

HAWAI'I ISLAND MEAT COOPERATIVE

From Island Farms to Island Tables

AGRICULTURAL PRODUCER MEMBER SCHEDULING FORM

Member Name: _____

- 1. District where ranch is located:** (select any that apply)
- Hāmākua Ka‘ū Puna North Kohala South Kohala
 North Kona South Kona North Hilo South Hilo

- 2. Are you interested in USDA inspected slaughter services?** (select one) Yes No

- 3. Preferred processing practices:** (select any that apply)
- Kosher Halal Certified Organic
 Animal Welfare Approved (AWA) Global Animal Partnership (GAP)
 Other: (please specify) _____

- 4. Please fill out this slaughter schedule with the “per head” amounts you can commit to harvesting with the MSU for each month. If your scheduled needs change, please contact Phil Bath at punapigs@gmail.com or 808-966-7218.**

Month	Beef	Pork	Sheep	Goat
December 2016				
January 2017				
February 2017				
March 2017				
April 2017				
May 2017				

- 5. To help us anticipate year round slaughter scheduling, please complete the chart below with your estimated slaughter needs (“per head” amounts).**

Month	Beef	Pork	Sheep	Goat
June 2017				
July 2017				
August 2017				
September 2017				
October 2017				
November 2017				

- 6. What is the average live weight of the animals you intend to harvest with the MSU?**

Beef:	Pork:	Sheep:	Goats:
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7. **Where do you prefer to have your animals harvested by the MSU?** (select one)
 On my ranch/farm Nearby

Note: to qualify for on-ranch slaughter, your ranch must meet the following requirements:

- a) have sufficient road clearance for the 36' unit to access;
- b) have a level surface for the unit to operate;
- c) have a clean grass or dirt surface, concrete pad or gravel bed where slaughter and bleed-out can occur outside the unit;
- d) have sufficient wash water to clean the slaughter area outside the unit;
- e) have a bathroom facility for the use of MSU butchers and USDA inspector, if applicable; and
- f) must follow USDA composting recommendations.

For more information, see the producer info packet or email HawaiiIslandMeat@gmail.com.

8. **If you answered "On ranch" above, would you permit other ranchers from your area to access your property for MSU slaughter services?** Yes No

9. **If you answered "Nearby" above, which part of the island would be most convenient for you to access the MSU?** (select any that apply)

- Hāmākua Ka'ū Puna North Kohala South Kohala
 North Kona South Kona North Hilo South Hilo

10. **If you answered "Nearby" above, do you need help transporting your animals to the MSU?** Yes No

11. **Do you have an animal trailer you would consider making available, for a fee, to other ranchers in your area needing help transporting their animals to the MSU?**
 Yes No

12. **Do you have chill/aging space available on your ranch for your and/or others' use?**
 Yes No

13. **Are you interested in marketing your meat products through HIMC, under a unified brand with quality advertising, and subject to the Cooperative's production standards?** Yes No

14. **If you answered "yes" above, what percent of your product do you want to market through HIMC?** 1-10% 11-25% 26-50% 51-75% 76-100%