

Grass-Fed Beef, 2026 Order Form

The final hanging weight of your cow share won't be known until after the cattle are slaughtered. Final pricing is based off hanging weight. That is NOT the weight of beef you will take home as that includes the parts of the animal that aren't used (bones, head, hooves, blood, etc). Many beef cattle end up at about 60% of hanging weight (and slaughtered dairy breeds are often even lower), but South Poll are known for having excellent yields and can be closer to 70%.

Buyer pays slaughter and butcher costs directly to the butcher, but also gets to pick their own cuts (cut sheets to follow in early September). **Slaughter and butcher costs are around \$700-\$900** for a whole beef.

Beef will be ready for pickup around Halloween: October 28–November 3, 2026.

- Quarter beef share (approx. 100-130 lbs meat, 150-200 lbs hanging) should fit in 2 standard refrigerator freezers or a small chest freezer (5 cu ft).
- Half beef share (approx. 200-260 lbs meat, 300-400 lbs hanging) will fit in a medium chest freezer.
- Whole beef share (approx. 400-520 lbs meat, 600-800 lbs hanging) will require a large chest freezer (20 cu ft or larger).

You are certainly welcome, and encouraged, to split a share with friends and family, but the butcher requires that you pay for and pick up the entire share (whether $\frac{1}{4}$, $\frac{1}{2}$, or whole) as one unit...splitting it up is your responsibility.

Deposit total: 50% of the minimum estimated cost is due at sign-up (with the balance due (within 3 days of slaughter - before pickup).

1/4 Share: \$6.50/lb (hanging weight)... Total: \$975-1,300, Deposit Due: \$500

1/2 Share: \$6.00/lb (hanging weight)... Total: \$1,800-2,400, Deposit Due: \$900

Whole Beef Share: \$5.50/lb (hanging weight)... Total: \$3,300-4,400, Deposit Due: \$1,600

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