

# Twelve Oaks Farm

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## **Grass Fed - Locally Raised Black Angus Beef**

All natural - no artificial growth hormones or antibiotics.  
\$6.75/lb plus processing.



We raise purebred all grass-fed Black Angus. They are the highest marbling breed of cattle, producing a healthy source of protein. Our animals are humanely raised, roam free in rich pastureland and grow without the use of artificial hormones or antibiotic additives.

**Place your order now for delivery in mid-October.  
Sold in quarters, halves or whole - custom processing  
available. Share an order with your friends!**

**Call 847-828-3882 or email [info@12oaksfarm.com](mailto:info@12oaksfarm.com)**

Call or email us for ordering information. A deposit by check or cash is required at time of ordering. Balance due before pick-up.

# FAQ:

## What am I paying for and how much will it cost?

Purchasing by dressed weight is a common method the processing plant uses to assess charges. You will pay us for the meat, prior to pick-up, based on the dressed weight. You will pay the butcher directly for the processing charges. Hanging weight for a whole steer typically comes in around 480 pounds. Keep in mind that processing removes much of the bone and waste resulting in approximately 65% take home product.

For example, if you purchase quarter (split half) with a hanging weight of 130 lbs x \$6.75 = \$877.50, plus processing at \$0.90/lb x 130 lbs = \$117, you would receive approximately 85 lbs of packaged meat\* for an end cost of approximately \$11.70/lb. For a half of a beef with a hanging weight of 250 lbs x \$6.75/lb = \$1,687.50, plus the processor charges of \$0.85/lb x 250 lbs = \$212.50, you would received approximately 163 lbs of packaged meat\*, for an end cost of \$11.65/lb (\*assuming 65% of hanging weight is used. Take home amounts can vary depending on choices made when customizing your order with the processor).

**A deposit is required to hold your order. The balance will be due before pick-up.**

## What will I get?

Depending on how you customize your order with the processor, you can get a variety of roasts, steaks, and ground beef. Organ meats are also available (liver, heart, tongue and oxtail) per request. Flank steak and brisket may also be available depending on the decisions you make with the processor. You can also choose to have any of the cuts listed above made into ground beef. The meat will last for up to one year in your freezer. ¼ beef is great for 1-2 people for one year. ½ beef is great for medium sized family 2 adults and 2-3 children.

## How much room does it take up?

A half of beef needs about 7-8 cubic feet, and a quarter needs about 4 cubic feet of freezer storage space.

## What do you mean by “custom” processing?

Each side of beef is cut to the customer specifications, such as thickness of steaks, size of roasts, one or two pound packages of ground beef, etc. You'll discuss all of your options with the processor. Your order will be double freezer paper wrapped. Each cut is labeled for ease of identification. You can also have your meat cryovaced for an extra charge. When completed you order will be flash frozen and boxed. The processor will call you and let you know it is ready, and you will have 10 business days to pick it up.