

# Collins Farm Natural Non-GMO Beef



“Whatever you do, do your work heartily, as for the Lord rather than for men, knowing that from the Lord you will receive the reward of the inheritance. It is the Lord Christ whom you serve.” Colossians 3: 23-24

No Hormones No Steroids No Antibiotics No Preservatives	Born and Raised on Our Farm 100% Non-GMO Vegetarian Diet Pasture Kept Over 45 Years Experience
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## Why buy from us?

1. Healthy meat – No hormones, no antibiotics, no steroids, all natural Non-GMO (non-genetically modified organisms) beef with no preservatives added
2. Quality meat – Customers declare it to be some of the best meat they have ever cooked.
3. Convenience – At hand in your freezer, cut any way you like by the processor, all the cuts of beef you enjoy available to you, no waiting for the butcher at the grocery store anymore

## Cost?

The cost is \$3.00 per pound based on the actual live weight when the cow is taken to the processor. There is a deposit of \$150 for a quarter, \$300 for a half of cow or \$600 for a whole cow when you place your order. The balance is due when we take the cow to the processor.

The processor requires payment at pickup. Depending on your butchering preference, processing is approximately \$100 for a quarter, \$200 for a half and \$400 for a whole.

A typical cow weighs 1000 lbs. Therefore, typically, you will pay us \$3000 for a whole and the processor \$400 for a total of \$3400; typical prices for a half would be \$1500 and the processor \$200 for a total of \$1700; typical prices for a quarter would be \$750 and the processor \$100 for a total of \$850. (These are estimates only; prices will vary depending on actual weights of each cow and how your meat is cut up.)

## Custom-Cut or Standard-Cut?

If you buy a half of a cow or a whole cow, you customize the butchering according to your preferences (for example, the thickness of your steaks, how many to a pack, the size of your roasts, etc). If you buy a quarter of a cow, your meat will be butchered according to our standard-cut specifications.

## Order Timetable?

We feed out two groups of cows each year (school year). Deadline for placing an order for the first group is November 1. Deadline for placing an order for the second group is January 15.

You can purchase a quarter, a half or a whole cow. At the end of three months (middle February or early May), we will deliver it to the processor on your behalf. We will notify you by email with the balance of your order and to let you know we took the cow to the processor. If you bought a half or a whole cow, you will then communicate with the processor about your butchering preferences (fat content in ground beef, steak thickness, roast sizes, etc). Approximately two weeks after your cow is taken to the processor, you will pick it up from them. Normally, beef will last a year to a year and a half in a deep freezer.

## Typical Amounts of Meat?

The chart below shows the typical amounts you can expect. These results are not guaranteed; they will vary depending on each cow and your butchering preferences. In this example, the thickness of the steaks was ½ inch and the roasts weighed 3 ½ pounds each. Other cuts not listed were included in the ground beef.

Cut of Beef	Quarter Cow Number of Units	Half Cow Number of Units	Whole Cow Number of Units
Lean Ground Beef	44	89	178
T-Bones	11	22	44
Sirloins	6	12	24
Ribeyes	10	20	40
Chuck Roast	2	4	8
Shoulder/Arm Roast	1	2	4
Sirloin Roast	1	2	4
Rump Roast	1	2	4
Cube Meat	4	9	18

**If you value health, quality meat and convenience, we have it:  
All natural, Non-GMO beef!**