



## **Purchase Beef in Bulk**

Whole Beef approx. 500-600 lbs\* \$4.25/ lbs

*(\$100 deposit at time of order, remaining amount due at time of pick up\*\*)*

Half a Beef Approx. 250-300 lbs\* \$4.75/ lbs

*(\$75 deposit at time of order, remaining amount due at time of pick up\*\*)*

Half of a Half Approx. 125-150 lbs\* \$5.25/ lbs

*(\$50 deposit at time of order, remaining amount due at time of pick up\*\*)*

You can't beat the price advantage of buying in bulk.

Grass Fed and Grass Finished, no GMOs, locally raised beef from a small family farm.

USDA Inspected at a Humane Kill Facility.

You'll receive a variety of steaks, roasts, and ground beef.

If desired, you can request the organ meats and soup bones.

\*Based on the size of the beef at time of processing. The price is calculated from the hanging weight, determined at the butcher shop. The price includes the processing, vacuum packaging and cost of raising the steer. Additional costs will be added for patties (.75/ lb).

\*\*Deposits will not be reimbursed after the beef is taken to the butcher.

**Leaning Pine Farm**

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