



KINLOCH FARM BEEF

We are excited that you are exploring the opportunity of bringing Kinloch Farm Grassfed Beef home to nourish your friends and family.

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 grassland ecosystem. We'd love nothing more than to know that Kinloch Farm Grassfed Beef will play a central role at your table while bringing you into our interwoven web where regenerative agriculture and conscious consumers meet.

We sell our whole and half animals based on the hang weight. Below is a breakdown of our cost structure and order fulfillment process. Contact us with any questions.

Whole and Half Prices:

Whole Beef: \$4.50/lb

Half Beef: \$4.75/lb

Averages:

- Our whole animal hang weight averages 525-600 pounds.
- Processing costs average \$600-\$700 per whole animal.

Reservation Dates:

Our abattoir allotments are booked a year in advance, so you will have your choice of dates that we have available. We currently utilize Fauquier's Finest Butcher, a USDA inspected processing facility in Bealeton, VA.

Deposit:

A deposit of \$100 will hold your reservation for your whole or half beef. You may reserve online at kinlochfarm.com or in person at our farm store. Our website lists available allotment dates for you to choose from. We will then contact you with instructions to fill out your custom cut sheet. We do not require a deposit for a Quarter Beef Bundle or Eighth Beef Bundle.

Pickup/Delivery:

Your beef can be picked up directly from the farm store or home delivery is available for \$100 within a 100-mile radius of the farm.



Eighth & Quarter Beef Bundle

Our Eighth and Quarter Beef Bundles are a great way to begin your journey of cooking through the whole animal. Throughout the season, some extra items will be included or substitutions from the same animal section to ensure you receive the best value. Below is a listing of the estimated weights from each section of the animal, and some of the most popular cuts you may receive when choosing either an eighth or quarter bundle.

Popular Cuts From Each Section

Chuck – Chuck Steaks, Chuck Roasts, Flat Iron Steak

Rib – Ribeye Steaks, Short Ribs

Short Loin – Tenderloin, New York Strip, Sirloin Steak, T-Bone, Porterhouse

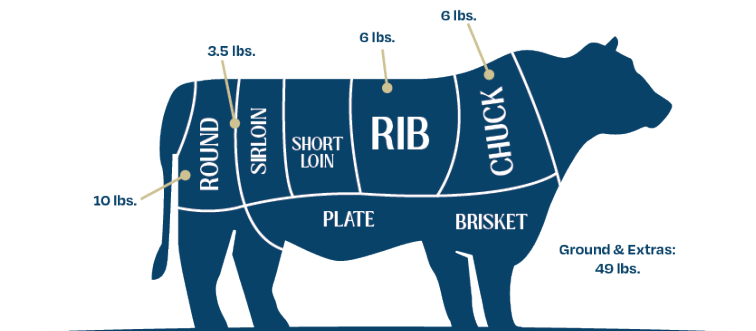
Round – Stew, Kabob, Fajita, London Broil

Plate & Brisket – Skirt Steak, Brisket & Flank Steak

Ground & Extras – Osso Bucco & Meaty Soup Bones, Ground Beef, Ground Sirloin, Offals

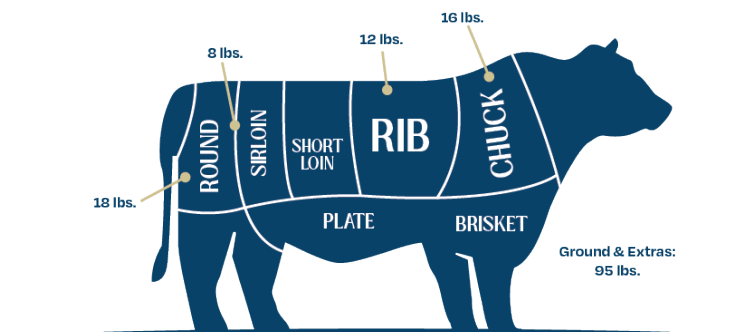
Farmers' Favorites – We'll throw in some favorites from our farmers and butchers for you!

Eighth Beef Bundle - \$600



Total estimated weight: 75 lbs.

Quarter Beef Bundle - \$1,100



Total estimated weight: 150 lbs.