



Grass-fed beef information



General info... (no bull!)

Sustainable: Our steers have always been raised on pasture during the warm months, supplemented with hay. They have never been fed grain of any type. This reduces the ecological and petroleum footprint of your food by reducing far-off inputs and focusing on producing food with local resources.

Humane: We rotate the steers around our farm during the spring, summer and fall so that they get exercise, sunshine, and the joy of new grass, while helping to break disease cycles. In the winter they have access to the new barn we built to shelter them, and all the hay they can eat.

Local = Quality: Buying local food is good for both the consumer and the farmer. You get the benefit of being able to visit the farm where the animals are grown, and your food dollars stay local rather than going to some huge out-of-state food chain. Having personal relationships with our customers inspires us to provide you with products of the finest quality. We only raise and sell products that we eat, and we are the choosiest of consumers!

Lean and Tasty: Since our steers are raised without grain supplements, the meat is very lean. Our beef consistently receives rave reviews from customers, including some who have said that it made the best hamburgers they had ever tasted!

Details, details...

The cost will be \$3.75/lb plus butchering cost which will be about \$350-400/whole steer.

Beef will be sold by the **whole, half or quarter (split half) steer.**

Our usual target is for them to have a live weight of 1200 lbs, but this can vary widely, and we cannot guarantee any weights until the animals are at the butcher.

You'll pay for the "hanging weight" which is usually about 60% of the live weight (~750lbs/steer)

The final amount of beef is about 70-80% of the hanging weight (~560lbs/steer).

So, a quarter steer would be approximately 190 lbs hanging weight, and about 140 lbs final weight.

The end cost for a quarter steer will come out to about \$6/lb including butchering - definitely a good deal for high quality, tasty steaks, roasts, etc.

The beef will be butchered by **Frontier Custom Cutting** in Carlton.

All butchering/processing charges are paid directly to Frontier, and the "farm charge" is paid directly to Mossback Farm

You will be able to talk with the butcher directly about [cutting and wrapping](#) preferences once they have the beef.

To place an order, contact us at 503 852 9585 or info@mossbackfarm.com

Once we've agreed to fill your order, we'll request a **deposit** to hold your order.

The deposit is \$150 for a quarter steer or \$300 for a half steer and will be credited toward the final cost.

Deposits are fully refundable until Aug 1st for fall beef, or April 1st for spring beef.

After those dates, deposit refunds are subject to finding another buyer for your order.





Questions...

Help! How much should I buy?

This depends on how large your family is, and how much meat you eat. For a family of four, if you plan for 2 lbs/beef total per meal, a **split half** (at ~140lbs) should provide about 70 meals - that's almost 1.5 meals per week for a year. Depending on family size and meat consumption habits, we recommend finding another family (or a few!) to share an order - that way you can share meat storage if you don't have enough freezer space.

Do I have to cook this beef any special way?

Use your favorite recipes but keep in mind that since it's grass-fed, it's extra lean and may cook more quickly. Be careful not to overcook it so that it doesn't become tough. A meat thermometer is a handy tool.

How much freezer space do I need? And do I need to buy a chest freezer to store the beef?

A quarter of beef will fill at least 4 milk crates. Therefore, if you split a small quarter with another family, you may be able to fit the meat in your home freezer/refrigerator if you don't have much else in the freezer. However, for peace of mind, and if you are purchasing larger amounts, you may want to invest in a small chest freezer. They are very inexpensive, and efficient, and can pay for themselves quickly when buying quality food in bulk. They are great for storing frozen fruit as well... mmm... just think, all winter you can have fruit smoothies and tasty beef (maybe not at the same meal)!

I want beef but a quarter is too much for our family. Can you help?

We may be able to connect you with another family to split a quarter. If we do so, you'll communicate directly with them about paying the deposit and final balance, and about butchering instructions.

Why do we talk directly with the butcher?

Carlton Custom Cutting needs to talk with each customer to find out basic packaging info (like how many steaks you'd like in a package), whether you want organ meats, if you want anything tenderized, etc. If for some reason you are not able to connect with the butcher before the meat must be cut, we just tell them to handle your order the same way they do ours, but they really do like to talk with you so that you get the cutting and wrapping that works for you.

How do I place an order?

Email or call us ASAP to confirm that we can fill your order, then send us your deposit check. Checks are payable to Mossback Farm, LLC, and should be mailed to PO Box 155, Yamhill, OR 97148.

When do I make the final payment?

You'll make 2 more payments on the beef- one to us (send a check by mail) after we let you know your final balance (which we'll calculate once the butcher has the beef and they call us with the hanging weights), and one to the butcher shop when you pick up your order.

As always, if you have additional questions, just ask!

*Mossback Farm, LLC is a small family farm tucked into the foothills of the Oregon Coast Range.
We are committed to a healthy environment, sustainably produced farm products, and a vibrant rural economy.
We hope you will join us in these goals.*