



GROWN TO ENHANCE THE HEALTH  
OF THE LAND THAT CREATES IT  
AND THE PEOPLE WHO ENJOY IT

1782 South Main Street • Union, Oregon 97883  
541.805.1124  
www.BeyondOrganicBeef.com  
Andrea@BeyondOrganicBeef.com

*Exclusively Grassfed Beef*

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone Number \_\_\_\_\_ (home/work/cell) E-mail \_\_\_\_\_

**A QUARTER BEEF**  
(for light meat eaters or small households)

Average cost: \$533 to \$776  
Hanging weight price: \$4.85/pound  
Amount of beef for your freezer: 72-104 pounds  
Average cost/pound of cut & wrapped beef: \$7.45

**A HALF BEEF**  
(for meat lovers or larger households)

Average cost: \$1045 to \$1520  
Hanging weight price: \$4.75/pound  
Amount of beef for your freezer: 143-208 pounds  
Average cost/pound of cut & wrapped beef: \$7.31

**WHAT WILL I GET?**

We are committed to giving our customers the opportunity to experience all of the wonderful cuts that investing in a quarter, half, or whole beef provides. Since you are purchasing a portion of an animal we sell by the **hanging weight**. This is the total weight of the side of beef before it is cut into individual steaks, roasts and burger. Because each animal is different, there is a range of weights and the totals listed reflect the average weights we have seen over the years.

You will receive 72-104 pounds of steaks, roasts, stew meat, and hamburger for each **quarter**. Double these amounts for a **half**. The actual quantities will vary slightly based on the size and thus how the beef cuts.

Upon request soup bones, liver, tongue, oxtail, heart, and dog bones are also available at no additional cost.

All of our beef is dry aged - a traditional process used most often on beef sold at high-end grocery stores and restaurants. Dry aging improves the meat's tenderness by allowing the muscle fibers to relax and stretch while certain naturally occurring enzymes break them down. It also causes the meat to lose moisture through evaporation, which intensifies the flavors and improves the texture. Our properly dry aged beef freezes perfectly, does not lose additional moisture when defrosted and cooks beautifully. We assure you an eating experience of flavorful, tender and uniquely satisfying beef.

We are pleased to supply you with some of our favorite recipes and don't hesitate to contact us if you have questions or need suggestions on how to use some of the lesser known cuts.

**GETTING YOU YOUR BEEF**

We utilize regional artisans to humanely harvest and hand cut B.O.B. Reflected in final price is the harvest and processing fee at Stafford's Custom Meat in Elgin, Oregon as well as delivery to your freezer.

**HOW MUCH FREEZER SPACE DO I NEED?**

A **Quarter Beef** requires approximately 3.5 cubic feet of freezer space or the majority of the space in the freezer of a standard kitchen refrigerator/freezer unit in most kitchens. A **Half** will require a small chest freezer and should easily fit in a 7 cu foot model.

**HOW DO I ORDER? MAIL THIS FORM TO:**

**B.O.B. • 1782 SOUTH MAIN STREET • UNION, OREGON 97883**

OR SIMPLY CONTACT ANDREA: 541.805.1124      ANDREA@BEYONDORGANICBEEF.COM

*Convincially,*  
*Andrea*

