



A LOCAL *Ontario food* EXPERIENCE

## meat share program

In our quest to provide sustainable, Ontario-produced food, Culinarium™ has revived the ancient ritual of feeding our families with meat from whole animals, bred by passionate stewards of the land, our local farmers.

Through Culinarium™, you can buy a "share" of an animal lovingly and sustainably raised by a local farmer you know and trust.

### **“Why Participate?”, you may wonder. Well, isn't it nice to...**

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

**Save money.** Save significant dollars over the cost of buying the equivalent quality and quantity of pre-cut meat on an ad-hoc basis.

**Mix it up (animals are not bred for chops or steaks alone).** In our current system of agriculture, much of an animal is not used to its fullest potential. Some cuts are ignored even though they are often the most flavourful. Unfamiliar with a cut? We'll provide you with tips and recipes to ensure every meal from your share adds tasty excitement to your table. Supporting local and sustainable agriculture includes enjoying each and every gift of food!

**Help farmers – farmers feed cities.** By committing to purchase a portion of an animal and paying a deposit up front, you allow farmers to plan yields and expand and grow their farms. 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. By supporting local farmers, you also ensure a sustainable supply of fresh, wholesome food!

Sign up today to book your shares. Quantities are limited.  
Read on for details on types of meat shares available.

To register, fill in the appropriate form(s) and fax to **647-430-7171**  
or email it to us at [programs@culinarium.ca](mailto:programs@culinarium.ca)  
or sign up online at [www.culinarium.ca](http://www.culinarium.ca)  
And feel free to call Kathleen or Laurie at 647-430-7004 with any questions.

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## beef share program



**better beef  
is made  
in the  
field**



**Pedigree:** Grass-fed and naturally raised beef from small, family-run, local Ontario farms including Snowden Farms (Durham) and JC Nyman Farms (Prince Edward County). No growth hormones are used, nor are the animals fed any animal by-products or GMO grain. Small grains such as oats, barley, and wheat are only to “finish” cattle in order to add greater fat content and marbling, which lends tenderness and flavour to the beef. The beef is aged for 14 - 21 days to further enhance flavour and tenderness.

**Cost:** Shares are available as follows:

**50 lbs** = \$449 = (\$8.98/lb) *A savings of more than \$50 over retail!*  
**100 lbs** = \$749 = (\$7.49/lb) *A savings of more than \$175 over retail!*  
**200 lbs** = \$1,429 = (\$7.15/lb) *A savings of more than \$400 over retail!*

**What's in a Share?** We will divide the cuts up evenly so that everyone will get a nice mix of:

T-bone Steak  
Rib Steak  
Sirloin Steak  
Short Rib Steak

Oven Roasts  
Pot Roasts

Ground/Stew  
Stir-fry/Flank

*Optional:*  
Soup bones  
Tongue  
Liver  
Heart

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## beef share program

Ask us about purchasing a whole or side of beef for even greater savings! Cutting appointments are available for those who purchase whole or a side of beef should you wish to customize your cuts. Meat will be dressed at an appropriate time of year that suits the breed and farm schedule by a small, provincially inspected, local abattoir.

**All beef share members will receive a basket of specially selected local artisanal condiments as well as a meat thermometer and 10% off Culinarium's "Better Beef" class to ensure that every meal from your share is simply scrumptious!**

**Delivery Schedule:** Meat is delivered in its entirety and may be fresh or frozen. Pick up is at Culinarium™ though delivery may be arranged for a fee, depending on location.

*The following delivery dates are available with advance notice of 4 weeks:* June 23, July 21, August 18, September 15, October 20, November 24, December 21 (dates subject to change).

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

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

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

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

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

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

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

**BEEF:**  50 lbs for \$449 (deposit of \$224.50)  
 100 lbs for \$749 (deposit of \$374.50)  
 200 lbs for \$1,429 (deposit of \$714.50)

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

Today's Date: \_\_\_\_\_ Delivery Date(s): \_\_\_\_\_

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

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

Security Code: (back of card): \_\_\_\_\_

YES, I would like to receive Culinarium's e-newsletter.

**YES, I would like to receive information about Culinarium's chicken share program.**

YES, I authorize an automatic second payment on this credit card one week prior to delivery date.

I would like optional cuts as specified below:  
\_\_\_\_\_

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## lamb share program



an apple a day  
makes the  
lamb luscious



**Pedigree:** Dorset & British Milking Sheep Cross. Pasture fed, sustainably raised, LFP certified lamb raised by Larry & Judy Kupecz of Kupecz Family Farm in Stirling. Their flock wanders their 200 acres at will, munching their favourite grasses and the apples fallen in the orchard – controlling weeds and fertilizing the orchard as they make their way from their favourite breakfast patch to their mid-day meal. Larry and Judy have systems in place for composting all waste generated on the farm – also raising free range chickens, turkeys, pheasants and some fruits and vegetables, it's a beautiful "full circle" farm that truly represents what farming once was and can be again!

