this season. Historically, we have a good track record of matching weights to requests.</p>		
Ham	16			
Shoulder Roast	10.7			
Ground Pork	10.2			
Chops	9.4			
Bacon	6.5			
Loin Roast	5			
Pork Hocks w/meat	4.2			
Spare & Baby Back Ribs	3			
Neck Bones w/meat	2.5			
Liver (for liversausage)	2			
Take Home Weight - Half Hog >			69	



Not seeing the cuts you like? These lists are just one example of many possibilities. You will have the opportunity list your request on your cut sheet.

Typical Costs for Quarter and Half Beef				2022
Item	Hanging Wt x \$/lb	Meat \$ to Farm	Avg \$ Processing	Total Cost Estimate
Grassfed Beef - Quarter	120 lbs x \$5.49	\$659	\$160	\$819
Grassfed Beef - Half	240 lbs x \$5.29	\$1270	\$320	\$1590
Typical Yield From Quarter Beef				
Cut	Lbs			
Ground Beef	27.8			
Chuck Roast	16.7			
Sirloin Steak	7.1			
Round Steak	6.1			
Soup Bones/Misc	5.8			
Club Steak	5.5			
Rump Roast	4.6			
Sirloin Tip Roast	4.6			
T-Bone Steak	3.8			
Boneless Stew	2.8			
Liver	2.5			
Porterhouse Steak	1.6			
Round Roast	1.3			



*Processing costs includes the expenses associated with slaughter, cutting, wrapping, smoking and curing. Your order will be custom cut per the cutting instructions you provide. . The range we have illustrated is typical for the weights listed. Your actual costs may be more or less depending upon the actual weight of your order and requests that you make on your cut sheet.

Please note that a the nature of making ham and bacon involves the addition of curing salts.
For a revealing perspective on nitrates, please read <http://www.solarharvestfarm.com/Nitrates.pdf> .

Freezer Space Required: Quarter Beef: 2.5 - 3 cubic feet. Half Pork: 2.5 - 3 cubic feet
Visualize this: Picture 3 to 4 full size paper grocery bags for each quarter beef or half of pork.