

## 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 spring and fall.

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	Beef options:	Approx. price	Cost for	Advance
your selections	When ordering a quarter, half or	*Price is based	on-farm	deposit to
here along with	whole, you will pay an additional	on hanging	slaughter by	reserve meat
your	fee to Sunrise Meats for custom	weight which	Peninsula	(Subtracted
preference for	processing (about \$1.30/lb.). For	varies with each	Harvest	from final
spring or fall	the Shares, that cost is covered in	animal. Take	(Included in	price)
	the price/lb. that you pay us.	home wt. = 60%-	final payment	
		70% of hanging	to Wild Edge)	
	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	\$500
Yes No	Do you want these organ meats? (No additional charge)	Heart	Liver	Tongue
	Shares – A cooler full	\$6.50/lb.		
	(+/- 60 lbs. hanging weight)	hanging weight		
	Spring beef share	Around \$390	N/A	\$100
	Fall beef share	Around \$390	N/A	\$100
	Ground beef and bone share	Around \$390	N/A	\$100
			Total deposit:	

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

Name:	Phone:	
Fmail:	Data	
rmali.	Date:	