

Ordering a whole, ½ or, mixed ¼ Dexter Beef Organic and grass-fed beef: all grass and fresh air; no grain, no chemicals, no antibiotics, no vaccines, no fungicides.

How much does it cost and how much am I getting?

What is the cost? Each beef order is different as it is based on the individual animal. The average hanging weight for one of our Dexter cattle is 500 lbs. You can expect roughly a cost of \$857.00 a mixed quarter. Our price is \$7.00/lb on the hanging weight and includes the cost of the beef, butchering fees, custom cut, shrink wrapped and local delivery.

We ask for a \$200 deposit at the time of ordering, with the remainder due at delivery.

How much meat and freezer space? Approximately 75 pounds of meat per mixed quarter: 2 cubic feet of freezer space. At that cost you are paying an average price of \$11.66 for all your various beef cuts (from ground beef to sirloin tips).

The Dexter cattle breed are smaller animals but the meat to bone ratio is larger. So, you can expect more meat and smaller/less bone.

What cuts do you get? You will work directly with our butcher, Joe's Meat Market and they will walk you through custom cut selection- they are excellent at explaining the process and providing options that fit you best. I will send you their cut sheet.

Mixed 1/4s generally have a cut of 25% steaks, 35% roasts (and stew meat, short ribs), 40% ground beef. Your custom cut may be at different percentages.

Joe's Meat Market. Freshest Meat In Town!, 6845 North Slocum Rd, Ontario, NY 14519, (315)-524-8252

How long will it last? Your beef will stay fresh in the freezer for 12-18 months. How long does it take to get the order? Usually 3-4 weeks after the cattle is sent to the butcher. We will contact you to let you know the hanging weight, your remaining balance and schedule delivery/pick up. "Buy Local, Eat Local"