



Brookford Farm Bulk Beef Information

250 West Rd
Canterbury, NH 03224
brookfordfarm.sales@gmail.com

How it works:

1. Fill out our order form.

Choose one of the following:

- custom cut sheet (we can assist in filling it out)
- ½ cow standard package (see below)
- ¼ cow sampler box (see below)
- ⅛ cow sampler box (see below)

2. Request your pickup/delivery location

In most cases we can deliver directly to your home. Provide your address on your order form.

3. Mail your order form, cut sheet and deposit to:

Brookford Farm
250 West Rd
Canterbury, NH 03224

- a half cow requires a \$200 deposit. The remainder of the payment is due at the time of pickup or delivery.
- full payment for ¼ and ⅛ cow sampler box due at the time of ordering and can be mailed to our address above.
 - *Orders placed on our online store will be charged after delivery with a 3% processing fee.
- *3% processing fee will be added for credit card payments*

4. We will email you the week before delivery with your hanging weight and total due.

5. Arrange for delivery and payment

6. Enjoy your local, 100% grass-fed beef!

Pricing Information for custom cut ½ cow (fill out cut sheet):

When you purchase a ½ cow from us we charge \$9.75/lb hanging weight. This refers to the weight of the animal after it is killed and eviscerated but before it is cut and trimmed into retail cuts. Our half steers typically hang between 300 lbs and 350 lbs. You can expect about 60-70% of your hanging weight yield back in retail cuts. For example, if your cow hangs at 325 lbs, you pay \$3168.75 and receive about 212 lbs of meat back in cuts. The more bones, fat and organs you use, the better your yield.

When purchasing a ½ cow you have the option to have it cut to your specifications by filling out the custom cut sheet. The following is a standard breakdown of cuts, these packages are available to order.

Typical cuts received when ordering a ½ cow - vacuum sealed and frozen

(Requires ~7 cubic feet of freezer space)

*(approximate amounts)

- 12 sirloin steaks (1" thick 1/pack)
- 10 NY Strip
- 5 Tenderloin Steak
- 10 bone-in ribeye steaks (1" thick 1/pack)
- 4 chuck roasts (3-4 lbs each)
- London broil steaks
- 8 packages short ribs (1.50-2 lbs each)
- 90+lbs ground beef (1 lb/pack)
- 18 lbs stew meat
- 10 lbs bones (marrow, knuckle and rib)
- Cross Cut Shanks
- Eye Round Roast
- Steak Tips
- Skirt Steaks
- Flat Iron Steak
- Flank Steak
- Heart, Liver, Tongue,

Parts of the cow can be cut in different ways to include other cuts as well. We can help you decide how you would like your half cut to meet your specific culinary needs.

Other options include the following:

- 1 brisket (5-7 lbs)

*Ordering a custom cut ½ cow could include more roast like prime rib, whole tenderloin, round and sirloin. You could also customize more ground beef or beef patties.

½ Cow Standard Package - no cut sheet needed

When you purchase a ½ cow standard package (not using a cut sheet, we put the package together) from us we charge \$9.75/lb hanging weight. This refers to the weight of the animal after it is killed and eviscerated but before it is cut and trimmed into retail cuts. Our half steers typically hang between 300 lbs and 350 lbs. You can expect about 60-70% of your hanging weight yield back in retail cuts. For example, if the cow hangs at 325 lbs, you pay \$3168.75 and receive about 212 lbs of meat back in cuts. The more bones, fat and organs you use, the better your yield.

Please call for more information on typical cuts received when ordering a ½ cow standard package - vacuum sealed and frozen (Requires ~7 cubic feet of freezer space)

603.742.4084

1/4 Cow Sampler Package - vacuum sealed and frozen

(Requires ~5 cubic feet of freezer space)

\$1760 (approximately \$19/lb)

You can expect 95-100 lbs of cut and wrapped beef, frozen

The following is an approximate breakdown of what you can expect in cuts:

- 8 lb assortment of ribeye steaks & New York strip steaks
- 30 lb assortment of chuck roast/steaks, london broil, eye round roast, sirloin steak, brisket*.
- 16 lb assortment of hamburger patties & stew meat.
- 40 lbs of ground beef
- 4 lbs of bones (mixed)

-Steaks are cut 1" thick & 1/pck

-roasts weigh about 3-4 lb

*Let us know if you would like us to include a 5-7 lb brisket in your sampler.

1/8 Cow Sampler Package - vacuum sealed and frozen

(Requires ~3 cubic feet of freezer space)

\$907.25 (approximately \$19/lb)

You can expect 47-50 lbs of cut and wrapped beef, frozen

The following is an approximate breakdown of what you can expect in cuts:

- 4 lb assortment of ribeye steaks & New York strip steaks.
- 16 lb assortment of chuck roast/steaks, london broil, eye round roast, sirloin steaks, brisket*.
- 8 lb assortment of hamburger patties & stew meat
- 20 lbs of ground beef
- 2 lbs of bones (Marrow & Soup)

-Steaks are cut 1" thick & 1/pck

-roasts weigh about 3-4 lb

*Let us know if you would like us to include a brisket in your sampler.