



Chinook Farms
Community Supported Agriculture

Chinook Farms – Grass Fed Beef Order Form

www.chinookfarms.com or info@chinookfarms.com

Thank you for your interest in our grass fed beef. Our cattle graze on pastures that are never sprayed with chemical herbicides or pesticides. The cows are never given any grain, hormones, or other growth stimulants, and are 100% grass fed and finished. We offer our beef in quarter, half, or whole animals, but strongly encourage customers to find a friend(s) with whom to split a half. Orders for quarters may be delayed until we are able to match you with another 'quarter' order.

Check Here	Portion	Price per pound of hanging weight*	Approx. total price*	Deposit required with order
-- Traditional Cuts--				
	Quarter Beef (+/- 200 lbs)	\$4.00/lb	\$800	\$200
	Half Beef (+/- 400 lbs)	\$3.60/lb	\$1,440	\$300
	Whole Beef (+/- 800 lbs)	\$3.50/lb	\$2,800	\$400
Y <input type="checkbox"/> N <input type="checkbox"/>	Do you want organ meats?** (No charge)	<input type="checkbox"/> Heart	<input type="checkbox"/> Liver	<input type="checkbox"/> Tongue

**Organ meats must be picked up at the farm on the day of harvest.

Name: _____ Date: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Return with deposit to: Chinook Farms, 18507 Waverly Drive, Snohomish WA 98296

* The price is based on the hanging weight of the beef. Weights are estimated; actual weights will be certified by the butcher prior to aging in cold storage. 14-21 days of aging prior to cutting and wrapping is typical. When the meat is cut and wrapped you will have about 60-70% of the hanging weight in final yield, without bones and other inedible parts. This is the usual and customary way of purchasing beef in bulk.

The butcher's field dressing, transport, disposal, and cutting/wrapping/freezing fees (about \$0.65/lb hanging weight) are in addition to the cost of the beef, and are paid directly when you pick up your frozen beef.