

Pasture to Fork Grass-fed Grass-finished Beef

custom cut bulk quantity

Quarter Beef (100 – 175 dressed weight lbs.)

@ \$4.95 / lb.

(approximately 60 – 105 lbs. of take-home meat)
Estimated total cost \$850.00 with meat processing

Half Beef (225-325 dressed weight lbs.)

@ \$4.85 / lb.

(approximately 135 – 195 lbs. of take-home meat)
Estimated total cost \$1350.00 with meat processing

Whole Beef (475-650 dressed weight lbs.)

@ \$4.75 / lb.

(approximately 285 – 390 lbs. of take-home meat)
Estimated total cost \$2650.00 with meat processing

The above prices are based on dressed carcass weight before cutting down and packaging and reflect the costs of Freedom Acres LLC to raise the beef. They do not include the cost of butchering and meat processing. The average cost of processing is usually in the range of \$.75/lb. but depends on the customer's choice of cuts and further processed meats.

While we do not require a down payment upon reservation of bulk beef, we can provide a payment plan if the customer desires to prepay over several months in order to spread out the cost.

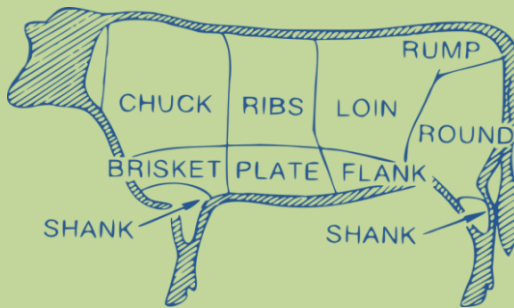


***The shortest food
link available...
Our Farm to your table.***

How do I order and what options does custom cut include?

The ordering process is as simple as sending us an [email](#) saying you want to reserve a quarter, half, or whole beef. We then record your order and reserve the beef for you until the next harvest. We typically harvest twice a year—in late spring (May/June) and in the fall (November).

Because the customer communicates directly with the butcher, our custom cut option is fully customizable, and the variety of available cuts is as broad as your imagination. The foremost difference in our custom cut beef versus our prepackaged beef bundle is the opportunity for you to pick and choose the cuts you most desire. While some folks find this daunting (for those, we have the prepackaged bundle), others desire that level of customization.



Why Grass-fed Beef vs. grain-fed (supermarket) Beef?

Because it tastes good and is good for you. With our experience, we believe the reputation of grass-fed beef being tough or gamey is a result of poor production practices and/or the wrong beef genetics. We know the combination of good grass-based beef genetics, well-mineralized grasses kept in optimal growth via managed grazing, low-stress cattle handling techniques, and harvesting at the optimum stage will result in succulent, tender beef that makes for a gourmet dining experience.

We also believe locally produced beef raised on well-managed grassland is the only viable solution

to the rising concerns for human health, ecological damage, and animal welfare that increasingly plague status quo beef production—concerns that stem from the industrialization of beef production via animal confinement in feedlots and the practice of feeding concentrated grains for maximum short term weight gain (and monetary gain).

What's more, today's status quo beef production is centered not only around concentrated feeds, but also genetically modified crops—corn and soybeans. There are a growing number of people who are very concerned about the use of genetically modified annual crops for food animals. Annual crop production requires a tremendous amount of water and fossil fuel—and damages the ecosystem. In the US, fertile topsoil is being swept and washed away 10 times faster than it is being replenished.

More and more people are also concerned about the misuse of antibiotics in beef production, as well as the noticeable increase in antibiotic resistance. Antibiotic resistance has become one of the biggest health challenges. Every year in the US alone, at least two million people get an antibiotic-resistant infection – and at least 23,000 die.

The beauty of raising beef on pasture is that cattle are inherently healthy in their natural habitat, which eliminates the need of genetically modified concentrated feeds, antibiotics, or synthetic hormones. In a well-managed pastoral system, the grass and cattle compliment each other, resolving the problems of damage to the eco-system and cruelty to animals, and finally, provide a healthy and delightfully memorable dining experience.



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