

LOCAL FOOD FOR A SUSTAINABLE FUTURE

SUPPORTS
FAMILY
FARMS



ANIMAL SHARE PROGRAM

Our Animal Share Program is a way to purchase meat in bulk as either a whole or half animal. We will butcher the protein of your choice and pack it in vacuum sealed packages as steaks, roasts, ground meat, and bones. Purchasing your meat this way allows you to enjoy all of the cuts at an economical price. Many people choose to purchase an Animal Share with friends or family in order to share the amount of meat that comes with a purchase. Buying in to an Animal Share is an excellent way to stock up on California raised high quality, grass fed, organic, non-gmo, natural, and pastured raised meats while supporting local and regional farmers and your neighbors who are employed with us.

Orders can be picked up in Petaluma or Oakland. Marin Sun Farms has limited capacity for delivery. Please discuss other details of your purchase with our sales team by contacting sales@marinsunfarms.com.

With gratitude for your support,
The Marin Sun Farms Team

TO PLACE AN ORDER CONTACT OUR SALES TEAM AT SALES@MARINSUNFARMS.COM



Beef Front Quarter 5-PC break:	\$7.50/LB
Beef Rear Quarter 3-PC break:	\$7.50/LB
Beef Butchered:	
- Whole:	\$8.50/LB
- Half:	\$8.75/LB
- Quarter:	\$9.00/LB

(Organic beef is an additional \$1.50/LB)

Ask an MSF team member about how to buy Dry Aged beef!



Lamb Whole:	\$10.00/LB
Lamb Butchered:	\$12.00/LB



Goat Whole:	\$13.00/LB
Goat Butchered:	\$15.00/LB



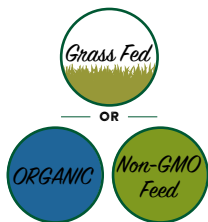
Pork Small Roaster < 50 LBS:	\$475 Each
Pork Large Roaster 51 – 80 LBS:	\$575 Each
Pork Whole Hog, Split:	\$6.00/LB
Pork Half Hog:	\$6.25/LB
Pork Butchered:	
- Whole:	\$7.75/LB
- Half:	\$8.00/LB

GROUND MEAT & PARTS PROGRAM

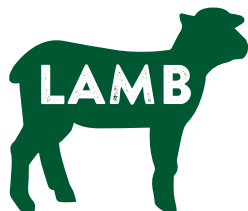
Our Ground Meats & Parts Program is a great way to purchase meat in bulk at an affordable price while supporting your local and regional pasture-based farmers and your neighbors who are employed with us. All ground meats are packaged in one-pound packages. All products are sold in case-quantities only. If you are interested in organic chicken parts or grass-fed goat packs, please discuss packaging with your MSF representative.

Stock up, hunker down, and enjoy your favorite high-quality, grass fed, pasture-raised, and organic meats. Thank you!

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Beef Ground 15% fat 1LB Packs 40LB Case:	\$400
Beef Ground 20% fat 1LB Packs 40LB Case:	\$380
Beef Ground 25% fat 1LB Packs 40LB Case:	\$360
Beef Ground 30% fat 1LB Packs 40LB Case:	\$340
Beef Ground 15% fat ORGANIC 1LB Packs 40LB Case:	\$470
Beef Oven Roast 2.5LB Packs 10LB Case:	\$105
Beef Pot Roast 2.5LB Packs 10LB Case:	\$95
Beef Top Sirloin Center Cut Steak 12OZ Packs 10.5LB Case:	\$165
Beef New York Steak Boneless 12OZ Packs 10.5LB Case:	\$210
Beef Rib Eye Steak Boneless 12OZ Packs 10.5LB Case:	\$260
Beef Filet Mignon Steak 6OZ Packs 10.5LB Case:	\$310



Lamb Ground 1LB Packs 40LB Case:	\$650
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Chicken Whole ORGANIC 10-14 Packs 40LB Case:	\$6.50/LB
Chicken Ground ORGANIC 1LB Packs 40LB Case:	\$375



Pork Ground 1LB Packs 40LB Case:	\$250
Pork Shoulder Roast Boneless 2.5LB Packs 10LB Case:	\$85
Pork Loin Chop Boneless 12OZ Packs 10.5LB Case:	\$150

All items are charged as net weight cases unless otherwise noted.



ANIMAL SHARE FAQs

General Information

What: A Marin Sun Farms Animal Share is either:

- Whole, half, or quarter carcass (depending on animal)
- Whole, half, or quarter carcass (depending on the animal) butchered into vacuum sealed packages (steaks, roasts, grind, and bones). See Cut Lists.
- Retail-packed cases of ground meat, roasts, steaks, chops, or whole chickens.

Where: Animal Share is available for FedEx Shipment or Local Pick Up:

- FedEx Shipment by quote and added cost
- Local Pick Up at no added cost:
 - Marin Sun Farms at 1522 Petaluma Blvd N, Petaluma CA 94952, M-F 7am–2:30pm
 - Marin Sun Farms at 5655 College Ave, Oakland CA 94618, Daily 9am–7pm

How do I pay: We require pre-payment by credit card *only* for Animal Share orders. A Pre-Payment Authorization Form must be completed to place an order.

