



Contact us for Availability
 706-614-4293
 grovecreekfarm@gmail.com

2024 Bulk Beef Orders

Grove Creek Farm's bulk beef is a great way to have delicious, grass finished beef from a local farm on your family's table all year round. Our animals roam freely on pastures their entire lives and are raised under our Farm's philosophy of respect and appreciation for both animals and the land they graze. Visit our website for more details on our farm practices and pictures.

- All orders include an assortment of cuts including ground beef, roast, steaks, short ribs, brisket, and soup bones.
- Whole and ½ cow shares: cuts, steak thickness, and roast sizes can be specified on these via a cut sheet. The amount of beef yield (take home, packaged) depends on cuts chosen.
- Quarter Cow Fixed cuts are: steaks are cut at 1", 1/pack, roasts at 3-4 lb, ground beef in 1lb packs.
- All cuts are either vacuum sealed or butcher paper wrapped for freshness and freezer storage.
- Customer is responsible for paying processing (\$1.45/lb. Cash or Check to Potts Family Meats) and for pick-up from the processor. We do not deliver.

Average Weights and Cost Breakdown

For estimation only, actual weights and prices vary with each order

	Whole	Half	Quarter
Hanging Weight HW:	500-650 lbs	250-325 lbs	120-160 lbs
Cost/lb/HW	\$5.00/lb	\$5.15/lb	\$5.50/lb
Est. cost before processing:	\$2500-3250	\$1300-1675	\$650-880
Processing Fee*	\$1.45/lb	\$1.45/lb	\$1.45/lb
Beef you'll get:	300-400 lb	150-200 lb	75-95 lb
Details	All cuts, including specialty: oxtail, brisket and organs if desired. Approx. 150+lb ground beef and 150+lb in your cuts.	Half of all cuts, approx. 85lb ground beef and 85lb in your cuts.	Assortment of all cuts equaling to ¼ of a whole cow. Approx. 40lb ground beef and 40lb in cuts.
Freezer space used	Whole cow is approx. 20 cu ft or approx. 12 paper grocery sacks	½ cow is approx. 10 cu ft or 7 paper grocery sacks	¼ cow is approx. 5 cu ft or 4 paper grocery sacks
Deposit	\$500	\$300	\$100

*Processing cost varies by butcher but we usually use Potts Bros Processing in Jefferson, GA. Yield % depends on cuts chosen.

Grove Creek Farm • James and Daniella Adams • 10 Legacy Rd, Crawford, GA. • www.grovecreekfarm.org

Buying Custom Beef Checklist:

What are the steps?

- 1) Contact Dani and she will help you get on our beef list.
- 2) A non-refundable deposit of \$100 (quarters), \$300 (half), and \$500 (whole) is required to reserve your beef. This deposit will be applied as a payment to your final invoice. We will email you the deposit invoice.
- 3) We will take your beef animal to the butcher on the scheduled date, and make sure you get a copy of the processor's cut sheet.
- 4) Call the butcher and tell them what cuts you would like (for ½ and Whole cows you get to choose your cuts. Quarters are fixed cuts). Be sure and include if you want specialty cuts like organs (Whole only).
- 5) The butcher will call us with the hanging weight and your final invoice will be e-mailed. You can always call the butcher to get your hanging weight as well.
- 6) Our price for custom beef is currently: (Spring/Summer 2024)
 - a. \$5.00/lb hang weight for a whole beef
 - b. \$5.15/lb hang weight for a half (side) of beef
 - c. \$5.50/lb hang weight for a quarter (split half) of beef
- 7) Our beef typically hangs around 550-650 lbs and yields 60-70% of the hang weight depending on what cuts you decide to keep.
- 8) You get the call: Your beef is ready! Call the processor to arrange pickup of your beef.
- 9) Processing costs will be billed directly to you, and vary based on what cuts you receive (processing @ Potts USDA is averaging \$750-850 for a whole beef.)
Processor accepts CASH or CHECK. Bills paid with credit card have an additional processing fee %.
- 10) You are responsible for picking up your beef from the butcher and coordinating pick up times with them. They will usually only hold beef a few days after it's ready. Be sure to bring boxes, blankets, and large coolers.

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