

BEAVER LAKE FARM
(www.beaverlakefarmny.com)
WHOLE ANIMAL PRICING

At Beaver Lake Farm, our cattle, sheep, and heritage pigs are raised on natural pasture that includes grass, forbs and browse, hard mast, such as chestnuts, and soft mast, such as apples and blueberries. We also similarly raise standard breed pigs to order.

We have USDA processed frozen meat available for sale, and also offer whole animal purchasing.

BEEF

Ordering a whole/half/quarter beef: Cows can be raised to a specific weight and time period. Contact us in advance to schedule when you'd like to have your meat available.

To purchase a whole, half or quarter cow, you buy the animal directly from us. We work with three processors and will deliver the animal to whichever processor can accommodate your order at the time. We will deliver it to the processor and pick up the finished/frozen meat for you to pick up at Beaver Lake Farm, or we can arrange for alternative delivery. You determine which cuts you'd like following a "cut sheet" that is provided by the processor and that we will forward to you. You can choose the type of cuts you'd expect to see in, and purchase from, a store. You are also entitled to all the marrow bones, shanks and organs, but are not required to take them if you do not want them.

The cost of our beef is \$6.00 per pound of hanging weight for a whole animal and \$6.25 per pound for a half. The hanging weight is the weight of the sides after slaughter/skinning but before the dry aging process and butchering. A typical steer's hanging weight is approximately 600 - 625 lbs. and a heifer is approximately 525-575 lbs., although the weight can vary substantially. An animal with a 600 lbs. hanging weight will yield approximately 400 - 425 lbs. of packaged meat.

In addition to the per pound cost of the hanging weight meat, processors charge a per animal processing fee that varies from \$50 - \$100, and an additional charge of approximately .60 per pound for USDA vacuum wrapped packaging.

For example, for a 600 lbs. hanging weight animal, the total cost would be approximately \$3,600 + \$75 processing fee, + \$249 (for 415 lbs. of meat USDA vacuum wrapped packaging), totaling \$3,924.

The yield from typical half beef is approximately:

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14 T-bone steaks (3/4" thick)
14 rib steaks (3/4" thick)
8 sirloin steaks (3/4")
8 round steaks (3/4")
2 sirloin tip roasts (3 lbs.)
6 chuck roasts (4 lbs.)
4 arm roasts (3 lbs.)
2 rump roasts (4 lbs.)
8 packages of stew beef (1lb.)
4 packages of short ribs (1.5 lbs.)
4 packages of soup bones (1.5 lbs.)
80-100 lbs ground beef
Marrow and shank bones
Organ meat

VEAL:

Our veal calves are locally bred and humanely raised on the farm from the start of their lives. They are not confined in small pens, but allowed to wander about the barn and pasture. Accordingly, the coloring of our veal is not the creamy pink veal that is seen in commercial veal, but has more of a soft red color. Our veal is typically processed after 10 – 16 weeks.

The cost of buying a whole veal calf is approximately \$12 - \$16 per pound. The cuts are similar to those of beef, and can be customized to order. You will be provided a cut sheet from one of our processors on which you can choose exactly what you'd like. The processing charge per animal is approximately \$50 - \$100 and there is a per pound cost of USDA vacuum packing of .60 per pound.

PORK:

We raise heritage breed Large Black Pigs and, also raise Berkshire/Yorkshire cross pigs to order. Whichever the breed, we raise the animal to the weight desired by the customer and to be finished in the time frame required. Pigs not custom ordered are typically raised to 200 - 250 lbs.

The cost of buying a whole heritage Large Black Pig is \$7.00 per pound of hanging weight (the carcass after slaughter and evisceration) and \$7.25 per pound for a half pig. The cost of a whole cross breed pig would be \$5.50 per hanging weight for a whole pig and \$5.25 per pound for a half pig.

As with our beef processing, we work with different processors who charge a per animal fee between \$50 and \$80. Again, there is a per pound cost for USDA vacuum packaging. You will be provided with a cut sheet from the processor to provide cuts as

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you'd like, including smoked or cured products such as bacon or ham, and sausage options.

A typical pig, weighing 200 pounds on the hoof, will produce an approximately 140 pound carcass that will yield approximately 80-100 pounds of pork.

The yield from typical half pig would produce approximately:

14 lbs. of ham, consisting of cured ham, fresh ham and trimmings

14 lbs. of side, or belly, consisting of bacon and spare ribs

12 lbs. of loin, consisting of backribs, boneless loin, country-style ribs, sirloin roast, small tenderloin, trimmings)

4 lbs. of boneless picnic (lower shoulder) meat

5 lbs. of Boston butt (upper shoulder, blade steaks and blade roast)

15 lbs. of miscellaneous parts including jowls, feet, tail, neckbones, etc.

Roasters: A general rule for the right size roaster is 1 pound per person attending the event. The timing of the order is important here so we can raise the pig to the proper weight to be ready for the event. Ideally, we prefer 5- 10 weeks lead time to ensure that we get the pig to the right size.

Hogs for a "pig roast" generally weigh 50 – 100 lbs, but can be produced raised to the customer desired weight.

Roasters are commonly Berkshire/Yorkshire cross pigs. A 50 lbs. Berkshire/Yorkshire cross costs approximately \$200-\$250.

A 50 lbs. Large Black Pig costs approximately \$400.

Currently, we have a few whole Large Black Pigs in our freezers that weigh 90 – 140 lbs and can be used as roasters or butchered to order.

LAMB:

The cost of lamb is \$11.00 per pound for a whole lamb. A whole lamb typically yields 60 - 100 pounds of hanging weight. It will produce approximately 30 – 80 pounds of meat.

Again, we work with different processors who charge a per animal fee between \$40 and \$80 and there is a per pound cost for USDA vacuum packaging.

The typical yield from one lamb is approximately:

2 racks – 7-8 ribs each

4 legs – approximately 6 – 10 lbs. each

Shanks – 8 packages of 2 shanks each

Ground lamb – approximately 10 lbs.

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CONTACT:

For any purchasing or ordering inquiries please contact our farmer, Jessica Pykosz at 508 280 5934 or info@beaverlakefarmny.com.