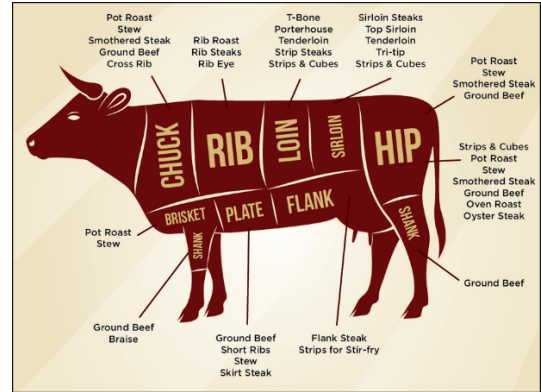


PRICE LIST

Our free-roaming cattle feed on the grasses and legumes that naturally thrive in the moist, temperate climate of the Oregon Coast. When necessary, we supplement their diet in the winter months with haylage from our own or neighboring farms. The result is leaner, healthier beef with superior taste and exceptionally tender texture. Grass-fed beef is lower in calories than grain-fed beef and contains higher concentrations of vitamins A and E.



Buyer's guide to wholesale beef

- Weight.** The average hot hanging weight of a whole animal is 600 pounds. "Hot hanging weight" means weight that is recorded shortly after slaughter with the skin, head, non-usable organs, and hooves removed. Wholesale beef is charged per pound of hot hanging weight, which includes everything from shank (e.g., ground beef) to premium cuts (e.g., tenderloin and steaks). Single-unit pricing simplifies the buying process and is far less expensive than buying individual retail cuts.
- Cutting and wrapping.** You can purchase beef by the whole or half, with half being the minimum order. If you wish to "pool" an order with friends and family, let us know in advance and we will divide your order into equal portions. Beef comes paper-wrapped, dated, and marked according to cut.
- Freezer space.** Each cubic foot of freezer space can store about 24 pounds (hanging weight) of beef. **Do not overload your freezer.** Overloading forces the compressor to work harder and may lead to early failure. Overloading may also raise the freezer's interior temperature to an unsafe level and cause food to spoil.
- Agging.** We dry age our beef for a minimum of two weeks, which means that it hangs in the open air of our cold storage unit. Dry aging evaporates moisture from the muscle, creating a greater concentration of beef flavor and taste. During this process, the beef's own enzymes break down connective tissue in the muscle, which naturally tenderizes the meat.

Estimated Freezer Space Requirements		
Size	Hanging weight (lbs.)	Freezer space (cu. ft.)
Whole	600	25.2
Half	300	12.6
Quarter	150	6.3

FEES

(Effective February 1, 2018)

Hanging weight (top-quality young animals) \$2.90/lb.
 Hanging weight (cows and bulls), subject to availability..... \$1.90/lb.
 Cut and wrap Add \$0.75/lb.
 Kill charge (flat fee).....Add \$100.00

**A non-refundable \$250 deposit is required when placing an order.
 Remaining balance is due when hot hanging weight is taken (shortly after slaughter).**