



100% Grass-Fed Beef Ordering Info 2017

Bulk beef is available in June, July, August, September, October & December.

Pre-set boxes are available in most any month.

Reserve your beef ASAP.

Pricing Details:	Whole Cow Bulk Pricing	Half Cow Bulk Pricing	Split-Quarter Bulk Pricing	Quarter Cow "Farmer Steve Select"	50# Box Beef
Price/Hanging Weight	\$5.40/#	\$5.75/#	\$5.75/#	See pre-set cuts PDFs on website or ask us for a handout	
Hanging Weight	500-700#	250-350#	125-175#		
Your Approx. Cost	\$2700-\$3780	\$1440-\$2012	\$720-\$1000	\$925	\$475
Pounds of Meat after processing	325-455#	160-225#	80-115#	100#	50#
Freezer Space Needed	15 cu ft	8 cu ft	4 cu ft	4 cu ft	2 cu ft
Deposit Needed w/ Order	\$800	\$400	\$300	\$300	\$100

Butcher fees are included in the above prices.

Your final cost with bulk pricing will be figured after the butcher gives us the cow's hanging weight.

For Bulk Pricing: You will need to call & discuss your cutting instructions with our butcher after we let you know your beef has gone to slaughter. Stevens Brothers, 392 Goshen Rd, Panama, NY 14767 (716) 782-3157. **You will need to pick up your meat at Steven's Brothers about 10 days after the butcher date. Ask them for their available hours, they are open Saturday mornings.**

For the Farmer Steve Select 100# & 50# Boxes: We hand pack your box(es) and can deliver to you at one of our markets or you can pick up at the Farm Store. Ask us for a list of the pre-set cuts or see the PDFs on our website: www.greenherongrowers.com

Need More Info: srockcastle@gmail.com, Steve 716-720-3695 Julie 716-753-0371



For Bulk Purchases

Processing Questions that the Butcher Will Ask You:

Your beef "cut list" will be decided on the phone by you & the butcher shop.

- Do you want your steaks bone IN or bone OUT? Or some of both?
IN = Porterhouse, T-bone & Rib steaks, OUT = Tenderloin, NY Strip & Delmonico steaks.
- What thickness do you want your steaks (1", 1 1/4" or 1 1/2")?
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- How many steaks in a package? *(We prefer 1 1/4" with one to a pack. Grass-fed steaks are best thicker & cooked rarer than others)*
- What size roasts do you want? 2-3# or 3-4#? Or larger? *(The 3-4# size = 6-8 servings)*
- Do you want special cuts like flank steak, skirt steak, hangar steak, flat iron steak, short ribs, brisket, bones, organ meats, tongue, or fat? *(We order all of these. We use shank bones for soup, big knuckle bones for broth and fat for making tallow.)*
- Do you want the "round" made into round roasts, round steaks, cube steaks, stew meat or ground? *This is NOT the most tender cut, so if you aren't sure what to do, choose ground or do half in ground, half in cube steaks & stew meat.*
- What size packages do you want your ground beef? *Packages are 1#, 2# or 5#. The butcher can also make patties in 4 per pound or 3 per pound.*
- A 1/2 cow will provide you with 50-60# of burger. You can get the maximum by having some tougher cuts ground, like the roasts (round, rolled or sirloin tip).

Freezer Space:

Have a freezer large enough for the amount of beef you are ordering,
and have it turned on before you pick-up your order!

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Purchase Agreement

I will purchase (indicate preferences):

- Whole Cow at \$5.40/# (\$800 deposit)_____
- Half Cow at \$5.75/# (\$400 deposit)_____
- Quarter Cow at \$5.75/# (\$300 deposit)_____
- **Month Preferred: June, July, Aug., Sept., Oct., Dec.**_____

- Quarter Cow "Farmer Steve Select" \$925 (\$300 deposit)_____
- 50# Sampler Box \$475 (\$100 deposit)_____
- **Month Preferred: (potentially available year round)**_____

Checks, cash or credit cards are accepted for deposits & final payments. *(Checks/cash are best)*. Make checks to: Green Heron Growers, Mail to: 2361 Wait Corners Rd, Panama, NY 14767

I commit to purchase the beef selected above, from Green Heron Growers. I will pickup or receive delivery of my meat as soon as it is ready and will pay the entire balance due to Green Heron Growers on or before that date. I understand the total cost for bulk pricing is dependent upon the hanging weight of the animal and includes standard butcher costs for cutting and wrapping. Additional fees for services such as smoking, making sausage, etc., will be paid by me.

Sign:

Date:

Name:

Address:

Telephone:

Email:

Pick Up/Delivery Info (indicate preference):

- For whole, half or quarter bulk purchases, I will pick up my meat at the butcher. Stevens Brothers, 392 Goshen Rd, Panama, NY 14767 (716) 782-3157
- For Farmer Steve Select or 50# Box I will discuss options with the farmer for pick-up at a market or at the farm. (Home delivery may be an option, but a fee may be charged.)

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