

# BULK RATES SHEET GRASS-FED BEEF 2026



## Fill Your Freezer with Grass-Fed Beef this Year!

Buying beef directly from our farm is an excellent way to stock your freezer with high-quality, nutrient-dense beef — while knowing exactly how your food was raised.

Our beef is 100% grass-fed and grass-finished, and our cattle are raised without antibiotics or artificial growth hormones. When you purchase a beef share, you receive a variety of premium cuts — steaks, roasts, and ground beef — all processed to your preferences and ready to feed your family for months.

### Beef Share Pricing (Hanging Weight)

Our grass-fed beef is \$7.75 per lb hanging weight, plus processing fees.

Whole beef is discounted to \$7.25 per lb hanging weight (you may split a whole with friends).

#### Typical costs:

**¼ Beef** (≈150 lb hanging weight): **\$1,162.50 + processing**

**½ Beef** (≈300 lb hanging weight): **\$2,325 + processing**

**Whole Beef** (≈600 lb hanging weight): **\$4,350 + processing**

*(discounted whole-beef rate)*

Beef shares are limited each year and scheduled around our fall processing dates.

### What Is Hanging Weight?

Hanging weight is the weight of the animal after the hide, head, hooves, and digestive tract are removed at the butcher. This is the standard method used when purchasing beef directly from a farm.

### How Much Beef Will I Take Home?

As your beef is cut and packaged, excess fat and large bones are removed. Because of this, the total weight of packaged meat you take home will be less than the hanging weight. If you choose to keep all bones and fat, the total packaged weight you take home will be approximately equal to the hanging weight.

## How to Order

Your order is secured with a 50% deposit of \$581.25 per quarter, \$1,162.5 per half, or \$2,175 per whole.

#### Deposit payment options:

Check: Make checks payable to  
Great Heritage Farm LLC and mail to  
57098 310th St., Winthrop, MN 55396

#### Online:

[www.greatheritagefarm.com/order-beef](http://www.greatheritagefarm.com/order-beef)

Once your animal is delivered to the butcher and we receive the hanging weight, your deposit will be applied to the total. The remaining balance is due within one week.

# Processing & Pickup

Our 2026 butcher dates are in **October with Schmidt's Meat Market in Nicollet, MN.** Schmidt's will contact you with an online cut sheet so you can customize your order. They are great to work with and happy to answer questions by phone.

2–3 weeks after processing, Schmidt's will call you when your beef is ready for pickup.

## **You will pay the butcher directly for processing fees:**

\$1.06 per lb hanging weight

\$50 per half for slaughter & cooling (subject to change)

## **Estimated example:**

A ½ beef with a 300 lb hanging weight has an estimated processing cost of \$368.

Your meat will be frozen, so please plan to bring 6–8 boxes or coolers per half for transport.

## What You'll Take Home with a ½ Beef (*sample*)

A ½ beef typically provides 225–250 lb of take-home meat, depending on final hanging weight and the cuts you choose. Your freezer will be stocked with a balanced mix of everyday staples and premium cuts, making meal planning simple for months.

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### **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      - Tongue
  - Heart      - Ox-tail
  - Kidney

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

Contact Leah at 507-232-9902 or [leah@greatheritagefarm.com](mailto:leah@greatheritagefarm.com)

