

**Homestead Farm**  
**212 Hallowell Road**  
**Pownal Maine 04069**  
**207 415 2792**  
**www.homesteadfarmangus.com**  
*Registered Black Angus Cattle*

This is an example of a variety pack of Homestead Farm beef put together from dividing a quarter side of beef into two parts. This variety pack will enable the purchaser to sample a complete variety of the available cuts of meat. The package is based on the following:

The full quarter side will weight approximately 200 pounds; this package will be 100 pounds and the yield will be 60 to 65 pounds of meat.

The hamburger will be processed to diet lean which is 97 to 98% fat free

The chuck roast will be made into hamburger

The steaks will be cut to 1 inch thick

All meat is processed under guidance of a USDA Inspector at a fully licensed Maine butcher shop, is frozen, and wrapped in cryovac seal.

Listed below are the cuts and the approximate quantity one can expect to receive in this variety package. This is just an approximation and I reserve the right to make decisions on the exact cuts at the time of the cutting process.

London Broil steak	1	steak
Rib Eye	2	steaks
Tenderloin	1	steak
Club Steak	1	steak
T-bone	1	steak
Porterhouse	1	steak
NY Sirloin	1	steak
Bottom Round Roast	1	2lb. roast
Minute Steak	2	steaks
Top Round Steak	2	steaks
Stew Meat	4	2lb. packages
Hamburger	18	1lb. packages

Price for 2017:

\$3.65 lbs. hanging weight + the processing plant fees

Typical example:

100lbs hanging weight x \$3.65=\$365.00+estimated cost of processing \$110.00 = \$475.00

