



# Wildflower Farm Grass-fed Beef

Cut	\$/lb	Cut	\$/lb
<b>Steaks</b>		<b>Other</b>	<b>\$/lb</b>
T-bone	18	Ground beef	8.25
Porterhouse	18	Kabob (from the sirloin)	9.50
Skirt Steak	15	Stew Beef	8.25
NY strip	16	Short ribs	7
Delmonico (ribeye)	16		
Tenderloin	20	Hanging tenderloin	8
Sirloin	12	Soup bone (has some meat)	4
Top Round (London Broil)	10	Liver	6
Flank steak	10	Oxtail, tongue	6
		Heart, liver, kidney	4
<b>Roasts</b>		Broth bones, each (no meat-just bone)	2
Pot roast/chuck roast	9		
Rib roast	16	Bulk discount: 15% off of purchases of \$200 or more.	
Rolled Rump	9		
Bottom Round	9		
Eye of the Round	8.50	Strike through indicates that we are sold out of that particular cut.	
Brisket	8.50		

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Prices as of September 2025. Subject to change.

## **Buying in bulk, by the half or quarter.**

A side of our beef ranges from about 290 lb. to around 350 lb. before it is dressed into individual cuts. That is referred to as the hot hanging weight (HHW). When sold by the half or quarter, beef is generally priced according to the HHW. The finished yield from a side is around 40% -45% of the HHW. So, a 335 lb half will dress out at about 135 to 150 lbs.

**Our price for halves and quarters is \$5.00 per lb. multiplied by the hot hanging weight.**

We take orders for halves and quarters right before harvest time. Please let us know if you are interested in reserving a half or quarter, and we will let you know when to expect the next harvest. Occasionally we have quarters or split quarters on hand, so please ask!