



## Culinarium Meat Share Program

In our quest to provide local, sustainable Ontario produced food, Culinarium has revived the ancient ritual of feeding our families with meat from a single animal, bred by passionate stewards of the land - local Ontario Farmers. Through Culinarium you can now buy a "share" of a LFP certified animal from a farmer you know and trust.

### **Why Participate?**

**Animals are not bred for chops and steaks alone.** In our current system of agriculture much of an animal is not used to its fullest potential. Less popular cuts of meat are simply ignored even though they are often the most flavourful. Supporting local and sustainable agriculture includes using and enjoying each gift of food to its fullest capacity.

**Try something new.** Culinarium will provide recipes for the cuts of meat that you may not be familiar with cooking. Thus, you can enjoy every meal from your share.

**Help farmers by assuring a solid distribution channel for their goods.** By committing to buying a portion of an animal and paying a deposit you allow farmers to plan their yields and provide up front capital to expand their herds and grow their agri-businesses. Farming is tough physical work, unstable due to mother nature and the financial rewards have traditionally been slim. Farming is a labour of love, not one to get rich on. We can help support the efforts of LFP farmers by providing them a guaranteed demand and financial support to grow with that demand.

**Home Economics.** As the saying goes membership has it's privileges. Save 1/3-1/2 of the cost of buying the equivalent quality and quantity of pre-cut piecemeal meat.

**Know where your food comes from.** It simply feels better to feed our families good wholesome food that is raised with love and care. Nameless, faceless food can be a thing of the past....thank goodness for progress! Or in this case, for coming full circle!

### **How to Participate?**

Meat will be processed at an appropriate time of year that suits the breed and farm schedule using small local, provincially inspected abattoirs within the communities where each farm is located. Culinarium will work with local butchers to ensure your meat is cut in a way that suits your needs. Meat will be delivered, frozen, to your door on a pre-scheduled day.



## Culinarium Beef Share Program

**Cost:** Full Share (100lb) = \$805.00  
 Double Share (200lb) = \$1499.00  
 Small Share (50lb) = possibility available dependant on demand. Price TBD.  
*Cost includes meat, cutting, freezing and delivery within the GTA*

**Price / lb:** \$7.50 - 8.00 /lb approximately

**Amount:** 100lb of grass-fed, sustainably raised, LFP certified Beef from YU-Ranch in Norfolk County

**Breed:** Texas Longhorn Cattle

**Example of cuts / portions:**

Full Share Approximate Beef Cuts	Approx. lb.	Approx. #
<b>Steaks</b>		
T-bone	6 lb	8
Rib Steak	6 lb	8
Sirloin, Top and Bottom steaks	4 lb	5
Round Steak	8 lb	4
Minute Steak	8 lb	4
<b>Roast</b>		
Sirloin Tip	4 lb	1
Eye of Round Roast	4 lb	1
<b>Other</b>		
Shank	3 lb	
Short Ribs	3 lb	
Soup Bones	4 lb	
Stew	25 lb	
Hamburger	25 lb	
Approx Total:	100 lb	

**Sign up today** to book your share. Limited quantities available this year. Contact Kathleen or Jessica at Culinarium **647-430-7004** or **fork@culinarium.ca**



## Culinarium Lamb Share Program

**Cost:** Half Share (20 lb) = \$232.00  
 Full Share (40 lb) \$413.00  
*Cost includes meat, cutting, freezing and delivery within the GTA*

**Price / lb:** Half Share \$11.65 / lb  
 Full Share \$10.19 / lb

**Amount:** 20 lb – 40 lb of sustainably raised, LFP certified lamb from Kupecz Family Farm in Stirling Ontario

**Breed:** Dorset & British Milking Sheep Cross

**Example of cuts / portions:**

Lamb Cuts	Total lbs	Approx #
<b>Whole Share – 40 lbs</b>		
Rack of Lamb Roasts	8 lb	2 x 4 lb
Loin Chops	5 lb	
Boneless Leg Roast	4 lb	1
Bone in Leg Roast	5 lb	1
Rolled Shoulder	6 lb	2 x 3 lb
Shank	2 lb	
Neck chops	2.5 lb	
Boneless Stew Meat	6 lb	
Ground Lamb	4 lb	
Soup Bones	4 lb	
Approx. Total	46.5	

*For 1/2 share simply divide total pounds in half.*

**Sign up today** to book your share. Limited quantities available this year. Contact Kathleen or Jessica at Culinarium **647-430-7004** or [fork@culinarium.ca](mailto:fork@culinarium.ca)



## Meat Share Registration

### Payment Schedule:

A 50% deposit will be collected at the time of registration. The remaining 50% will be collected one week prior to delivery.

**Registration:** **Sign up today** to book your share. Limited quantities are available this year. Fill in the form below and submit to Kathleen or Jessica at Culinarium.

Fax: **647-430-7171** or email [fork@culinarium.ca](mailto:fork@culinarium.ca).

Feel free to call us with any questions at 647-430-7004.

**Next Steps:** Once registered we ask that you come into Culinarium for a cutting appointment. Kathleen will sit down with you to discuss how you like to cook and what cuts of meat you prefer. Thus we can be sure to get your "share" cut in a way that best suits your needs.

**Considerations:** Think about how you like to cook. Are you a chop/steak lover, a roast lover? How much freezer space do you have? How would you like your meat portioned...2 pieces per package, 4 per package? How big do you like your roasts? Will they be used for large family gatherings or smaller weekend meals or both?

**To register please fill in the following information and fax to 647-430-7171**

Name: \_\_\_\_\_  
(please print)

Signature: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Beef:**  100lb  200lb  small

**Lamb:**  20lb  40lb

Deposit Amount: \_\_\_\_\_  
(50% of the total)

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

Visa / MC Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_