

Information for Ordering Bulk Beef

FAQ

How much meat will I get: ¼ beef, (split quarter) you will take home approximately 100lbs of meat, 2 boxes

½ beef, (1 side) you will take home approximately 220lbs of meat, 4-5 boxes

1 beef, (whole animal) you will take home approximately 440lbs of meat, 8-9 boxes

How much freezer space do I need: the butcher will vacuum pack all the meat and pack it into cardboard boxes.

The measurements of the boxes is 12"x18"x10" approximately 1.25 cubic feet per box.

Which cuts will I get in a bulk order:

Front

Blade: Steaks or Roasts, **Cross Rib:** Steaks or Roasts, **Primal:** Steaks or Roasts, T-Bone Steaks or Striploin Steak/Tenderloin, Beef Short ribs, Meaty Shank Soup bones, Ground beef, Brisket, Stew Meat

Hind

Sirloin: steaks or roast, **Rump:** Round Steaks or cutlets

Bones & Organs (optional)

Bones, Liver, Heart, Tongue

What is carcass weight: often referred to as, *hanging weight or dressed weight*. The carcass weight is calculated after the animal is harvested. Hide, head, internal organs and feet are removed and it is hanging in the cooler. (Before it is cut and packaged.)

How long will the beef age: The carcass will hang in the cooler and age for 10-14 days

When will I get my order: the beef is usually ready for pick up 3-4 weeks after the harvest date. We pick up the orders from the butcher and you can pick it up in the farmstore. We will notify you in advance and schedule a pickup date/time, at this time you will also receive the final total owing for your order. The balance owing must be paid prior to, or at the time of pickup.

What is the average carcass weight: Whole beef – 600-650lbs, Half beef – 300-325lbs, Quarter beef – 150-175lbs

How much will it cost: the price is calculated on the carcass weight at \$6.50/lb. This includes the kill fee, the cutting fee and the fee for vacuum packing. We pay all the butcher fees when we pickup the beef order at the abattoir and you pay us at the time of pick up.

Carcass weight X \$6.50=total due the deposit will be deducted off the total purchase price.

How to reserve a bulk beef order: To reserve a bulk beef order we request a deposit and the balance is due upon pickup. The deposit can be paid by adding the whole, half or quarter option to your cart and proceed to checkout.

After successfully processing the payment, you will receive a link to download the cutting order form. This is the form where you will select the preferred cuts. After completing the order form please email it to us at mistycreekhomestead@gmail.com. We will forward the cutting order form to the butcher and they will cut it according to your specification.

If you have any special cutting request, please mention it in the notes section or call us to discuss it.

After the animal is harvested the butcher will tell us the total carcass weight. This is the weight that is used to calculate the total due, we will contact you with the total and arrange the payment details along with the projected pickup date.

If you have any questions prior to submitting a bulk beef order, do not hesitate to call, text or send an email, we're here to answer any questions and are dedicated to providing you with top quality beef, **from our gate to your plate**.

Order bulk beef now <https://mistycreekhomestead.ca/product-category/bulk-order/>

Please note: all quantities and prices specified above are estimated. Every animal is different and the final balance due is calculated on the carcass weight.

