



BLOOMERS FAMILY FARM

JANUARY 2025

WELCOME TO OUR **CUSTOM CUT BEEF GUIDE**



Bloomers Family Farm wants to fill your freezer with top quality, farm raised beef!

Know where your beef comes from, how it was raised and every step from the farm to your plate.

Purchasing by the quarter, half or whole is an economical way to fill your freezer, giving you lots of meal options each week!

This guide will show you all the options available in a quarter, half or whole beef order.



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Our spring herd begins calving in mid-March, and head out to pasture with their babies in the spring, when ground conditions allow for it. They remain on pasture until the late fall, until there is not enough grass to sustain them, or the snow begins to fly.

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We strongly believe in rotational grazing, which means our cattle are moved to fresh grass every single day that they are on pasture. This gives us the opportunity to put eyes on them daily, as well as providing them with fresh grass. It allows our pastures the chance to rejuvenate, which is especially helpful in seasons of drought.



How we raise our beef

Bloomers Family Farm beef is raised on the farm, from birth to plate. We know all the genetics, the feed, the history of each animal.

Our cattle are typically raised for 18-22 months before butchering. They are born on the pack at the barn where we can watch them, and assist if necessary. Early spring, April-May, they are put out on pasture with their moms where they spend the next several months. They are weaned in late fall, and moved to the barn where they are then fed a grain mixture made from grains grown on farm. We work closely with an Animal Nutritionist to ensure we create and feed the best recipes for our beef program.

We do not utilize growth hormones as a part of our beef program. We also do not utilize antibiotics as part of our regular beef program. The use of antibiotics is rare, but like humans will be utilized as a life saving measure only. There are strict antibiotic protocols in place that prevent cattle from being shipped during the withdrawal period.

FROM OUR FARM TO YOUR TABLE



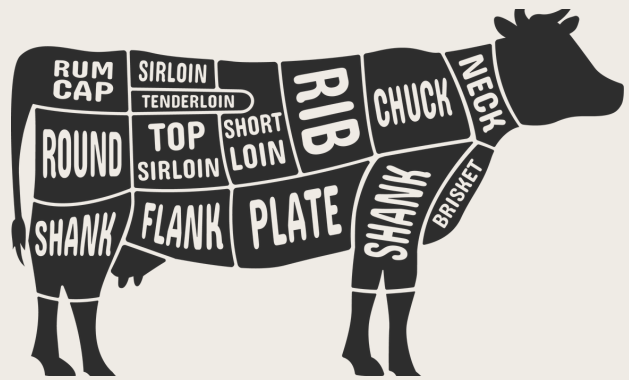
All quarters are **MIXED** quarters which means a mixture of cuts from the front & hind, providing more variety.
All halves are the entire side, and a whole beef is both sides.

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Things to remember:

- Rough hanging weight of a quarter is approximately 170 to 230 lbs
- Rough hanging weight of a half is approximately 340 to 460 lbs
- We dry age our beef for 14-21 days
- All beef is flash frozen immediately upon cutting
- A quarter generally fits in 2-3 large size picnic coolers, a half in 4-6 picnic coolers



What's included in a Quarter

****these are approximate quantities****

Your Choice of 60 lbs Ground Beef

OR 50 lbs Ground Beef & 10 lb box of 100% all-beef patties

3 pkgs Ribeye Steaks (2/pkg)

3-4 Sirloin Steaks

2 pkgs T-bone Steaks (2/pkg)

1 pkg Porterhouse Steak (2/pkg)

3 Blade Roasts (approx 3-4 lbs each)

2 Sirloin Tip Roasts (approx 3-4 lbs each)

2 Rump Roasts (approx 3-4 lbs each)

1 Eye of the Round Roast (3-4 lbs each)

5 pkgs Stir fry Strips (1 lb/pkg)

5 pkgs Stew Beef (1 lb/pkg)

****Stir fry Strips & Stew Beef can be swapped out for 10 lbs of ground beef****

Soup Bones

Brisket

Optional: Heart, Tongue, Liver, Oxtail



Beef is sold based on the "hanging weight" or "rail weight", which is the weight before it is dry aged, deboned & cut.

FROM OUR FARM TO YOUR TABLE



THANK YOU!

THANK YOU FOR SUPPORTING OUR FARM FAMILY & SMALL BUSINESS

We LOVE what we do, and we are so grateful to have the opportunity to serve our community. Our goal is to raise and provide top quality, ethically raised beef right here on our own farm. We want you to know where your food comes from, how it was raised and who raised it. We want you to be able to ask the questions, and be satisfied with the answers. Our dream was and continues to be a place that you can come and learn.

When you choose to support small, and purchase direct from the farm you are not only supporting our farm family but two local butchers and their employees, our animal nutritionist, and various other local individuals that help make this farm operate successfully and efficiently. We truly value the opportunity to provide beef **“from our farm to your table”**, and will consistently strive to offer the best quality products possible!

READY TO ORDER?

IF YOU ARE READY TO ORDER A QUARTER, HALF
OR WHOLE BEEF

Please contact us by email at [**meat@bloomersfarm.com**](mailto:meat@bloomersfarm.com)
We do not require a deposit, payment is due **in full** at the time
of pickup in the farm store.

Please remember to bring along any coolers, bins, totes, or
bags at the time of pickup to transport the meat home in.

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