



16511 NW Gillihan Road, Sauvie Island, Portland, OR 97231

BEEF AVAILABILITY - You can order the following:

One Quarter Beef:

Weight Range: 130-190 lbs
Ave. Hanging Weight Estimate:
160 lbs

One Half Beef:

Weight Range: 260-380 lbs
Ave. Hanging Weight Estimate:
320 lbs

One Whole Beef:

Weight Range: 520-760 lbs
Ave. Hanging Weight Estimate:
640 lbs

For next slaughter schedule and/or to order please call or email:

Phone: 503-936-8434 email: info@thepumpkinpatch.com

ORDERING PROCESS and COSTS:

1. **\$100 deposit upon ordering.** (non-refundable) We accept Cash, Check or Credit Card (Visa & MC).
2. **Customer pays Pumpkin Patch Cattle Co. for hanging weight & slaughter fee after delivery to butcher. We will call you with the hanging weight and to make arrangements for payment.**
3. **Customer calls butcher to provide customized cutting and wrapping instructions. Customer then pays the butcher directly when completed order is picked up.**

We use Jacobsmuhlen's Meats - a family owned meat processing company that has proudly served local farmers, hunters, and customers in the urban and rural areas west of Portland, Oregon since 1932. The processing plant is modern, sanitary, and conveniently located in Cornelius, Oregon.

How is a quarter beef divided? Do I get the front or back of the half beef? Quarters are actually a half of a half, they are not the front or back section. So when you order a quarter beef, you will get a half portion of each cut that would be in a half beef. It's a fair division of a half beef.

How much freezer space will I need to store my beef? A half beef will take up approximately 10 cubic feet of freezer space and a quarter will use around 5 cubic feet of space. The typical kitchen fridge freezer compartment has about 5 cubic feet space- so a quarter beef can fit in there, if you use all the space and pack it efficiently.

How much beef will I end up with after it is cut and packaged by the butcher? When you purchase your share of a live beef animal from us, we have to sell it to you based on the "hanging weight", which is the weight of the beef when it arrives at the local butcher shop, just after butchering. The butcher will dry age the beef (between 1-2 weeks), and then cut and wrap the beef according to your cutting instructions. After the butcher removes bones and any extra fat or trim from the dry aging process, the net weight you end up with should be about 60% of the hanging weight. (Ex. 160 pounds hanging weight would be approx. 96 pounds net weight.)

*EXAMPLE: Average of One Quarter Beef is 160lbs (hanging) x \$3.50/lb = \$560 + \$20 (slaughter fee) = \$580.00.
PLUS, 96lbs (net weight) x .70/lb (cut and wrap) = \$67.20. Total Cost = \$580 + \$67.20 = \$647.20.*