

CULINARY PARTNERSHIPS



The freshest local pork, lamb, and poultry
your patrons will ever taste.

SPECIALTY PRICING AND ORDERING

Jenna Leblanc ☎ 604-698-6738 ✉ pembertonmeats@gmail.com
www.pembertonmeatcompany.com



Hello, and thank you for your interest in forming a culinary partnership featuring products from Pemberton Meat Company.

We are a family business growing free-range and zero hormone meat in the beautiful Pemberton Meadows and Birken Valley. We raise our poultry and lamb at our 5-acre homestead on Pemberton Farm Road, and the pigs move between our 118 acre Gates Creek Ranch, located just past Birken.

In addition to growing healthy meat products, we operate a Pemberton-based processing facility under a Class-D license. This gives us the unique advantage of offering your restaurant meats processed in the SLRD Agricultural Zone, of which benefits include; a sustainable footprint, lower delivery costs, and ultra-fresh quality meats for your patrons to enjoy.

PRODUCT OFFERINGS



YORKSURE + SPOTTED PORK

Full or half pig ready for butchering - \$6.00/lb plus a processing fee*

The Yorkshire, also considered a bacon breed, produces a high percentage of lean meat on the carcass and a low amount of backfat.



CHEVIOT LAMB

Whole lamb ready for butchering - \$8.50/lb plus a processing fee*

The Cheviot has a compact body with a straight smooth back which covers a rack of well-filled, meaty chops and a broad loin of superior quality.



BROILER CHICKEN

Whole Chicken - \$6.00/ lb, average size 3-5lbs.

Our free roaming broiler chickens provide more than enough healthy meat to satisfy.



HERITAGE WHITE TURKEY

Whole Turkey - \$5.00/ lb, average size is 12-20lbs.

A more active bird which results in less fat and a flavour that is worlds apart.

*DISCLAIMERS: Photos are representative of the products we sell. All our animals are raised naturally on our farm in a free-range environment. Prices per pound are subject to change. All weights are approximate and total cost will be determined at time of processing. You may specify the approximate weight of your animal and if it is available, we will do our best to fill your request. *Where applicable, a processing fee is added to cover slaughter and clean, disposal of all entrails and unusable products, and 2 days of cooler hanging.*

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ORDER FORM

Business Name _____
 Address _____
 Ordering Contact _____
 Tel Number _____ Email _____
 Accounting Contact _____
 Tel Number _____ Email _____
 Delivery Address _____

PRODUCT	Approx. lbs.	Order Qty.	Delivery Date(s)
PORK (Half Pig) ready for butchering into the following cuts:			
<i>Chops</i>	13		
<i>Roast</i>	9		
<i>Ribs</i>	6		
<i>Tender Loin</i>	13		
<i>Ham</i>	16		
<i>Pork Belly</i>	23		
<i>Ground</i>	40		
Total approx. lbs.	120		
	\$/lb	\$6	
	Sub Total	\$720	
	Process Fee	\$50	
Half Pig Approx. Cost		\$770	
Full Pig Approx. Cost		\$1,540	
LAMB (Whole) ready for butchering into the following cuts:			
<i>Chops</i>	6		
<i>Leg Lamb</i>	8		
<i>Rack</i>	4		
<i>Shank</i>	1		
<i>Spare Ribs</i>	2		
<i>Steak</i>	3		
<i>Roast</i>	4		
<i>Mince/Stew</i>	2		
Total approx. lbs.	30		
	\$/lb	\$8.50	
	Sub Total	\$255	
	Process Fee	\$80	
Approx. Cost		\$335	
CHICKEN (Whole) ready for butchering		3 to 5	
	\$/lb	\$6	
Approx. Cost		\$18 to \$30	
TURKEY (Whole) ready for butchering		12 to 20	
	\$/lb	\$5	
Approx. Cost		\$60 to \$100	

SPECIAL INSTRUCTIONS: _____

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