

# *Scott Family Farm - Beef for Sale*

*Pasture raised - supplemented with grain*

scottdairyfarm@gmail.com

(412) 498-5444



## Fee Structure:

- Steer cost is \$3.50 per pound hanging weight (does not equal the weight of take home meat)
- A steer may be purchased by whole, half, or quarter determination
- The butcher processing fee is divided by such determination
- Butcher processing fee is a \$85 slaughter fee plus \$0.60 per pound hanging weight for whole steer, \$0.65 per pound hanging weight for half steer, and \$0.70 per pound hanging weight for ¼ steer
- Deposit is required with order: \$50 for a ¼ , \$100 for a half, and \$200 for a whole – applied to final payment
- Please make checks payable to Scott Family Farm or Visa, MasterCard, American Express, Discover, Venmo
- \*Steer cost and butcher processing fee are combined to calculate the total cost
- \*Steer's hanging weight averages between 600-700 lbs. but varies from animal to animal
- \*Take home pounds of beef is approximately 60-65% of hanging weight

Fee Samples: Steer cost and butcher processing fee calculations for a 650 lb steer (hanging weight)

\$2,275.00 whole steer cost @ \$3.50 per lb

+ \$475.00 butcher fees @ \$0.60 per lb plus \$85.00 slaughter fee

\$2,750.50 whole steer purchase with approximately 400 lbs of take home beef

\$1,137.50 half steer cost @ \$3.50 per lb

+ \$253.75 butcher fees @ \$0.65 per lb plus \$42.50 slaughter fee

\$1,391.25 half steer purchase with approximately 200 lbs of take home beef

\$568.75 ¼ steer cost @ \$3.50 per lb

+ \$135.00 butcher fees @ \$0.70 per lb plus \$21.25 slaughter fee

\$703.75 ¼ steer purchase with approximately 100 lbs of take home beef

Bill Scott will contact customer to discuss the desired cut list

\*add-on fees may apply depending on customer selection

Pick-up at Scott Farm 1141 Oakdale Road Oakdale, PA 15071

\*late pick-up fees apply after 2 days: \$10 per day

*For repeat customers there is a discount of*

*\$10 off for a ¼, \$20 off for a half, and \$40 off for a whole*

# **Whiting Family Foods, LLC**

305 Easy St., Rt 208E  
New Wilmington, PA 16142  
(724)946-8633      [www.whitingweber.com](http://www.whitingweber.com)

## **Beef Cutting**

**Everything is now Vacuum Sealed!!!**

Name: \_\_\_\_\_ Phone #: \_\_\_\_\_ Date: \_\_\_\_\_

Order:	Selected Cut:	Order:	Selected Cut
	Chuck Roast		Sirloin Steak
	Arm Roast		Porterhouse (aka T-Bone) OR Strip Steaks and Fillet
	Rib Steaks OR Delmonico (aka boneless ribeye)		
	Cubes for Stew		Round Steaks: tenderize Yes or No and whole cut or half cut
	Soup Bones		
	Short Ribs		Tip Roast (aka TipSteak)
	Brisket		Rump Roast
	Flank Steak		Ground Beef: 1 lb. packages
	Liver, Heart, Tail, Tongue		Patties: \$1 per lb. with 10 lb min.

Please circle: Roast sizes: 2-3 lbs, 3-4 lbs, 4-5 lbs

Please circle: Steak sizes:  $\frac{1}{2}$  in,  $\frac{3}{4}$  in, 1 in,  $1\frac{1}{4}$  in and note how many \_\_\_\_ per package

\*Steak-umms (aka sliced sirloin) available upon request

\*Tri-tip only available with a purchase of a half or whole steer

**BOXES COST \$3.50/BOX**

For cut information and recipes, please visit: <https://beefitswhatsfordinner.com>



Completed forms should be submitted to Bill Scott by email or picture message.

Please feel free to contact Bill with any questions!