

GRASS-FED BEEF 2024

Fill Your Freezer with Grass-Fed Beef this Year!

I am here to walk you through the process of buying grass-fed beef direct from our farm, and explain the different cuts of meat available when you order meat this way.

Our grass-fed beef (*100% free of antibiotics and artificial growth hormones – we let lush grass and sunshine do all the work*) is **\$5.50/lb hanging weight + processing**. Hanging weight is the weight of the animal after the butcher has removed the hide, head, hooves, and digestive tract. As the meat is cut into packages for you to take home, excess fat and large bones are removed, so you will take home less weight of packages than the hanging weight. If you request all of the bones and fat, then the weight of packages you take home will be equal to the hanging weight.

A 1/2 beef hanging weight will average 300 lbs. For pricing this means:

1/2 Beef average cost is \$1,650 + processing.

1/4 Beef average cost is \$825 + processing.

How to Order

Your order is secured after you place a non-refundable deposit of \$300 per quarter. Deposits can be paid via check (*make checks out to Great Heritage Farm LLC and mail to 57098 310th St. Winthrop, MN*) or you can pay online at www.greatheritagefarm.com/order-beef

Once the animal is brought to the butcher and we get the “hanging weight” of your animal, your deposit will be subtracted from the total amount and the remaining balance is due within 1 week.

Our remaining 2024 butcher dates are with **George’s City Meats in Nicollet, MN**. The butcher will take your cuts over the phone, which will allow you to be specific about what you are asking for. They are great to work with and can quickly answer any questions you may have.

1-3 weeks after your processing date, the butcher will call you when your order is ready to be picked up. You pay the butcher for processing fees. George’s City Meats charges \$1.29 per pound of hanging weight for processing (*subject to change*). If the hanging weight for 1/2 beef is 300 lbs, your processing cost would be \$387 or \$193.50 for a 1/4 beef. The meat will be frozen so plan to bring 3-4 boxes or coolers per quarter to get your meat home.



Great Heritage Farm

Still have questions? *I’m here to help.*

Contact Leah at 507-232-9902 or leah@greatheritagefarm.com

What cuts to expect to fill your freezer with

Below are some of the most common cut options for your beef. Every animal cuts a little differently and take home weight will differ based on hanging weight and cuts you choose, but this will give you a general idea of what to expect from a beef share.

STANDARD CUTS FOR 1/4 BEEF

Around 112-125 lbs of take home meat, dependent on final hanging weight.

Cuts you will receive with your order:

- Ground beef (*about 50 lbs*)
- Steaks (*bone-in unless requested otherwise*)
 - Rib Steak
 - T-bone
 - Sirloin Steak
 - Rump Roast
 - Round Roast

The butcher also offers a variety of products that can be made with your meat, such as sausage, beef sticks, jerky, etc. They will use a portion of your ground beef to make these products. If you choose to have these kinds of items made the amount of ground beef you get will be less. Please talk to the butcher about what products they offer and costs.

CUTS AVAILABLE BUT MUST REQUEST

If you choose these cuts the amount of ground beef you receive will be less.

Additional cuts you may request with your order:

- Beef Ribs
- Fajita Meat
- Hamburger Patties
- Kabob Meat
- Soup Bones
- Stew Meat
- Suet (*beef tallow*)
- Miscellaneous (*available based on those you are cow-sharing with*).
 - Liver
 - Heart - Tongue
 - Kidney - Ox-tail

STANDARD CUTS FOR 1/2 BEEF

Around 225-250 lbs of take home meat, dependent on final hanging weight.

Cuts you will receive with your order:

- Ground beef (*about 100 lbs*)
- Steaks (*bone-in unless requested otherwise*)
 - Rib Steak
 - Round Steak
 - Sirloin Steak
 - T-bone
- Roasts
 - Arm Roast
 - Chuck Roast
 - Round Roast
 - Rump Roast
 - Sirloin Roast

CUTS AVAILABLE BUT MUST REQUEST

If you choose these cuts the amount of ground beef you receive will be less.

Additional cuts you may request with your order:

- Beef Ribs
- Brisket
- Fajita Meat
- Hamburger Patties
- Kabob Meat
- Soup Bones
- Stew Meat
- Suet (*beef tallow*)
- Miscellaneous (*available based on those you are cow-sharing with*).
 - Liver
 - Heart - Tongue
 - Kidney - Ox-tail