

Quarter Cow

A quarter of one of our naturally raised beef steers. This is a minimum of 100 pounds of locally raised meat right from our small family farm to your home.

A quarter of beef takes up between 4 and 5 cubic feet of freezer space. A manual defrost chest freezer is best for long term storage.

Our meat comes back cut, flash frozen and vacuum sealed to preserve freshness that will last a whole year in a deep freezer.

Our ¼ cow is a flat price of \$950 and a \$300 deposit is required to reserve your quarter. Once the steer goes to the butcher the deposit is non-refundable. The remaining balance is due upon receiving your quarter.

Ground Beef, Stew Beef, Kabob Beef and Burger patties come in approximately 1 pound packages. Steaks are packaged individually and roasts range from 2-4 pounds.

Breakdown of cuts

- 40 pounds of Ground Beef
- 12 pounds of Burger Patties
- 2 Tenderloin Steaks
- 4 NY Strip Steaks
- 4 Bone-In Rib Steaks
- 2 Porterhouse Steaks
- 2 T-Bone Steaks
- 4 London Broil Steaks
- 4 NY Sirloin Steaks
- 1 pound of Steak Tips
- 2 Skirt, Hanger or Flank Steaks
- 2 packs of Short Ribs
- 10 pounds of Stew Beef
- 5 pounds of Kabob Beef
- 2 packs of Beef Shanks
- 1 Eye Round Roast
- 1 Half Brisket
- 1 Chuck Roast
- 1 Shoulder Roast

The Pumpkin Farm
72 Milford St
Medway MA 02053