



PRINT & MAIL THIS PAGE WITH DEPOSIT CHECK TO:

Devon Point Farm
54 Jeremy Hill Road
North Stonington, CT 06359

FEEL FREE TO REACH OUT WITH QUESTIONS TO:

860-942-6292
devonpointfarm@gmail.com

Devon Point Farm

BEEF Order Form

Please Select Your Size:

Half Beef (\$800 deposit)

Quarter Beef (\$400 deposit)

Your Name: _____

Your Address: _____

Your Email: _____

Your Cell Phone #: _____

If you prefer to order instantly with your credit card, please visit our online store at www.devonpointfarm.com. All deposits are non-refundable.

Devon Point Farm

BEEF Information:

How Our Grass Fed, Grass Finished Beef is Raised:

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 humanely 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!

How butchered:

Our beef is 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 clear plastic cryovac wrap and labeled with the cut and weight and then immediately frozen.

Pricing:

Please see our website for our current pricing. Our prices are based on hanging weight. So our current price per lb. x (times) the hanging weight of the quarter or half that you are buying.

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.

What size range/weight range are we talking about?

Our half animals range in size from 300-375 lbs hanging weight per half. (so, 150-187 lbs. for a quarter)

What do I get?

Tenderloin Steaks

Ribeye Steaks

Ny Strip Steaks

Sirloin Steaks

London Broil Steaks

Flank, Flat iron, Hangar, & Skirt Steaks

Kabobs or steak tips

Ground Beef

Burger Patties

Premium Top & Bottom Round Roasts (for Rare Roasting)

Pot Roasts: Chuck Roast, Brisket, Eye Round Roasts

Stew Meat

Short Ribs

Soup Bones/Shanks (2" thick slices with meat on the bone)

Optional: Liver, Heart, Tongue, Oxtails

How are things cut and wrapped?

Steaks are cut to 1-1/8" thick and are 1 per package.

Roasts are 3-4 lbs in size.

Ground, stew and k-bobs or steak tips 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 ??

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 (or reserve instantly in our website).

How is Final Balance Determined?

Final balances will be determined once the butcher gives us

the hanging weight of the beef x our current price per lb. (see our website for current pricing) and final balances will be due at the time of meat pickup in cash or by credit card.

Where to Pickup Your Beef:

Our farm is located at 54 Jeremy Hill Road, North Stonington, CT 06359. All beef pickups will be by appointment only.

Still Have Questions?

Feel free to give farmer Patty a call at 860-942-6292, or send her an email at devonpointfarm@gmail.com.