



Wholesale Beef & Pork *{bulk meat packages}*

Thank you for your interest in our local family farm! A few times throughout the year we offer bulk buying of our **grass-fed grass-finished Beef** and **forest-raised Pork**. Below are the current details on our prices, buying process, cuts, etc. Our animals are all processed with USDA inspected butchers and all of the products are frozen and individually wrapped in cryovac packaging. The 'shelf life' on our frozen meat is conservatively 8-9 months if stored properly in a deep freezer.

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Currently, we open sign ups first to our returning wholesale customers from the previous year. If all our available butcher spots are not filled by returning customers, we then offer sign ups to our entire customer base. We will send an email announcement when we are taking new sign ups. **Note that our prices are subject to change throughout the year depending on changes in butcher's fees and/or changes in associated costs that are out of our control.** Our 2024 butcher date sign up will start in March/April.

Make sure you get on our email list to receive the announcements in the spring!

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If you're not already on our email list, here's a link to add yourself or let us know and we can add you... [Join our Farm Newsletter](#)

We email a monthly 'farm update' newsletter. We also send restock emails when we pick up more products from our butchers so that you're the first to know when things like bacon or steaks get restocked. You'll receive email announcements about sales or special events as well as other sign up deadlines for our different buying options like the bulk beef and pork, our winter or summer CSA, etc.

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You can visit our [online store](#) at any time to view our in stock retail products and to place orders. We offer several community pick up and delivery options throughout the Kansas City metro. If you've never tried our products before (we're sure you'll love them) we recommend trying a few cuts before ordering a bulk beef or pork package. You want to make sure you love it before you commit to a large quantity.

**Your Farmers,
Gabe & Katie Farrar**

Email us to inquire about current butcher dates and to sign up:

contact@farrarfamilyfarmkc.com

Visit our website to learn more about our regenerative, grass-based farming methods:

www.farrarfamilyfarmkc.com

Wholesale Beef & Pork Price:

Our bulk beef & pork are sold price per pound on the take-home weight. This means you are paying for the actual weight (pounds) of meat you 'take home' and keep in your freezer. No paying the butcher, no paying for live animal weight or hanging/carcass weight pre-trimming. Just a straightforward price per pound on the packaged meat you actually keep. These prices include the butcher fees. We work with the butcher and take care of all the cut sheets and details for you.

Beef Price- \$11.50/lb (plus tax) on the take-home weight

A quarter beef is around 100# take-home weight. On average half of the take-home weight is comprised of ground beef and the remaining half is made up of the ribs, roasts, brisket, and steaks. We offer whole, half, or quarter beef quantities. Note that the actual weight you receive will vary based on the finished size of each beef. We do our best to get close to those estimated weights (ex: 100# per quarter) but the final weight will vary slightly. Bones & organs are available. Those are charged at a reduced rate of \$8.00/lb on the take-home weight. Let us know before your half payment if you would like to save bones & organs on your beef.

Beef Cut (average pkg size):

ground beef (1# pkgs)

short ribs (3-4# pkgs)

roasts: bone-in & boneless (3-4# each)

brisket (1 per quarter)

sirloin steak (boneless)

ribeye steak (bone-in)

kc strip steak (boneless)

filet steak (boneless)

Pork Price- \$9.25/lb (plus tax) on the take-home weight

A half hog is around 60-70# take-home weight. We offer whole or half hog quantities. Bones & organs are available. Those are charged at a reduced rate of \$5.00/lb on the take-home weight. Let us know before your half payment if you would like to save bones & organs on your hog.

Pork Cut (average pkg size):

You will select either bone-in or boneless pork chops for your pork order. The curing recipe for our bacon and ham is labeled 'uncured'. This means our butchers use only sea salt and celery juice powder as a natural 'curing'.

ground pork (1# pkgs)

ground breakfast sausage, sugar-free (1# pkgs)

bacon (1# pkgs)

boston butt roasts

hams

ribs

pork chops (choose ONE bone-in OR boneless chops)



Wholesale Buying Process:

To sign up, you will pay a deposit to reserve your butcher date and preferred quantity (½ hog, ¼ beef, etc). We will send you an emailed invoice with the total **deposit payment** amount. Please wait to send your deposit payment until you have received that deposit invoice total from us. All invoices will be emailed via Square, our digital register service. *Payment by check is preferred, however you can also pay with a card.* The 3% card fee is automatically included on all invoices. **Remember to subtract that 3% fee if you are paying with a check.**

The deposit is non-refundable and reserves your spot on that set butcher date. The deposit payment is applied towards your final payment.

- One month before the butcher date your **half payment** will be due. We will contact you at that time with the half payment details and total.
- The **final payment** will be due at the pick up/delivery of your meat.
- It takes about 4-5 weeks from the butcher date for the meat to be ready for pick up/delivery. For example, if your butcher date is on June 1st, your meat could be ready around the first two weeks of July.
 - *Note: you do not pick up from the butcher.*
- Once we have everything picked up from the butcher we will inventory, pack, and total all of the customer orders. We will then email you individually with your final payment due, cut details, and coordinate your order pick up at that time.
 - *Typically, we offer one date/day where we meet all of the customers from that same butcher date in a community parking lot. We meet for a set amount of time for everyone to come and pick up their boxes of meat. We are flexible and can accommodate other pick up dates depending on your schedule.*

Deposit Amounts: *Tax will be included on the invoice.*

Beef-

Whole beef- \$400.00 + tax

Half beef- \$200.00 + tax

Quarter beef- \$100.00 + tax

Pork-

Whole hog- \$200.00 + tax

Half hog- \$100.00 + tax

Make Checks Payable:

Farrar Family Farm

Mailing Address:

14999 A NE County Road 5313

Adrian, MO 64720

