

Wild Edge Farm Food for the body and soil

Thank you for your interest in our 100% grass fed and finished beef. Our cattle are rotated daily through our pastures to offer them the freshest grasses while they improve our soil through grazing. We offer the whole animal as well as halves, quarters, and shares. Available summer and fall.

Cuts from our summer and fall beef shares include pot roasts; rump, sirloin tip, and/or cross rib roasts, arm roasts, rib and/or T-bone steaks, sirloin steak, ground beef, stew meat, and soup bones.

In purchasing our grass fed beef, you also partner with Peninsula Harvest for a low stress, on farm slaughter, and with Sunrise Meats here in Port Angeles for custom processing.

To mail in a deposit and reserve your beef, please indicate your choices below:

Please mark your selections here along with your preference for summer or fall	Beef options: When ordering a quarter, half or whole, you will pay an additional fee to Sunrise Meats for custom processing (about \$1.25/lb.). For the Shares, that cost is covered in the price/lb. that you pay us.	Approx. price *Price is based on hanging weight which varies with each animal. Take home wt. = 60%- 70% of hanging	Cost for on-farm slaughter by Peninsula Harvest (Included in final payment to Wild Edge)	Advance deposit to reserve meat (Subtracted from final price)
	Portion desired:	\$4.50/lb. hanging weight		
	Quarter beef (+/- 150 lbs. hanging)	\$675	\$37.50	\$150
	Half beef (+/- 300 lbs. hanging)	\$1350	\$75	\$250
	Whole beef (+/- 600 lbs. hanging)	\$2700	\$150	\$400
Yes No	Do you want these organ meats? (No additional charge)	Heart	Liver	Tongue
	Shares – A cooler full (+/- 60 lbs. hanging weight)	\$6.00/lb. hanging weight		
	Summer beef share	Around \$360	N/A	\$100
	Fall beef share	Around \$360	N/A	\$100
	Ground beef and bone share	Around \$360	N/A	\$100
			Total deposit:	
Name:		Phone:		
Fmail:		Date:		

Return with check deposit to: Wild Edge Farm, 621 Sisson Road, Port Angeles, WA 98363