

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 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

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: ½ in, ¾ in, 1 in, 1 ¼ 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!