Finger Lakes Meat Project/ Corning Meat Locker
-- Frequently Asked Questions

1) Where do I find farmers selling meat in bulk?

Visit our directory of local farms selling meat in bulk, [MeatSuite.com](). If an online directory isn't your thing, you can talk to us or someone at your local Cooperative Extension, check a Guide to Local Foods, or talk to farmers at farmers markets!

2) I don't know how to cut up an animal! Why should I buy meat in bulk?

Your meat will be cut, wrapped, and frozen by the butcher, so there is no extra work for you! Some farmers let you fully customize your order with the butcher to give you the most options, too. Buying in bulk is great for you and the farmer: As of November 2014, we found that a consumer could save an average of $102 on a quarter of beef by buying locally in bulk (using prices from [MeatSuite.com]()), versus buying those same cuts at area grocery stores. Grocery store prices reflect western US conventional beef while the bulk farm price reflects local products with potential value-adding claims, such as "grass-fed" or "organic".

3) Are there payment options available for bulk local meat purchases?

Yes! Many farmers on [MeatSuite.com]() accept payment plans and include this detail on their listing. Cornell Cooperative Extension can also facilitate EBT payments for your bulk purchases.

4) How does the Meat Locker work?

Using the Meat Locker is simple! First, visit [www.fingerlakesmeatproject.com](), and click "Reserve a Meat Locker Spot". Next, arrange to pick up meat from your farmer (some farmers are able to drop off at the Meat Locker) and make an appointment with us to check-in your meat. You can pick up your meat anytime by appointment or during open hours. It's like a meat CSA that you can control!

5) Where is the Meat Locker?

Corning Meat Locker is located at 55 Ferris Street, in Corning; next to the Corning Credit Union.

6) How do I access the Meat Locker?

Corning Meat Locker is open Thursdays, 3-6pm. We are also open by appointment M-F 9am-5pm.

7) Who else can access my Meat Locker bin?

Only you can access your Meat Locker bin, unless you identify others who you'd like to give access. The Meat Locker staff brings your bin(s) to you when you come to pick up your meat, and no one else has access to the freezer except for us.

8) How do I know what's in my Meat Locker bin?

At your first drop off, we inventory every cut of meat that goes into your bin, and we send a copy of your inventory to you in the mail shortly after.

9) How much does a bin rental cost?

A small, 18-gallon bin costs $5/month and a large, 25-gallon bin costs $8/month.

10) How much meat fits in each bin size?

A large bin fits approximately 100 lbs or ¼ beef, a small bin should fit approximately 70 lbs or 1-2 lambs. Pork sizes are variable; ½ pig may fit in either a large or small bin depending on the farm.

11) I'm a vegan and want to freeze local food too! Is there only meat allowed in the Meat Locker?

Local produce is also very welcome in your Meat Locker bins! You can read your full user agreement at www.fingerlakesmeatproject.com (click "How to Use the Meat Locker") to find a list of approved foods.

12) Can I fit two kinds of meat in one bin?

Yes! You can fit as many kinds of local meat as you'd like in one bin, however they cannot be stacked on top of one another. Instead, we put different types of meat (or meat and produce) side-by-side, divided by a barrier.

13) Is there a backup plan if the Meat Locker loses power? How do I know that my meat is held at a safe temperature?

The Corning Meat Locker is equipped with a security system; if temperatures are too high, we receive a phone call.

14) Is the Meat Locker filled with carcasses hanging from the ceiling?

The Meat Locker is filled with very similar looking bins stacked neatly on one another. It sounds more exciting in your mind. ☺

15) Where can I find more information?

Visit FingerLakesMeatProject.com and like us on Facebook at www.facebook.com/MeatLockerPilotProject! You can also call CCE-Steuben at (607) 664-2300 with additional questions.