

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 \$4.90/lb for a half a side and \$5.00/lb for a quarter 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 \$935 (extra charge if you would like to order sausage (\$1.50/lb), smokies (\$1.75/lb) or pepperonis (\$2.25lb)). Once closer to processing day, we will be in contact with you so you can request your cutting instructions. Please note, payment is not due until delivery of meat.

Name: _____ Contact #: _____

Address: _____ Postal Code: _____

Email Address: _____ Preference: Small Beef Large Beef

Please select your option:

<p><input type="checkbox"/> Option 1 – Half a Side of Beef - \$4.90/lb (Average Family Price of \$1,832.60 based on 374lb Hanging Weight**)</p> <p>Steaks are 2 per pack cut 3/4" thick and roasts 3-5lbs. Approximate estimate of what you would receive (See Note Below)**: 5 Chuck Roasts 5 Cross Rib Steak packages (2 per pack) 8 Prime Rib Steak packages (2 per pack) 4 BBQ Short Rib packages 10 Stew Meat packages 7 Sirloin Steak packages (2 per pack) 8 New York Steak packages (2 per pack) 6 Tenderloin Steak packages (2 per pack) 4 Sirloin Tip Roasts 5 Inside Round Roasts 6 Minute Steak packages (average 4 per pack)</p>	<p><input type="checkbox"/> Option 2 – Quarter Side of Beef - \$5.00/lb (Average Family Price of \$935.00 based on 187lb Hanging Weight**)</p> <p>Steaks are 2 per pack, cut 3/4" thick, roast average 3-5lbs: Approximate estimate of what you would receive (See Note Below)**: 3 Chuck Roasts 3 Cross Rib Roasts 3 Prime Rib Steak packages (2 per pack) 2 BBQ Short Rib packages 5 Stew Meat packages 3 Sirloin Steak packages (2 per pack) 2 T-bone steaks (2 per pack) (NY and Tenderloin not option on 1/4 Beef) 2 Wing Steaks (2 per pack) (Wing is minus tenderloin on T-bone steak) 2 Sirloin Tip Roasts 2 Inside Round Roasts 3 Outside Round Roasts</p>
<p>1 Eye of Round Roast 1 Brisket 1 Flank Steak package (2 per pack) 2 Skirt Steak packages (2 per pack) 50-70lbs of Ground Beef Plus Offals and soup bones (if requested)</p> <p>Would be less ground beef should you wish to order sausage.</p>	<p>2 Stir Fry packages 1 Brisket 1 Flank Steak package 2 Skirt Steak package (2 per pack) 25-35lbs of Ground Beef Plus Offals and soup bones (if requested)</p> <p>Would be less ground beef should you wish to order sausage.</p>

**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.