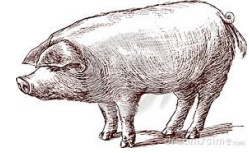




# Blue Sky Ranch LLC



Zane Keith: 315-404-5011  
blueskyranchllc@yahoo.com  
1095 Newberry Rd,  
Waterville, NY 13480

## About Our Pigs:

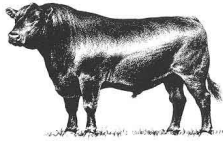
Our pigs are born and naturally raised here on our farm. They spend summers out on pasture with our own grain to supplement them. They are raised GMO-free and hormone free to ensure they are flavor filled pork raised the right way and humanly.

## Options and Pricing:

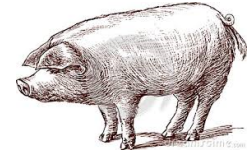
We sell half or whole pigs custom cut at a USDA inspected facility (we recommend Red Barn Meats for your butcher). Pigs will be custom cut so you can pick how and what you would like to get from your pig. Our pigs will weigh approximately 180-200 pounds hanging weight, if they weight over 220lb we do not charge for the additional weight. The current price is **\$3.80** a pound based on the hanging weight from the butcher. This price includes the cost of the pig, the butcher fee and will be brought back to Waterville where you will pick up. Delivery to your house can be arranged for a separate cost. For example a 200lb pig will cost you \$760 (cut and vacuum sealed to you). From a whole pig weighing 200lb hanging weight you will receive approximately 140lb meat back to you. Remember this is only an approximate weight, the weight will vary depending on your cut selection and the hanging weight.

## Ordering:

We raise pigs year round so we have a steady supply. We recommend ordering 2 months in advance. If you only want a half that is fine, we will match you up with someone to get you a pig, for this we recommend ordering 3 months in advance so we can match you up with someone else. For ordering call or email and send a deposit of **\$200** for a whole pig and **\$100** for a half. Once we receive your deposit, we will make an appointment with the butcher and give you a date for



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pick up. Also we will send you a cut sheet so you can pick how you would like your pig processed and we can give it to the butcher upon delivery. Just return this form and the cut sheet to us by email or mail and we will take care of the rest.

## Looking for something else?

If you would like pork but don't want a half or whole we also sell pork by the pound so you can pick exactly what you would like and only what you need. If you need a specialty cut we can also order this for you, please allow two months on all specialty cuts. We also raised roasters if you are having a pig roast. Blue sky ranch is committed to helping fill your pork needs. For any questions we are only a phone call away to help. Thank you for choosing Blue Sky Ranch.

**Buyer name:** \_\_\_\_\_

**Buyer signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_