

# Ashton Glen Farm

Organic Grassfed Beef  
Natural Yorkshire Pork



You will find below information about our Quarters (half side) and sides of Grassfed Organic Beef Available for Fall (Late Sept/Early Oct) 2016. If you have further questions, or would like to reserve please send an email to [dave@ashtonglenfarm.ca](mailto:dave@ashtonglenfarm.ca) or phone us at 613-257-4569.

### What is a Half Side:

A "half side" is simply a side of beef divided into 2 equal portions. It is also known as a mixed quarter or "quarter". A full side of beef, includes the front quarter and the hind quarter. Generally, the cuts from the rear quarter are preferred as it contains the loin and sirloin which yields the best steaks and roasts. The front quarter, in the way we cut beef, is mostly used for ground beef. Our method combines all the cuts from the side and divides them in two to create a mixed quarter of beef containing all the cuts.

A half side would be approximately 115 lbs hanging = 81 lbs finished. It would contain steaks (21%) ground beef (49%), roasts (18%), stew beef (7%) and ribs (5%). These values are approximate, but it gives you an idea of what to expect. The halve sides are cut standard (which includes top sirloin, tenderloin, rib eye and strip loin steaks as well as sirloin tip and pot roasts) Full sides can be custom cut.

If you wish to eat grass fed beef when not in season this would give you about a pound of ground beef a week and roasts, steaks, or stew once every 2 or 3 weeks. For storage you would need at the start 3-4 cubic feet of freezer space.

### The Price:

We are selling the beef at \$6.27 per pound based on hanging weight. With a quarter that weighed 115 lbs that would be \$721. To this we pass on the \$0.60 per pound that our butcher charges for cutting and wrapping (butcher paper) for a total of \$790. The actual cost will be more/less depending on the exact weight. After hanging for 21 days (where water is evaporated and tenderness introduced) and cutting, the resulting weight from a 115lb quarter is approximately **81 lbs** of finished product. To complete the math, the average cost per pound of grass finished, organic beef would be about \$9.75 per lb.

Although the average half side weighs 115 lbs cattle are like people in that some are smaller and some are larger.

### The Process:

Send an email to [dave@ashtonglenfarm.ca](mailto:dave@ashtonglenfarm.ca) to reserve your 2015 beef. We require a \$150 deposit to avoid the situation where someone reserves and then decides in the fall that they didn't want the beef after all.. To make a deposit please

a) mail a cheque for \$150 made payable to **David Smith** and send to  
David Smith  
613 Kidd Road  
RR3 Ashton Ont. K0A 1B0

b) send an email transfer to [dave@ashtonglenfarm.ca](mailto:dave@ashtonglenfarm.ca) using your bank. This is easy, quick and convenient.

Beef is ready for pick up in the fall over about 6 weeks approximately from the end of September to early November.

In the past our beef has always sold out so we suggest you reserve early.

Dave and Diane Smith