

## **Side of Yonder Way Farm Grass-fed Beef (\$5.75/lb; includes processing fees):**

### What are the benefits to ordering a Side of Grass-fed Beef?

- You get all the cuts, from ground beef to tenderloin (filet mignon), all for \$5.75/lb.
- You to learn to cook “outside the box” as a result of having so many different cuts at your fingertips.
- You are receiving a consistent product given that it all comes from the same source.
- A side of beef will last an average family 6 months.
- And of course, all the health benefits of Grass-fed beef. (<http://yonderwayfarm.com/grass-fed-beef/>)

### What am I paying for?

- You are paying for the hanging carcass weight (approximately 200-250 lbs) of a Side of Grass-fed Beef (this weight includes everything from meat, to bones, to specialty meats) and all the processing fees (slaughter fee, and packaging of the meat in cellophane and then vacuum sealed).

### How long will it take from the time I order my Side of Grass-fed Beef to the time I receive it?

- Please allow 2-3 weeks to fully process your Side of Grass-fed Beef order. This amount of time allows for processing of the side, hanging time (we like to do 10 days), fabrication of the cuts, and delivery time.

### How do I get my Side of Grass-fed Beef home?

- We can either deliver your Side of Grass-fed Beef to your next scheduled delivery, for a \$50 fee, or you can come to Yonder Way Farm to pick it up. When ordering your Side of Grass-fed Beef, please let us know which option you would like.

### What if I want more ground beef than comes standard with a Side of Grass-fed Beef?

- Please let us know this when placing your order. Let us also know roughly how many more pounds you are wanting and what specific cuts you want made into ground beef.

### The Cuts that come with your Side of Grass-fed Beef (approximately 200-250 lbs):

- Ribeye (1” thick; 10-12 oz. each)
- NY Strip Steak (bone-in; 1” thick; 10-12 oz. each)
- Tenderloin (1 ½” thick; 2/pkg; 12-16 oz. each)
- Sirloin (bone-in; 1” thick; 1 lb each)
- Skirt Steak/Flank Steak (tenderized; 1 lb each)
- Brisket (untrimmed; 3 lbs each)
- Round Steak (tenderized; ½” thick; 1 ¼ lbs each)

- Tenderized Cutlets (1/2" thick; 4/pkg)
- Shoulder Roast (3-4 lbs each)
- Chuck Roast (3-4 lbs each)
- Short Ribs (2 lbs/pkg)
- Meat Soup Bones (2 lbs/pkg)
- Stew Meat (1 lb/pkg; 5 lbs total)
- Ground Beef (85/15; 1 lb/pkg; approximately 40 lbs. but is dependent on size of the side)
- All Bones (5 lbs/pkg)
- Beef Fat (2 lbs/pkg)
- Heart, Liver, Kidney, Tongue (1 lb/pkg)

\*this specific combination of cuts maximizes yield

#### I've decided I want a Side of Grass-fed Beef. What happens next?

1. Email us at [Sales@yonderwayfarm.com](mailto:Sales@yonderwayfarm.com) letting us know that you would like to place an order for a Side of Grass-fed Beef.
2. Pay the required \$100 deposit through PayPal (once we have received your email informing us of your desire for a Side of Grass-fed Beef, we will send you a PayPal Invoice to your email).
3. Email us informing us of any special requests you may have concerning your Side of Grass-fed Beef and letting us know where you would like to pick up your Side of Grass-fed Beef.
4. Pay the final PayPal Invoice (this will be sent to you as soon as we receive the hanging carcass weight from our processor).
5. Pick up your Side of Grass-fed Beef either at your next scheduled delivery or at Yonder Way Farm.

#### Notes:

- 1 cubic foot of freezer space will hold approximately 30-32 lbs of frozen beef. A large upright freezer is large enough to hold a side of beef.
- Our sides come from 12-15 month old yearling calves. We have found that the quality of the meat is best at this age and the size of the cuts are very manageable
- We double package our meat in cellophane and then vacuum seal it because this gives the meat double protection. With double packaging the meat will last well into a year and be in perfect condition when you go to eat it.
- We use a small Mom and Pop processor called "Lad's Smokehouse" in Needville, TX. They handle our sides of beef as well as all our other processing needs.