**Cost:** Shares are available as follows:

**20 lbs** = \$255 = (\$12.75/lb) *A savings of more than \$70 over retail!*

**40 lbs** = \$455 = (\$11.38/lb) *A savings of more than \$165 over retail!*

**What's in a Share?** We will divide the cuts up evenly so that everyone will get a nice mix of:

Rack of Lamb  
Leg, Bone-in or out  
Rolled Shoulder Roast

Loin Chops  
Braising Chops

Ground/Stew  
Shanks

*Optional:*  
Soup bones  
Kidneys  
Liver  
Heart

Cutting appointments are available for those who purchase whole lambs (40 lbs) should you wish to customize your cuts. Meat will be dressed at an appropriate time of year that suits the breed and farm schedule by a small, provincially inspected abattoir local to Kupecz Family Farm.

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## **lamb share program**

**All lamb share members will receive a basket of specially selected local artisanal condiments as well as a meat thermometer and 10% off Culinarium's "Luscious Lamb" class to ensure that every meal from your share is simply scrumptious!**

**Delivery Schedule:** Meat is delivered in its entirety and may be fresh or frozen. Pick up is at Culinarium™ though delivery may be arranged for a fee, depending on location.

*The following delivery dates are available with advance notice of 4 weeks:* May 19, June 16, July 7, August 4, September 1, September 29, November 10 and December 22 (dates subject to change).

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

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

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

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

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

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

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

YES, I would like to receive Culinarium's e-newsletter.

YES, I would like to receive information about Culinarium's chicken share program.

**LAMB:**  20 lbs for \$255 (deposit of \$127.50)  
 40 lbs for \$455 (deposit of \$227.50)

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

Today's Date: \_\_\_\_\_

Delivery Date(s): \_\_\_\_\_

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

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

Security Code: (back of card): \_\_\_\_\_

YES, I authorize an automatic second payment on this credit card one week prior to delivery date.

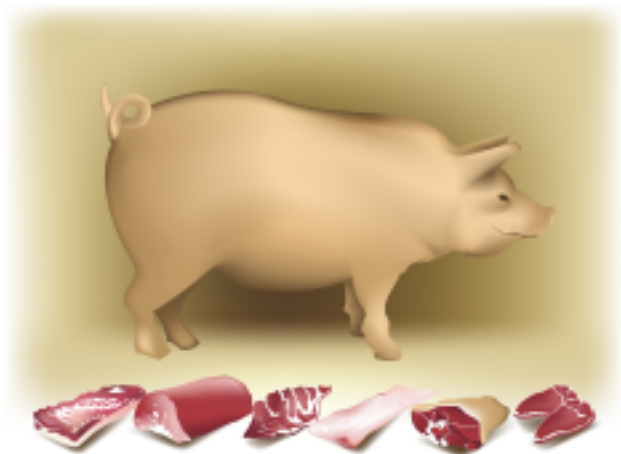
I would like optional cuts as specified below:  
\_\_\_\_\_

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## pork share program



happy pigs  
make  
better bacon



**Pedigree:** Jen Ferguson at Springbrook Farm in Stirling, Ontario pasture-raises a small herd of Duroc/Yorkshire cross pigs that offer good maternal genes and nice meat quality. A former employee of a large commodity pork operation, Jen has decided to raise her animals in a more sustainable way without the use of stalls. Her small barn is divided into two areas: one for birthing and one for the little piggies to mill around warm and dry when they are not outside running on pasture. Her two small boys "help" with raising the animals, which is quite a sight as a full grown pig is far bigger than either of them! Enjoy pasture-raised, hormone-free, "happy" pork!

**Cost:** Shares are available as follows:

**20 lbs** = \$128 = (\$6.40/lb) *A savings of more than \$50 over retail!*

**40 lbs** = \$224 = (\$5.60/lb) *A savings of more than \$100 over retail!*

**What's in a share?** We will divide the cuts up evenly so that everyone will get a nice mix of:

Roasts

Loin Chops

Braising Chops

Ground/Stew/Stir-fry

Bacon

Hocks

*Optional:*

Soup bones

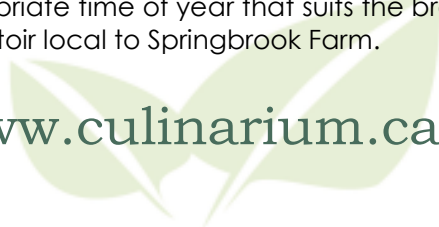
Kidney

Heart

Liver

Ask us about purchasing a whole or side of pork for even greater savings! Cutting appointments are available for those who purchase whole animals should you wish to customize your cuts. Meat will be dressed at an appropriate time of year that suits the breed and farm schedule by a small, provincially inspected abattoir local to Springbrook Farm.

