

PF MEAT CO.

QUARTERLY NEWSLETTER | JANUARY 2023



PURPOSE DRIVEN FARMER APPROVED

"We are definitely spoiled with PF Meat Co. They make the process easy and smooth, I always have peace of mind knowing our meat is processed with such care and quality!"

Savannah Brooks
Brooks Cattle Company
Oakway, SC



1

The most recent beef and pork cut sheets are available on our website

2

Fill out a contact form on our website to request an appointment

3

Appointments for July - December 2023 will open up on April 10th

Happy New Year!

Embracing a brand new year can feel like welcoming waves of hope swirled with uncertainty. One thing we've learned this past year is to turn and face the hard things. Doing so develops strength, endurance, resilience and tenacity.

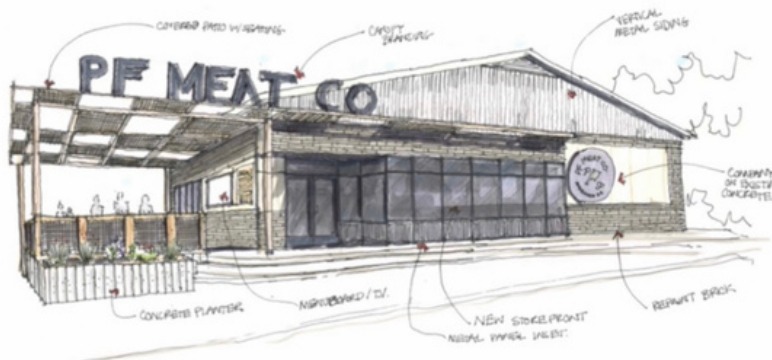


Owners Donald & Colleen Snow

In other words, a new year gives us the opportunity to grow again. Now that we have a whole year under our belt, we are positioned to build on everything we've learned. We plan to open our first Butchery & Specialty Market, expand our cooler space to hold more of your animals, and we're moving forward with establishing our PF Meat Co. wholesale distribution division.



It took a village - friends and family came to help prepare the abattoir prior to opening Dec 2021.



Butchery & Specialty Market



PF Meat Co. Butchery & Specialty Market

Our personal mission has always been to feed families. We started out as farmers, with a heart to grow healthful and delicious beef and pork for our customers. Then we jumped into the processing world with a desire to help other farmers feed families.

Now, we have the opportunity to open our first flagship butchery and market in Pendleton, SC in the spring of 2023, with a renewed vision to provide locally and regionally sourced goods that will nourish and support our surrounding communities. The Market will be located at 233 E. Main Street, Pendleton, SC.



PURPOSE DRIVEN FARMER APPROVED

Harvest Days hold a grand purpose.

We take our role as stewards seriously. We are mindful of the sacredness of harvest day, and the importance of handling your animals with great care.

Every harvest day, our team takes a moment to pause and pray this liturgy over the day:

Jesus, you are the King over all creation. You are the Lord of the harvest. You are the great Provider. Under our care, these animals will lay down their lives so that others may live. We honor the life of each animal, and bless each family that will benefit from their sacrifice today.

Amen.



Employee Spotlight - Anna Black

If you've called the office, chances are you've had the pleasure of speaking with our Office Manager, Anna Black. She started with us early on and has been instrumental in organizing our processing guidelines and the overall rhythm and flow of how we operate day to day. She has done an incredible job coordinating over 300 appointments in 2022 and is excited to work with everyone in 2023!

PF Meat Co. Wholesale Distribution

One of our goals as a processing facility is to provide locally raised beef and pork to surrounding restaurants and retail businesses.



We currently work with a network of farmers who grow beef and pork for PF Meat Co., under our standards. We then process and distribute these products to local businesses. This year, we plan to increase our presence within the tri-state area.

"We're image bearers, created to rule, to partner with God in pushing and pulling the creation project forward, to work it, to draw out the earth's potential and unleash it for human flourishing."

- John Mark Comer, Garden City: Work, Rest, and the Art of Being Human.

Processing Guidelines *New*

Beginning in January, we will email your invoice via Square. You will have the option to pay online using a credit card with an additional 3% added to the total, to cover a portion of our credit card fees. You will always have the option to pay in person with cash or check, avoiding the additional 3% charge.

We are switching to a TUESDAY harvest day beginning immediately. We will be contacting everyone on the schedule to confirm your new appointment date/s. We are making this change to support production activity at the processing facility and to hopefully go to two harvest days per week in the near future.

Processing Guidelines *Refresh*

If you are selling half or whole animals to your customers, you will need to make arrangements to pay for and pick up your entire order when it is ready. We are no longer allowing your customers to pick up their individual orders from our facility.

If you plan to process an animal "For Resale", you must submit your logo and address prior to drop off. If your logo and address are not submitted prior to drop off, your order will be labeled "Not for Resale".



2023 Appointment Requests

Please fill out a contact form on our website to request an appointment.

If you need an appointment within 4 weeks of the current date you may contact our office to see if we have availability. 864-392-1331

If we are full for the date/month you requested, you will be placed on our waiting list.

Appointments for July - December 2023 will open on April 10, 2023.

www.pfmeat.com

Hours of Operation

Processing Facility
(Belton)

- Monday 7am - 4pm
- Tuesday 7am - 4pm
- Wednesday 8am - 2pm
- Thursday 7am - 3pm
- Friday 7am - 2pm

Harvest Facility
(Anderson)

- Drop off every
Monday 4pm - 6pm

