



We are excited that you are exploring the opportunity of bringing Kinloch Grassfed Beef home to nourish your friends and family. You are welcome to our farm and we hope you take advantage of that offer. Listen, learn, and observe how these animals live and how we co-create alongside them.

Through this purchase, you are making an investment in your local farm and deepening your connection through your choice of knowing your producer's land, animals, and operation. That process brings more transparency into our local food system. The result can be more satisfying and healthful for all.

Bringing people together over food is a powerful and enjoyable experience and it is our intention that this process will do just that. Celebrate the whole animal and cook your way through it. Learn the nuances and subtleties that our grassfed beef offers and embrace the terroir of our grasslands. Share the experience with your friends and family. We'd love nothing more than to know that Kinloch Grassfed Beef is an integral part of feeding and nourishing your personal community.

Our abattoir allotments are specifically booked at least a year in advance, so there is no flexibility on moving dates, but you can choose from dates we have available and currently booked. You will have the flexibility to have the animal cut to your specifications, but must be within the options that our butcher offers. We currently utilize [Finest Butcher](#), a USDA inspected processing facility in Bealeton, VA.

Here is a cost breakdown and estimate based on our prices of:

Whole Beef: \$4.50/lb

Half Beef: \$4.75/lb

¼ Beef Bundle: \$900

Whole Beef:

\$4.50/lb on the hang weight

Our hang weights average 575-620 pounds. The hang weight is the first weight the abattoir takes after the animal has been dispatched, head, hide, and entrails removed. You will also be responsible for processing fees, which will be invoiced separately and range from \$400-\$550 per animal. They are broken down as follows:

\$.80/lb fee on the hang weight of the animal

\$50 kill fee

\$.15/lb packaged weight



KINLOCH FARM BEEF

Extras:

\$1.50/lb finer processing (per pound charge for boning and tying roasts, cube steaks, etc.)
\$4.00/box (If you would like the slaughterhouse to box your beef) Each animal would use approximately 8-10 boxes depending on sizing of actual cuts.

Cost Estimate:

An animal with a 600lb hang weight would be charged as follows:

\$4.50/lb x \$600=\$2700

Processing Fees= \$.80/lb x \$600=\$480 + \$50 (Kill Fee) =\$530

Packaged Weight (450lbs x .15/lb)=\$67.50

Total Cost Estimate=\$3,297.50

You can expect to receive approximately 450 pounds of packaged beef from an animal with a 600 pound hang weight (Approximately 75%). This would put your ESTIMATED cost per pound at \$7.33/lb**

****This is an estimate only! Actual numbers will vary from animal to animal****

Deposit:

A deposit of \$1,000 (\$500 for a half) will hold your reservation for your whole beef. At this point, we will assign you a date for your animal, a specific animal, and communication will proceed regarding your specific cutting instructions. We do not require a deposit for a ¼ Beef Bundle

Pickup/Delivery:

You must pick up from our butcher or directly from the farm store. If picking up from the farm store, it must occur within 7 days of being notified that your order is ready. Failure to pickup within 7 days will result in a \$20/per day storage fee, unless previous arrangements have been made. Please bring your own coolers and boxes. Home delivery is available for \$100 within a 100-mile radius of the farm. If you elect to pick up from the slaughterhouse, you will pay them directly for the processing fees and we will omit them from your final invoice from us.

¼ Beef Bundle:

Our ¼ beef bundle is a hand selected range of cuts that comprise a ¼ of an animal. You'll receive a selection of ground, steaks, roasts, bones, and stewing cuts. Each bundle is approximately 80 pounds and carries a flat cost of \$900, payable on pickup from our farm store.