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## pork share program

**All pork share members will receive a basket of specially selected local artisanal condiments as well as a meat thermometer and 10% off Culinarium's "Perfect Pork" class to ensure that every meal from your share is simply scrumptious!**

**Delivery Schedule:** Meat is delivered in its entirety and may be fresh or frozen. Pick up is at Culinarium™ though delivery may be arranged for a fee, depending on location.

*The following delivery dates are available with advance notice of 4 weeks:* June 9, July 14, August 11, September 8, September 29, November 10 and December 22 (dates subject to change).

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

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

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

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

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

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

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

YES, I would like to receive Culinarium's e-newsletter.

YES, I would like to receive information about Culinarium's chicken share program.

**PORK:**  20 lbs for \$128 (deposit of \$64)  
 40 lbs for \$224 (deposit of \$112)

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

Today's Date: \_\_\_\_\_

Delivery Date(s): \_\_\_\_\_

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

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

Security Code: (back of card): \_\_\_\_\_

YES, I authorize an automatic second payment on this credit card one week prior to delivery date.

I would like optional cuts as specified below:  
\_\_\_\_\_

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## mixed meat share



**Pedigree:** All the same great meats that are in our single meat share programs:

- Grass-fed, naturally-raised, certified Black Angus beef from Field Sparrow Farms, Kawarthas
- Pasture-fed, sustainably raised and LFP certified lamb from Kupecz Family Farm, Stirling
- Pasture-fed, sustainably raised Duroc/Yorkshire cross pigs from Springbrook Farm, Stirling

**Cost:** Shares are available as follows:

**90 lbs (30lbs x 3 deliveries)** = \$799 = (\$8.88/lb) *A savings of more than \$200 over retail!*

**180 lbs (30lbs x 6 deliveries)** = \$1,499 = (\$8.33/lb) *A savings of more than \$400 over retail!*

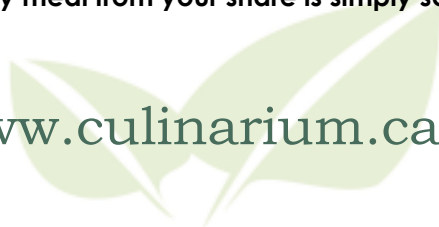
### What's in a Share?

We will divide the cuts up evenly so that everyone will get a nice mix of beef, pork and lamb with beef and pork comprising roughly three quarters of the total weight. Shares will be a mix of cuts such as steaks/chops, roasts, stew, stir-fry strips, ground and bacon that will vary in composition from delivery to delivery in a seasonally appropriate manner (i.e., not all cuts will be included in all deliveries). Due to the nature of the mixed meat share, individual customization is not available.

Meat will be dressed at an appropriate time of year that suits the breed and farm schedule by small, local, provincially inspected abattoirs within the communities where each farm is located.

**All mixed meat share members will receive a basket of specially selected local artisanal condiments as well as a meat thermometer and 10% off any of Culinarium's meat classes to ensure that every meal from your share is simply scrumptious!**

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## mixed meat share

**Delivery Schedule:** Meat is delivered in its entirety and may be fresh or frozen. Pick up is at Culinarium™ though delivery may be arranged for a fee, depending on location.

The following delivery dates are available with advance notice of 4 weeks: June 30, July 28, August 25, September 22, November 3 and December 1 (dates subject to change).

**Payment Schedule:** For the 90lb share, a deposit of \$400 will be collected at the time of registration and the remaining balance will be collected one week prior to the second delivery. For the 180lb share, a deposit of \$500 will be collected at the time of registration and the balance will be collected in two further installments (\$500 one week prior to the 3<sup>rd</sup> delivery and the balance of \$499 one week prior to the 5<sup>th</sup> delivery).

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

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

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

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

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

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

YES, I would like to receive Culinarium's e-newsletter.

**YES, I would like to receive information about Culinarium's chicken share program.**

**MIXED MEAT SHARE** (choose one of the following):

90 lbs for \$799 (30lbs x 3 deliveries)  
(initial deposit of \$400)

Delivery Dates: \_\_\_\_\_

180 lbs for \$1,499 (30lbs x all 6 deliveries)  
(initial deposit of \$500)

Deposit Amount: \_\_\_\_\_

Today's Date: \_\_\_\_\_

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

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

Security Code: (back of card): \_\_\_\_\_

YES, I authorize automatic second payment(s) on this credit card in accordance with the Payment Schedule given in this program registration flyer.

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