



## ANIMAL SHARE FAQs

### General Information

**What:** A Marin Sun Farms Animal Share is either:

- (1) Whole, half or quarter carcasses (depending on animal) or
- (2) Custom butchered meat in vacuum sealed packages (includes steaks, grind, roasts and bones).

**Where:** Animal Share is available for the greater SF Bay Area, Metro Sacramento and certain parts of Metro Los Angeles (please call to confirm if you are in our delivery area).

In Northern CA, you can pick up at the facility in Petaluma (by appointment only) or we can deliver to you for a flat delivery fee \$75. Los Angeles is delivery only (\$75). If you are picking up at our Petaluma facility, you will must bring enough coolers to hold ALL of the meat you have purchased, no exceptions.

**Note:** You will also need to make sure you will have enough freezer space to store your purchase. 20 lbs. of meat will take up roughly 1 cubic foot of freezer space. Deliveries can only be dropped at ground level locations that are van accessible. Whole or half carcasses arrive in a plastic bag. Custom butchered meat is packed in individually labeled (item and weight) vacuum packs.

Please review our pricing: [Marin Sun Farms Animal Share Program Pricing](#) and then email [sales@marinsunfarms.com](mailto:sales@marinsunfarms.com) in order to get started. A Sales Manager will send you information, cut lists/order forms and answer your questions prior to placing your order. You will be asked for a credit card number at the time you place the order, but it will not be charged until a day or two before delivery or pickup.

**Q: What can I buy and where do the animals come from?**

**A:** We offer Animal Share Programs for Beef, Lamb, Goat, Non-GMO/Heritage Pork, and Chicken. All of our animals are CA local, pasture raised and antibiotic free. We also offer bulk cases of chickens, ground meats and other add-ons.

**Q: How does the order process work?**

**A:** The process of ordering an Animal Share takes approximately 1-3 weeks from the time you place your order until the processed product is ready for pick up or delivery. The first step is to reserve your share before we harvest. Please specify fresh or frozen at the time you reserve.

**Q: How do you calculate the cost of the share?**

**A:** Our animals are pasture raised and may vary slightly in size. All weights mentioned are **approximations**. When you purchase a whole, half, or quarter carcass, we bill on the “hanging weight” (not including the weight of the head, hide or offal) before breaking it down and *not* the returned pounds of cuts. Quarters are based on the weight of the whole quarter before breaking it down.

**Q: Can I get extra ground lamb or stew meat?**

**A:** Additional 1 lb. packages can be purchased at the same per lb. price you are paying for the whole or half lamb. Minimum of 10 lbs.

## **ANIMAL SPECIFIC FAQs**

### **Goat FAQs**

**Q: How can I buy goat?**

**A:** We have five ways to purchase goat meat.

- 1) Whole fresh goat (30-40 lbs.) - typically available from Spring through Autumn.
- 2) Half fresh goat (15-20 lbs.) - typically available from Spring through Autumn.
- 3) Whole fresh goat packs (30-40 lbs.). *In season only*, broken down into 12 piece packs.
- 4) Whole frozen goat packs (30-40 lbs.). We harvest goats in season, break into 12 piece packs and freeze with intent at the peak of freshness for year-round availability.

**Q: How much freezer space will I need for goat packs?**

**A:** A whole goat pack is approximately 35 lbs. and will take up around 2 cu. ft. of freezer space. Half a goat pack will be approximately 17.5 lbs. and will take up around 1 cu. ft. of freezer space.

## Lamb FAQs

### **Q: How can I buy lamb?**

**A:** We have three ways to purchase lamb meat.

- 1) Whole fresh lambs (approx. 50-70 lbs.) are available much of the year.
- 2) Whole lamb pack (frozen 12 pieces/approx. 67.5lbs.).
- 3) Half lamb pack (frozen 6 pieces/approx. 33.75 lbs.).

### **Q: How much freezer space will I need for lamb packs?**

**A:** A whole lamb pack is approximately 67.5 lbs. and will take up around 3.5 cu. ft. of freezer space. Half a lamb pack will be approximately 33.75 lbs. and will take up around 2 cu. ft. of freezer space.

## Pork FAQ

### **Q: How can I buy pork?**

**A:** We have five ways to purchase Non-GMO, heritage breed pork.

Whole Hog:

- 1) Small fresh roaster (Under 50 lbs.)
- 2) Larger fresh roaster (50-80 lbs.)
- 3) Large fresh market hog (200-250 lbs.)

Custom butchered cuts in packages (fresh or frozen):

- 4) Whole hog broken down into packs (approx. 220 lbs.)
- 5) Half hog broken down into packs (approx. 110 lbs.)

### **Q: How much freezer space will I need for a whole or half pig in packs?**

**A:** A whole pig in packs will take up approximately 11 cu. ft. of freezer space. Half a pig in packs will take up approximately 6 cu. ft. of freezer space.

### **Q: Can I get extra ground pork or stew meat?**

**A:** Additional 1 lb. packages can be purchased at the same per lb. price you are paying for the whole or half hog. Minimum of 10 lbs.

## Beef FAQs

### Q: How can I buy beef?

A: We have five ways to purchase grass fed/grass finished beef.

1) Whole Beef Quarters (100-200 lbs.) – sold to skilled butchers only  
Custom butchered cuts in packages (fresh or frozen):

- 2) Whole beef broken down into packs (approx. 500-800 lbs.)
- 3) Half beef broken down into packs (approx. 200-400 lbs.)
- 4) Front Quarter beef broken down into packs (approx. 200 lbs.)
- 5) Rear Quarter beef broken down into packs (approx. 160 lbs.)

### Q: How much freezer space will I need for a whole, half or quarter beef in packs?

A: A whole beef in packs will take up approximately 25-40 cu. ft. of freezer space. A half beef in packs will take up approximately 10-20 cu. ft. of freezer space. A front quarter in packs will take up approximately 10 cu. ft. of freezer space. A rear quarter in packs will take up approximately 8 cu. ft. of freezer space.

### Q: Can I get extra ground beef or stew meat?

A: Additional 1 lb. packages can be purchased at the same per lb. price you are paying for the whole or half beef. Minimum of 10 lbs.

## Chicken FAQs

### Q: How can I buy chicken?

A: Whole bagged chickens are available for purchase by the case. Depending on availability we have three sizes.

### Q: What size are your chickens?

A: We have three sizes available for purchase depending on availability:

- 1) 2-3 lbs birds (14 to a case)
- 2) 3-4 lbs birds (12 to a case)
- 3) 4 + lbs birds (10 to a case)

### Q: What else can I buy?

A: We have add-ons, such as beautiful cow skulls and artisan hand-tanned lamb and goat hides, sweatshirts, hats etc. Please contact [sales@marinsunfarms.com](mailto:sales@marinsunfarms.com).