



BECAUSE WHERE YOUR MEAT COMES FROM SHOULD MATTER.

Our quarters of beef usually weigh between 200 and 230 pounds. We utilize a standard cutting sheet for our quarters which includes the following cuts:

Chuck Roast – 3 pounds each
Arm Roast – 3 pounds each
Beef Ribs – 2 pound packs
Ribeye Steaks – 1 inch thick, 2 per pack
T-Bone Steaks – 1 inch thick, 2 per pack
Sirloin Steaks – $\frac{3}{4}$ inch thick, 2 per pack
Round Steak – $\frac{3}{4}$ inch thick, 2 per pack
Brisket – 3 to 5 pounds
Ground Beef – 1 pound packs

You will get multiples of each cut but the exact number varies from calf to calf. You may also request liver, heart, tongue and ox tail for no additional fee.

We ask for a \$100 deposit on the quarters. That deposit will be deducted from the total cost.

It takes about 2 $\frac{1}{2}$ weeks from the time we drop off at the locker for processing until your beef is ready for pick up at our farm. We try our best to let you know a week in advance of the exact pick up date.

A quarter beef should fit in a 6 cu. ft. freezer.

If you want to choose your own cuts, you will need to bump up to a half or whole beef.

If you have any questions, please call us or email us. We're always here to help.