



Booking for November 2025

Thank you for ordering the Healthy Beef Choice from Whispering Wind Galloways! Our beef is grass fed and grass finished. In the summer months they graze on lush green pasture. In the Fall and Winter, they receive dairy quality haylage (fermented hay) to reach optimal growth and marbling of meat. Our beef is free of any antibiotics, added hormones and raised from birth on our farm with respect and dignity. All our meat is dry aged for 21 days and taken to Government Inspected Facility for processing.

Our beef is sold by wet hanging weight and is priced at \$8.25/lb for either a quarter or side which includes cutting and wrapping (you as the customer, get to select your cutting instructions). Hanging weight is the weight when animals are taken to the butcher and it is ready to start the dry age process, this is approximately 60% of the live animal weight. As well, our quarters are a mixed quarter so you receive cuts from both front and hind of animal.

On average our quarter of beef ranges from 160lbs to 220lbs with the average being 187lbs. Shrinkage does occur as it starts the dry age process for 21 days. Once the 21 days are complete on average depending on the cuts you request (bone in vs. bone out), you will receive approximately 112lbs of meat for a quarter of beef. Remember this weight and hanging weight is approximate and can vary between animal and animal. Average cost for a quarter of beef is approximately \$1543 (extra charge if you would like to order sausage (\$2.00/lb), smokies (\$2.50/lb) or pepperonis (\$3.00/lb)). Once closer to processing day, we will be in contact with you so you can request your cutting instructions. Please note full payment minus deposit is not due until delivery of meat.

Preference:
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will send a deposit invoice once the order form is received
Option 2 – Quarter Side of Beef - \$8.25/lb age Family Price of \$1575 based on 187lb Hanging ut**)
s are 2 per pack, cut 3/4" thick, roast average 3-5lbs: ximate estimate of what you would receive (See Note Below)**: ck Roasts s Rib Roasts ee Rib Steak packages (2 per pack) Short Rib packages Meat packages in Steak packages (2 per pack) ne steaks (2 per pack) (NY and Tenderloin not option on 1/4 Beef) g Steaks (2 per pack) (Wing is minus tenderloin on T-bone steak) in Tip Roasts le Round Roasts ide Round Roasts Fry packages teet k Steak package Steak package Steak package Steak package (2 per pack) bs of Ground Beef lifals and soup bones (if requested) be less ground beef should you wish to order sausage.
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Free Delivery Online Store: www.whisperingwindstore.com

^{**}Hanging Weight based on average and subject to change depending on animal size. Amounts of cuts received also depends on size of animal and customer's cutting instructions.