Note on Freezer Space: You need to make sure you have enough freezer space to store your purchase. 20 lbs of meat will take up roughly 1 cubic foot of freezer space. Intact whole, half, or quarter carcasses arrive in a plastic bag. Butchered meat is in vacuum sealed packs in cardboard boxes. See more on freezer space requirements below in **Animal Specific FAQs**.

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

A: We offer Animal Share Programs (butchered or not) for Beef, Lamb, Goat, Pork, and Chicken. All of our animals are pasture raised in California on small family farms, and never given hormones or antibiotics. See more details on each program below in Animal Specific FAQs.

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 shipment:

1. Review our price sheet and review all FAQs.

2. Email sales@marinsunfarms.com to begin the order process.
3. Our sales team will answer your questions and work with you to decide on a pick up location and date.
4. Submit the Pre-Payment Authorization Form. Your order will not be confirmed until the Pre-Payment Authorization Form is submitted to the Marin Sun Farms sales team.
5. Our sales team will confirm your order via email.
6. Your credit card is processed once the final weight of your order is calculated. Usually, 1 day before your pick up or shipment date.

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

A: For whole, half, and quarter shares:

- Our animals are pasture raised and can vary slightly in size. All weights mentioned below in Animal Specific FAQs are **approximations**. When you purchase a whole, half, or quarter carcass, we bill on the “carcass weight.” The carcass weight is the *pre-butchered* hanging weight of the whole, half, or quarter carcass. The carcass weight does not include the weight of the head, hide, or offal; it does include the weight of bones, muscle, and fat. A small amount of weight loss during butchering is to be expected. The carcass weight does *not* equal the returned pounds of cuts.

A: For retail-packed ground meat and parts:

- All ground meat, roasts, steaks, and chops are charged as net weight cases (flat rate per case).
- Whole chicken cases are charged by catch weight. The final weight of whole chicken cases will vary slightly from 40lb.

ANIMAL SPECIFIC FAQs

Lamb FAQs

Q: How can I buy lamb?

A: Grass Fed Lamb:

- 1) Lamb whole: 50-90 lbs
- 2) Lamb whole, 12-piece break : 50-90 lbs
- 3) Lamb whole, butchered: 50-90 lbs
- 4) Ground lamb 1 lb packs, 40 lb case

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

A: A butchered whole lamb at approximately 67.5 lbs will take up around 3.5 cu. ft. of freezer space.

Goat FAQs

Q: How can I buy goat?

A: Grass Fed Goat:

- 1) Goat whole: 40-60 lbs
- 2) Goat whole, 12-piece break: 40-60 lbs
- 3) Goat whole, butchered: 40-60 lbs

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

A: A butchered whole goat at approximately 50 lbs will take up around 3 cu. ft. of freezer space.

Pork FAQ

Q: How can I buy pork?

A: Heritage Pasture Raised Pork:

- 1) Roaster: under 50 lbs
- 2) Roaster: 51-80 lbs
- 3) Market hog whole, split: 200-260 lbs
- 4) Market hog half: 100-130 lbs
- 5) Market hog whole, butchered: 200-260 lbs
- 6) Market hog half, butchered: 100-130 lbs
- 7) Ground pork 1 lb packs, 40 lb case
- 8) Pork chops, boneless 12 oz packs, 10.5 lb case

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

A: A butchered whole hog will take up approximately 11 cu. ft. of freezer space. A butchered half hog will take up approximately 6 cu. ft. of freezer space.

Beef FAQs

Q: How can I buy beef?

A: Grass Fed *or* Organic Beef:

- 1) Beef front quarter, 5-piece break: 170-220+ lbs
- 2) Beef rear quarter, 3- piece break: 170-220+ lbs
- 3) Beef whole, butchered: 700-800+ lbs
- 4) Beef half, butchered: 350-400+ lbs
- 5) Beef front quarter, butchered: 170-220+ lbs
- 6) Beef rear quarter, butchered: 170-220+ lbs
- 7) Ground beef 1 lb packs, 40 lb case (Fat options: 15%, 20%, 25%, 30%)
- 8) Beef oven roasts 2.5 lb packs, 10 lb case
- 9) Beef pot roasts 2.5 lb packs, 10 lb case

- 10) Beef New York strip steaks, boneless 12 oz packs, 10.5 lb case
- 11) Beef ribeye steaks, boneless 12 oz packs, 10.5 lb case
- 12) Beef filet mignon 6 oz packs, 10.5 lb case

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

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

Chicken FAQs

Q: How can I buy chicken?

A: Organic Chicken

- 1) Whole chicken, individually vacuum sealed, 40lb case
- 2) Ground chicken 1 lb packs, 40 lb case

Q: What size are your chickens?

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

- 1) 2-3 lb birds (14 per case)
- 2) 3-4 lb birds (12 per case)
- 3) 4+ lb birds (10 per case)