

Current Meat for Sale

Our meat pricing is subject to change without notice. Each package is priced individually.

Our meat is from lowline Angus that we raise. Currently in our freezer is 100% Aberdeen lowline Angus steer processed right around two years old. He was raised by his mother and then on pasture with the rest of his small herd of lowline Angus and dairy steers. During the winter he was fed hay. He did not have any grain finishing or grain along the way other than to lure the herd into a pen for vaccines.

Treatments: This steer was never given hormones or antibiotics, including for illness (never needed them). He was given routine vaccines (Covexin 8 and Cattlemaster Gold) with the rest of the herd. Also Bo-Se (selenium and vitamin E), moxidectin topical anthelmintic (for parasite control), amprolium (Corrid) during winter/spring thaw to prevent bloody scours, and oral copper bolus. (Our region is deficient in both selenium and copper.) All treatments and vaccines were given over six months before butchering, well outside any waiting period for meat.

This particular steer is very small in stature and slightly on the lean side (we don't like them fatty) with good muscling. We found the steaks to still have nice moisture from marbling and excellent beefy flavor, which far surpasses flavor found in any supermarket meat. Steaks are excellent seasoned with just salt and pepper. Steaks are smaller than standard Angus, which is nice for those wanting "normal" meat servings without having to split a steak.

How we sell it: Each market we attend (every Saturday and usually every other Wednesday), we bring a freezer with meat available for sell. We try to bring a good variety of steaks, roasts, stew meat, soup bones, and ground beef. Tenderloin and tri tip sell out very quickly and come in very limited quantities. We do not have prime rib roasts (they are cut into rib steaks) or rack of ribs. Liver can be requested and is usually only available right after the animal is processed. We do not currently sell beef by the whole, side, or quarter. All cuts are wrapped in freezer paper and ground beef in plastic chub wrappers

Ground beef

- \$5.50 per chub (one pound)

Roasts: single roasts are sold in packages usually 3-5 pounds per roast

- Brisket (trimmed for smoking): about \$7.50 per pound (slow cook)
- Rump Roast: about \$6.50 per pound (lean; slow cook or roast)
- Chuck Arm Roasts: about \$6.25 per pound (slow cook)
- Chuck Roasts: about \$6.00 per pound (slow cook)
- Sirloin Roast: about \$6.00 per pound (lean; slow cook or roast)

Steaks: each package contains two steaks

- Tenderloin: about \$20.00 per pound (usually 5-6 ounces per steak sold in pairs)
 - Roast, grill, or broil (this is a lean most tender cut)
- Porterhouse: about \$16.00 per pound (usually 1 ½ - 2 pounds per pair)
 - Grill or skillet fry (this is a tender steak, half tenderloin and half strip steak, bone-in)
- T-Bone: about \$15.00 per pound (usually about 1 ½ per pair)
 - Grill or skillet fry (this is a tender steak, half tenderloin and half strip steak, bone-in)
- Rib Steak: about \$13.00 per pound (usually just over 1 - 2 ½ pounds per pair)
 - Grill or skillet fry (this is a tender steak from the “prime rib” roast)
- Top Sirloin Steaks: about \$12.50 per pound
 - Grill, pan fry, or stir-fry (lean)
- Tri Tip: about \$8.50 per pound (usually just over 1 ½ pounds per package)
 - Grill, pan fry, or stir fry (lean)
- Skirt Steak: about \$8.00 per pound (grill, pan fry, or stir-fry)
- Flank Steak: about \$7.50 per pound (lean; grill or stir-fry)
- Round Steak: about \$7.00 per pound (usually just under 2 pounds)
 - Grill, pan fry, or stir-fry (lean)
- Cube Steak: about \$6.00 per pound (slow cook or pan fry)

Other Cuts: single roasts are sold in packages usually 3-5 pounds per roast

- Soup Bone, Neck (meaty): about \$3.10 per pound (usually 1 ½ - 2 pounds each)
- Soup Bone (meaty): about \$2.45 per pound (usually around 1 ½ pounds each)
- Short Ribs: about \$3.00 - \$3.10 per pound (usually 1 ¾ - 2 pounds per package)
 - Slow cook
- Stew Meat: about \$6.00 per pound (about one pound per package)