



Bulk Beef Information

Price:

Whole

Approx 800 lb (hanging weight)

\$5.50/lb

Approx cost \$4,400.00

Half

Approx 400 lb (hanging weight)

\$5.50/lb

Approx cost \$2,200.00

Quarter

Approx 200 lb (hanging weight)

\$5.50 /lb

Approx cost \$1,100.00

Note: These weights are approximations since every animal is different. Please allow for variation. You will find out the exact weight of your beef at processing.

Other bulk options available upon request & availability.

Approximate breakdown of a whole beef:

Ground 35%

Roast 35%

Steaks 15%

Other 15%

Process:

- Meat is processed at a USDA inspected, family owned, facility. Customer is responsible for picking up beef on pickup date unless other arrangements have been made. We will notify you of pickup date and time at Walters Farms.
- Each cut of beef is individually frozen, vacuum sealed and boxed.
- We require a \$500 deposit to hold your beef at the time of a custom order, and the remaining cost paid at pick up.

Timeline:

- Send order form to waltersfarmsga@gmail.com with your \$500 deposit
- We will inform you when your animal goes to process and provide you with the hanging weight and final cost
- After approximately 2 weeks, we will coordinate a pickup date and time at Walters Farms

Payment:

Make checks payable to: Walters Farms & mail to 176 Walters Road Barnesville, GA 30204

Venmo: @WaltersFarms

FAQs:

▪ *What is hanging weight?* "Hanging weight" is the weight of the animal after the slaughter process which removes the head, internal organs, hooves, hide. You can expect a "take home weight" in packaged meat of about 60%-70% of the hanging weight, depending on the cuts you choose.

▪ *What is my cost compared to retail?* On average, your cost per pound of 'take home' beef to be between \$9.00/lb-\$9.15/lb depending on how much you purchase, and which cuts you choose. This is for everything from ground beef to choice steaks. Compare this to average retail grass fed beef costing \$10-15 per pound.

▪ *How much meat will I take home?* A **whole** beef 'take home' weight is about 400-450lbs depending on the animal, a **half** is about 200-250lbs. We will estimate as close as possible at the beginning, but please remember that the final weights will vary, and we cannot give you an exact number until the butcher calls and your order is ready.

▪ *How much freezer space do I need?* About 1cu. ft of freezer space for each 25lb of beef. For a whole beef you will need a 14cu ft freezer space, half a 7 cu ft, and a quarter a 3.5 cu ft.



ORDER FORM

Date:
Name:
Phone:
Email:

WHOLE

HALF

STEAK/LOIN THICKNESS

BONE- IN

OR

BONELESS

T-Bone

NY Strip

Sirloin

Filet

Ribeye

Ribeye

Sirloin

ROAST

Chuck

Size

Shoulder

Rump

Sirloin Tip

Eye Round

CUBE/ROUND

Packs

(4 per pack)

STEW/KABOB

Packs

GROUND

Size #

Skirt

Brisket

Marrow

Oxtail

Flank

Short Ribs

Knuckle

Tongue

Flat Iron

Tri Tip

Neck

Heart

Liver

Additional requests:



QUARTER ORDER FORM

Date:
Name:
Phone:
Email:

STEAK/LOIN THICKNESS

BONE- IN

OR

BONELESS

T-Bone

NY Strip

Sirloin

Filet

Ribeye

Ribeye

Sirloin

ROAST

Chuck

Shoulder

Rump

CUBE/ROUND

Packs

(4 per pack)

STEW/KABOB

Packs

GROUND

Size #

Skirt

Liver

Flank

Short Ribs

Flat Iron

Oxtail

Additional requests:

EXAMPLE



ORDER FORM

Date: 1/01/2023
Name: Ivey Booker
Phone: 123-456-7890
Email: ilovebeef@gmail

WHOLE **HALF**

STEAK/LOIN THICKNESS

<input type="checkbox"/> BONE- IN	OR	<input checked="" type="checkbox"/> BONELESS	
<input type="checkbox"/> T-Bone		<input checked="" type="checkbox"/> NY Strip 1.25"	*we recommend all steaks cut 1.25 inch thick except for the filet which we recommend cut 1.5 inch thick
<input type="checkbox"/> Sirloin	*The T-bone is made up a NY strip & Filet. Therefore, you will have to choose a bone-in option (the T-bone) or a boneless option (the NY strip & Filet) for this particular cut of meat.	<input checked="" type="checkbox"/> Filet 1.5"	
<input type="checkbox"/> Ribeye		<input checked="" type="checkbox"/> Ribeye 1.25"	
		<input checked="" type="checkbox"/> Sirloin 1.25"	

ROAST

Chuck **Size** 3 lbs
 Shoulder
 Rump
 Sirloin Tip
 Eye Round

*2-3 lbs is the recommended size for roast. This is a perfect size for crockpots.

CUBE/ROUND **# Packs** 10
(4 per pack)
 STEW/KABOB **# Packs** 10
 GROUND **Size #** 1 lb

*If you tend to use more ground beef than cubed steak or stew/kabob meat, you can set a limit to the packs you will receive and the rest will be added to ground beef quantity.

<input checked="" type="checkbox"/> Skirt	<input type="checkbox"/> Brisket	<input type="checkbox"/> Marrow	<input type="checkbox"/> Oxtail
<input checked="" type="checkbox"/> Flank	<input checked="" type="checkbox"/> Short Ribs	<input type="checkbox"/> Knuckle	<input checked="" type="checkbox"/> Tongue
<input type="checkbox"/> Flat Iron	<input type="checkbox"/> Tri Tip	<input type="checkbox"/> Neck	<input type="checkbox"/> Heart
Additional requests:			<input checked="" type="checkbox"/> Liver

*1 per animal options