



CUSTOM BEEF BY THE QUARTER, HALF, OR WHOLE

Our beef is local farm raised Holstein. It is sold by the **Dressed Weight**. Processing is included in the price. Order by the quarter, half, or whole beef.

Our current price is \$3.29/lb.

A divided quarter averages about	175 – 200 lbs	\$658.00
A half beef averages about	350 – 400 lbs.	\$1316.00
A whole beef averages about	700 – 800 lbs.	\$2,632.00

All orders are cut and wrapped to your specifications.

You tell us how thick you would like your steaks, how many to a package, and how large you want your roasts.

An average quarter of beef will yield about 50 lbs. of 85% lean ground beef.

(Half = 120 lbs. Whole = 240 lbs.)

Our ground beef comes in 1 1/3 lb. packages. We can also package in 1 1/2 or 2 lb. packages.

Cuts Include:

Ribeye, T-Bone, Sirloin, and Round Steaks
 Chuck, Arm, Rump, and Sirloin Tip Roasts
 Ground Beef, Short Ribs, and Soup Bones
 Heart, Tongue and Liver

All of our meat comes with a 100% guarantee.

Please allow 2-4 weeks processing time. This may vary due to beef availability and demand.

The prices above are ESTIMATES, your order may vary based on the actual weight of your beef.

Prices subject to change without notice, please call for current pricing.

DIVIDED ¼ OF BEEF - AVERAGES (½ of ½)

HALF BEEF – AVERAGES

6-8 Ribeyes	12-16 Ribeyes
* 6-7 T-Bone Steaks	* 12-14 T-Bone Steaks
7-8 Sirloin Steaks	14-16 Sirloin Steaks
Tenderized Round Steaks - 6-8 packages	Tenderized Round Steaks – 12-14 packages
4-5 Chuck Roasts – 3# each	8-10 Chuck Roasts – 3# each
2-3 Arm Roasts - 3# each	4-6 Arm Roasts – 3# each
2 packages Short Ribs & 2 packages Soup Bones	4 packages Short Ribs & 4 Packages Soup Bones
1 Rump Roast - 3#	2 Rump Roasts – 3# each
2 Sirloin Tip Roasts – 3#	4 Sirloin Tip Roasts – 3# each
Heart, Tongue & Liver	Heart, Tongue & Liver
Approximately 50# of ground beef	Approximately 100# of ground beef

*Porterhouse is a larger T-Bone

*The Tenderloin and New York Strip are the boneless cuts of this steak – only available on a ½ or whole beef.



CUSTOM HOGS BY THE HALF, OR WHOLE

Our hogs are farm raised locally and sold by the **Live Weight PLUS** processing.
Order by the half or whole hog.

Our current price is .75/lb.

A half hog averages about 110 – 130 lbs. \$230.00
A whole hog averages about 220 – 240 lbs. \$440.00

All orders are cut and wrapped to your specifications.

You tell us how thick you would like your chops, how many to a package, and how large you want your roasts.

Also if you would like bacon or side pork, and if you would like your hams smoked or fresh.

Cuts Include:

Pork Chops, Pork Roasts, and Pork Steaks

Bacon or Side Pork

Hams – Smoked or Fresh

Pork Hocks, Spare Ribs, Neck Bones

Lard & Liver

All of our meat comes with a 100% guarantee.

Please allow 2-4 weeks processing time. This may vary due to pork availability and demand.

The prices above are ESTIMATES, your order may vary based on the actual weight of your beef.

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Half Hog – AVERAGES

Whole Hog - AVERAGES

Pork Chops cut 5/8" thick = 35 chops	Pork Chops cut 5/8" thick = 70 chops
Pork Steak = 10 steaks	Pork Steak = 20 steaks
Pork Roast = 2-3 Roasts – 3#	Pork Roast = 4-6 Roasts – 3#
Ham = 16# - 18#	Ham = 32# - 36#
Bacon = 8# - 10#	Bacon = 16# - 20#
2 packages Hocks, 1 package Ribs, 1 package Neck Bones	4 packages Hocks, 2 package Ribs, 2 package Neck Bones
Trim = 10# - 12#	Trim = 20# - 24#
Heart, Tongue, Liver and Lard	Heart, Tongue, Liver and Lard

Spare Ribs come from the belly – these are the ones we offer.

Pork Loin Back Ribs come from the back – they are more meaty “Baby Back Ribs”.

Country Style Ribs (1 pkg per ½ hog) comes from the end cut of the pork chops.

Bacon is cured and smoked.

Side Pork is fresh.