



Farm Fresh Beef

Our Alberta beef is hormone & antibiotic free, and butchered at 16-18 months for the tenderest, most full-flavour eating experience possible.



the
Barber Family Farm
SEASONAL BEEF ORDER

www.barberfamily.farm



What is a Seasonal Beef Order

Our Beef is available directly from the our Farm, in either a 1/4 or 1/2 as well as a Whole Beef. Our beef is a seasonal product, with our butchering happening between July and September each year. After slaughter, our beef dry ages before being cut and wrapped to your specifications. Your beef will be available for you in the fall, depending on the processing date.

How Does this Work?

1. Choose how much beef you want 1/4, 1/2 or whole
2. Pay your deposit \$100.00 Per 1/4
3. Before your beef is ready we will contact you to decide how you want your beef cut and help you choose the options.
3. Your beef will go to the meat Processors for aging and will be cut and wrapped to your specifications.
- 4) We will contact you once the Beef is ready to arrange pick up
5. The balance of your payment is due when you pick-up your beef.

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How Much Will it Cost

The total cost for a 1/4 of Beef is between \$950-\$1250 depending on the hanging weight of the animal. Cost of a sides of beef average \$1900-\$2500 in total, and whole beef average \$3800-\$5000 depending on the hanging weight of the animal Let us know if you would like a heavier or lighter beef.

1/4 Beef Generally Includes

19 lbs roasts, 8 lbs rib steak, 5 lbs rump roast, 8 lbs round steak, 5 lbs sirloin tip steak, 6 lbs top sirloin steak, 2 lb tenderloin steak, 8 lbs T-bone steak, 4 lb brisket, 3 lbs soup bones, 3 lbs stir fry/fajita steak, 3 lbs boneless stew meat, 4 lbs short ribs and 35 lbs ground beef.

(Other cuts available This is only an idea of what to expect)

Weights

Hanging weight. This is the weight that the butcher gives us after the animal has been taken back to the butcher shop to hang.

Final" or "take-home" weight. This is the weight of the meat that each customer will bring home. This weight is usually about 60-65% of the hanging weight. So for a 180 lb quarter share, the take homel weight would be about 108-117 lbs (estimated).

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Our Price Breakdown

Our Pricing is based off Hanging Weight and includes Animal Processing, Butchering Disposal Fees and Standard Cutting & Wrapping. Premium Cutting And Additional products available for an additional fee.

1/4 Beef \$6.65 per lb

1/2 Beef \$6.45 per lb

Whole Beef \$6.30 per lb

Ask about Premium Cuts And Customers Meat Products

TOMAHAWK STEAK
HAMBURGER PATTIES
HANGER STEAK
PORTERHOUSE
PEPPERONI

BREAKFAST SAUSAGE
GARLIC SAUSAGE
SMOKIES
KANSAS CITY STRIP
SALAMI
BEEF JERKY

the

Barber Family Farm

SEASONAL BEEF ORDER

587-206-2333 ph/text

info@barberfamily.farm

Smaller package are

Available in Very Limited Quantities

Scan With Phone
to Order Online

