

Mossback Farm



Grass-fed beef order form

General info... (no bull!)

Sustainable: Our steers have been raised on our pasture grass during the warm months, and on hay during the winters. Apart from some grain fed when they were calves, they have since been on a grass/hay-only diet.



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! In the winter they have access to the new barn we built to shelter them.

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, we anticipate the meat being very lean. And given the tastings we've had of beef raised similarly to ours, we fully expect this to be extremely tasty!

Details, details...

The cost will be \$3.50/lb plus butchering cost which will be about \$250-300/whole steer.

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

Detailed weight and pricing info is on the 2nd page, but please be aware that all weights are approximations

The beef will be butchered by Frontier Custom Cutting in Carlton and will be ready for pick-up in early July. 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 (around June 26th or so) directly about cutting and wrapping preferences.

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 will be credited toward the final cost. Deposits are fully refundable until May 1st.

Deposit refunds after May 1st are subject to finding another buyer for your order.

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, the large quarter steer (at ~105lbs) should provide about 52 meals - that's one meal 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.



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

One large paper grocer bag holds approximately 15-20 lbs of meat. 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. For larger amounts, you may want to invest in a small chest freezer. They are great for storing frozen fruit as well... mmm... just think, all winter you can have fruit smoothies and tasty beef!

*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.*

2007 Mossback Farm Steers - Weight and Pricing chart

important note: all weights are approximations based on live weights of 1000 lbs. (large steer) and 850 lbs. (small steer). Actual weights will vary, so the final amount of meat you will pay for and receive may be higher or lower than amounts shown before.

large quarter steer		deposit: \$150	
	lbs	price	total
farm charge (based on hanging weight)	150	\$3.50/lb	\$525.00
butcher charge		\$11.25/total	\$11.25
cut/wrap charge		.45/lb	\$67.50
*final weight:	105		
estimated total cost:		~\$5.75/lb	\$603.75

small quarter steer		deposit: \$150	
	lbs	price	total
farm charge (based on hanging weight)	112.5	\$3.50/lb	\$392.00
butcher charge		\$11.25/total	\$11.25
cut/wrap charge		.45/lb	\$50.40
*final weight:	78.75		
estimated total cost:		~\$5.75/lb	\$453.65

large half steer		deposit: \$300	
	lbs	price	total
farm charge (based on hanging weight)	300	\$3.50/lb	\$1,050.00
butcher charge		\$22.50/total	\$22.50
cut/wrap charge		.45/lb	\$135.00
*final weight:	210		
estimated total cost:		~\$5.75/lb	\$1,207.50

small half steer		deposit: \$300	
	lbs	price	total
farm charge (based on hanging weight)	225	\$3.50/lb	\$787.50
butcher charge		\$22.50/total	\$22.50
cut/wrap charge		.45/lb	\$101.25
*final weight:	157.5		
estimated total cost:		~\$5.75/lb	\$911.25

large whole steer		deposit: \$500	
	lbs	price	total
farm charge (based on hanging weight)	600	\$3.50/lb	\$2,100.00
butcher charge		\$45/total	\$45.00
cut/wrap charge		.45/lb	\$270.00
*final weight:	420		
estimated total cost:		~\$5.75/lb	\$2,415.00

small whole steer		deposit: \$500	
	lbs	price	total
farm charge (based on hanging weight)	450	\$3.50/lb	\$1,575.00
butcher charge		\$45/total	\$45.00
cut/wrap charge		.45/lb	\$202.50
*final weight:	315		
estimated total cost:		~\$5.75/lb	\$1,822.50

***Note: the actual final amount of meat (after trimming/deboning) will be approximately 25-30% less than the hanging weight.**

FYI... A quarter steer is also known as a "split half". Basically, the meat from half a steer (split lengthwise) is divided up between the 2 quarters so that each quarter includes approximately the same number of each type of cut.