

Devon Point Farm • 2020 GRASS FED BEEF ORDER FORM

54 Jeremy Hill Road, North Stonington CT 06359 • www.devonpointfarm.com • devonpointfarm@gmail.com • 860-942-6292
Open by appointment only! Please call or email for an appointment!



Buyer Contact Information:

Name: _____

Address: _____

City, State, Zip: _____

Email: _____

Home Phone: _____

Cell Phone: _____

HALF BEEF (\$6.50/lb. \$800 deposit)
Yes, I want: heart, tongue, oxtail

QUARTER BEEF (\$6.70/lb. \$400 deposit)

SAMPLER BOX (\$435/box \$200 deposit)

Please *Initial* The Following:

_____ I agree that it is my responsibility to pick up my beef at Devon Point Farm on the date and time specified by Devon Point Farm, and that this date and time is to be determined once animals are sent for processing. I agree that if I am unable to pick up my beef, that I will send someone else to pick up my beef for me at the allotted time, as I fully understand that Devon Point Farm does not have enough freezer space to store my beef.

_____ I agree that my enclosed non-refundable deposit is reserving my beef and that the balance I owe will be due in full, in cash, once the beef's dressed weight is determined at the butchershop.

_____ I agree that my final balance due is determined by the beef's dressed weight and could vary depending on the size of the animal. I fully understand that Devon Point Farm will inform me of that dressed weight and the corresponding balance that I owe once the animals have been sent for processing, but prior to the pick up date.

Please **sign** & date this contract here:

Signature: _____

Date: _____

Please return this Order Form/Buyer Agreement page with your check or card info. (make checks payable to Devon Point Farm) and please keep a copy of this agreement for yourself. *NOTE: If you'd like to pay by credit card, we charge a 3.5% service fee.

About Our Grass Fed Beef:

Devon Point Farm is committed to providing delicious, all natural, 100% grass fed, grass finished, antibiotic-free and hormone-free grassfed beef. The cattle are raised on pasture while the grass is green using rotational grazing and sustainable farming practices. They have access to fresh clean water, trace minerals, and are fed hay during the winter months. They are never fed grain!

Our beef is humanely raised, humanely slaughtered and butchered at a USDA facility designed by Temple Grandin for humane animal handling. The meat is dry aged for 10-14 days, cut and wrapped in celar plastic cryovac wrap and labeled with the cut and weight and then immediately frozen.

Pricing:

Buying beef in bulk saves you money!

HALVES are \$6.50/lb. hanging weight, and require an \$800 deposit.

QUARTERS are \$6.70/lb. and require a \$400 deposit.

SAMPLER BOXES are \$435 for a 35 lb. box and require a \$200 deposit.

How Does Hanging Weight Work and What's the Final Yield?:

Hanging weight is with the head, hide and entrails removed. Final yield is after the butcher trims off the fat and bones, and cuts it into smaller pieces or ground meat. Typically, final yield is about 65-70% of hanging weight. Our animals range in size from 250-325 lbs hanging weight per half. (so, half of that for a quarter)

What do I get?

Tenderloin Steaks
Ribeye Steaks
Ny Strip Steaks
Sirloin Steaks
London Broil Steaks
Flank, Flap, Hangar, & Skirt Steaks
Kabobs
Ground Beef
Burger Patties
Premium Top & Bottom Round Roasts (for Rare Roasting)
Pot Roasts: Chuck Roast, Brisket, Eye Round Roasts, Rump Roasts
Stew Meat
Short Ribs
Soup Bones/Shanks (2" thick slices with meat on the bone)
Optional: Liver, Heart, Tongue, Oxtails

Steaks are cut to 1" thick and are 1 per package. Roasts are 3-4 lbs in size. Ground, stew and kbobs are in 1 lb packages.

How Much Freezer Space Do I Need?

Usually a Half Beef takes up about 10 cu. ft. of "upright" freezer space, a Quarter Beef takes up about 5 cu. ft. of space.

Don't Have Enough Freezer Space For a HALF or QUARTER?

Consider splitting a half or quarter (and the costs) with a friend, family member or neighbor!! We call it COWPOOLING!!!

How To Reserve Your Beef:

To reserve a half, quarter or sampler box, please fill out this Order Form and mail it to us (or scan and email) with your deposit. Final balances will be determined once the butcher gives us the hanging weight of the beef and final balances will be due at the time of meat pickup in cash or by credit card.

Where to Pickup Your Beef:

In early 2019 we will be relocating to our new 150-acre farm in North Stonington, CT. During our move, the butchers will be storing our meat for us until we get our new freezer up and running. We will coordinate with meat buyers and hold our meat pickups in centralized locations in both Woodstock and North Stonington, CT.

M/C or VISA (circle one)

Name on Card: _____

Card #: _____

Expiration Date: _____

3 Digit Code on Back: _____

Billing Zipcode: _____

Thank you for supporting our farm!