



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:

Spring 2025	Beef options: When ordering a quarter, half or whole, you will pay an additional fee to Sunrise Meats for custom processing (about \$1.30/lb.). For the Shares, that cost is covered in the price/lb that you pay Wild Edge.	Approx. price *Price is based on hanging weight which varies with each animal. Take home wt. = 60%-70% of hanging	Cost for on-farm slaughter by Peninsula Harvest (Included in final payment to Wild Edge)	Advance deposit to reserve meat (Subtracted from final price)
	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
<input type="checkbox"/> Yes <input type="checkbox"/> No	Do you want these organ meats? (No additional charge)	<input type="checkbox"/> Heart	<input type="checkbox"/> Liver	<input type="checkbox"/> Tongue
	Shares – A cooler full (+/- 60 lbs. hanging weight)	\$6.50/lb. hanging weight		
	Spring beef share	Around \$390	N/A	\$100
Total deposit:				

Cuts from our spring, summer 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: _____

Email: _____ Date: _____

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