



Wild Edge Farm

Food for the body and soil

Thank you for your interest in local grass fed and finished beef. We offer the whole animal as well as halves, quarters, and smaller shares.

When ordering a quarter, half or whole, you will pay **Sunrise Meats** separately for custom processing (about \$1.30/lb.).

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

	Beef options: Take home weight will be around 60% of hanging weight. For smaller Beef Shares (below) processing cost is included in the price/lb. that you pay Wild Edge.	Approx. price *Price is based on hanging weight which varies with each animal.	Cost for on-farm slaughter by Peninsula Harvest (Included in final payment to Wild Edge)	Advance deposit to reserve meat (Subtracted from final price)
Spring 2026	Custom cuts Please indicate portion desired:	\$5.50/lb. hanging weight		
	Quarter beef (+/- 150 lbs. hanging)	\$825	\$37.50	\$200
	Half beef (+/- 300 lbs. hanging)	\$1650	\$75	\$300
	Whole beef (+/- 600 lbs. hanging)	\$3300	\$150	\$600
	Do you want these organ meats?	☐ Heart	☐ Liver	☐ Tongue Not avail. For 1/4
	Beef Shares – A cooler full (+/- 60 lbs. hanging weight)	\$7.50/lb. hanging weight		
	Seasonal Beef share	Around \$450	N/A	\$100
	Ground beef and bone share	Around \$450	N/A	\$100
Total deposit:				

Cuts from our **seasonal Beef Shares** include pot roasts; rump, sirloin tip, and/or cross rib roasts; rib and/or T-bone steaks; sirloin steak; ground beef, stew meat, and soup bones. A **Ground Beef and Bone Share** is 2/3 ground beef and 1/3 bone. Slaughter and processing costs are included in the price/pound for these smaller Beef Shares.

Name: _____ Phone: _____

Email: _____ Date: _____

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