

Herrdale Acres Grass Fed Beef

www.herrdaleacres.com

Thank you for your interest in our grass fed beef.

The beef from our farm is dry aged, cut, vacuum packed, and frozen for your use at home.

For our customers in Pennsylvania, we process at Smucker's Meats, a USDA certified facility located in Mount Joy, PA. For our customers in Upstate NY, we process at Red Barn Meats in Croghan, NY, which is also a USDA certified facility. The beef is available approximately four weeks after each of our harvest dates throughout the year.

Our sales model keeps marketing and logistics costs at a minimum to keep your food dollars affordable. You can buy either a whole or half of a beef animal and pick it up directly from our processor. If a whole or half is too much for you, you may easily partner with friends as we divide each animal into 8 equal lots we call eighths. There are three different ways to order our beef.

1) Standard Whole (8 Eighths) or Half (4 Eighths)

The net weight of one whole beef animal, after it is cut up and frozen, ranges from 320-375 lbs. It is proportionately divided into eighths.

The following cuts are included in one eighth (40-45 lbs):

- Steaks: Delmonico, T-bone, New York Strip, Filet, Sirloin, Misc Steaks, Chip Steak
- Roasts: London Broil, Chuck, Sirloin Tip or Rump, Soup Bone
- Beef Cubes (Kabobs): 2 one-pound packages
- Ground Beef: 11 one-pound packages
- Beef Patties: 11 one-pound packages (4 burgers/pack)

PRICE: \$6.50/pound. *Finished take-home weight. Includes processing costs.*

2) Custom Whole or Half- cut by our processor per your instructions

We sell you the beef as the hanging weight, which is taken after slaughter and before the dry aging and processing. You provide cutting instructions to our processor reflecting your personal preference of cuts and meat products. (bone vs. boneless cuts, steaks vs. roasts, beef patties vs. ground beef, stew beef, chip steak, bologna, etc.)

PRICE: \$3.25/pound. *Hanging weight. Does not include processing cost.*

Note: processing costs of Custom Whole or Half are paid directly to the processor

- Most processors itemize their charges
- For standard cutting, processing costs usually average to \$.75/pound of the *hanging weight*
- The approximate *hanging weight* of a whole animal is 550-600 pounds
- On average, you take home **62%** of the *hanging weight*
- Discuss cut options and processing costs directly with either Smucker's or Red Barn
Smucker's Meats, (717) 653-0303, www.smuckersmeats.com
Red Barn Meats, (315) 346-1254, www.brandtsmeat.com

3) Individual cuts at Retail Pricing

You may purchase individual eighths or even individual cuts from [Meadow Run Farm, PA](#) or our farm in Lowville, NY. Please call or email us for our current prices.

Sincerely,

Larry and Barbara Herr

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