



Mascho Homestead Farms

6219 Feathers Creek Road, Belmont, NY 14813 / 585-610-6924 / 585-268-5311

dkink10@aol.com

<http://www.maschohomesteadfarms.com>

<https://www.facebook.com/maschohomesteadfarms>

100% Grass-Fed/Grass-Finished Black Angus-Cross Beef

Pasture Raised Pork

We raise our animals to provide you with quality meat products that will give you not only a great eating experience, but peace of mind knowing that your food has been grown locally with great care, as well as humanely raised, natural and sustainable methods, pasture based, no added hormones/steroids/antibiotics.

Product Price List / Order Form

√ Most individually packaged meat products are Vacuum Sealed. √ All meat products are Frozen and processed under USDA Federal Inspection √ **All products are sold by the pound** unless otherwise indicated

√ All prices subject to change without notice

| Qty | Beef Item / avg weight | \$/lb | Total |
|-----|----------------------------|---------|-------|
| | <u>Steaks:</u> | | |
| | London Broil (2.5#) | \$7.75 | |
| | Cube (2/pkg, .80#) | \$7.50 | |
| | Skirt (1#) | \$9.50 | |
| | Flank (1#) | \$9.95 | |
| | Minute Sandwich (1#) | \$10.49 | |
| | Sirloin (1.5-2.5#) | \$14.50 | |
| | Sirloin Kabobs (1.5#) | \$14.99 | |
| | T-Bone (2/pkg) (1.5#) | \$16.99 | |
| | Porterhouse (2/pkg)(1.5#) | \$17.99 | |
| | Delmonico (2/pkg)(1.5#) | \$18.99 | |
| | NY Strip (2/pkg)(1#) | \$19.99 | |
| | Tenderloin (2/pkg)(.75#) | \$25.00 | |
| | <u>Roasts:</u> | | |
| | Chuck (2.5-3#) | \$6.75 | |
| | Arm (2.5-3#) | \$6.75 | |
| | Brisket (2.5-3#) | \$6.99 | |
| | Rolled Rump (2#) | \$7.50 | |
| | Eye of Round | \$7.99 | |
| | Top Round | \$8.25 | |
| | Sirloin Tip (2.5#) | \$10.00 | |
| | <u>Other:</u> | | |
| | Ground Beef Bulk (1#) | \$6.95 | |
| | Ground Beef Patties (2.5#) | \$7.95 | |
| | Stew Beef (1#) | \$7.25 | |
| | Short Ribs (2.5-3#) | \$6.25 | |
| | Soup Bones | \$3.50 | |
| | Dog Bones | \$2.00 | |
| | Suet | \$2.25 | |
| | Oxtail | \$4.00 | |
| | Liver / Tongue / Heart | \$3.00 | |
| | | | |
| | | | |

| Qty | Pork Item / avg weight | \$/lb | Total |
|-----|---|---------|-------|
| | <u>Fresh:</u> | | |
| | Chops (2/pkg) (1#) | \$9.99 | |
| | Stuffing Chops (2#) | \$10.25 | |
| | Shoulder Roast (2.5#) | \$6.00 | |
| | Loin Roast (3#) | \$8.99 | |
| | Loin Roast (boneless)(3#) | \$9.50 | |
| | Tenderloin Roast (boneless)(1#) | \$10.00 | |
| | Side Pork (slab or sliced) (uncured/non smoked) | \$8.00 | |
| | Ham Roast (4#) | \$5.50 | |
| | Ham Steaks (2-2.5#) | \$6.00 | |
| | Spare Ribs (2-2.5#) | \$5.25 | |
| | Country Ribs | \$6.25 | |
| | Ground Pork Bulk (1#) | \$6.00 | |
| | Pork Kabobs (1#) | \$6.99 | |
| | <u>Smoked:</u> | | |
| | Ham Roast (5-8#) | \$6.50 | |
| | Ham Steaks (1.5-2.5#) | \$7.00 | |
| | Bacon(sliced / 1#) | \$9.99 | |
| | Cottage Bacon (.75#) | \$10.50 | |
| | Canadian Bacon (.75#) | \$11.99 | |
| | Pork Chops (2/pg) (1#) | \$11.99 | |
| | Chipped Ham (1#) | \$8.99 | |
| | Chipped Ham BBQ (1#) | \$9.99 | |
| | Ground Ham (1#) | \$8.99 | |
| | <u>Sausage:</u> | | |
| | Breakfast Links (.75#) | \$6.99 | |
| | Breakfast Patties (2#) | \$6.99 | |
| | Breakfast Bulk (1#) | \$6.25 | |
| | Hot Italian Rope (1#) | \$6.50 | |
| | Sweet Italian Rope (1#) | \$6.50 | |
| | <u>Other:</u> | | |
| | Jowl | \$4.00 | |
| | Lard / Leaf Lard | \$2.00 | |

Freezer Trade Beef is also sold by the ¼, ½, and whole

Freezer-Trade Pork is also sold by the ½ or whole

* Inquire on availability and pricing. "Freezer Trade" is when a customer orders an animal to be picked out for them and delivered to a slaughterhouse for slaughter and processing according to your cutting instructions.



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2016 “Freezer-Trade” Pricing – Bulk Beef & Pork : “Freezer Trade” is when a customer orders an animal to be picked out for them and delivered to a slaughterhouse, for slaughter and processing, according to your cutting instructions.

100% Grass-Fed/Grass-Finished Black Angus-Cross Beef

Our Black Angus-Cross cattle are born, raised and finished on grass pastures on the rolling hills of our farm located in Belmont, New York. We hand select calves from our herd that we will raise to butcher at around 20-24 months of age. Our cattle are bred for the quality of their beef utilizing genetics from a purebred Angus Bull, and they receive a forage diet free of pesticides as they are rotated to pastures during the grazing season. They are fed dry hay in the winter months, all harvested by our farm. Our cattle are finished on the highest quality forage available that is in a green growing state. This practice insures the best quality grass fed beef possible that is consistent in its clean beef flavor and tenderness. The animals intended for human consumption, are never fed or administered antibiotics and never receive synthetic growth hormones. It is our motto that if animals are ever sick and require veterinary care, we will provide care essential to their well-being. We sell the beef by the ¼, ½, or you can buy the whole animal.

COST OF MEAT: You are charged for the “hanging weight” of the carcass (after slaughter). What you can expect to take home (finished cut weight) is 25-35% less than the hanging weight due to trimming and deboning. We charge \$4.00/lb. hanging weight. Our cattle vary in size and the expected hanging weight is approximate. Below are the options available to order, typical weights, and approximate costs.

| <u>COST OF MEAT:</u> | <u>Avg Hanging Weight</u> | <u>Charge is \$4.00/lb.</u> |
|----------------------|---------------------------|-----------------------------|
| Quarter | 125 +/- | \$500.00 |
| Half | 250 +/- | \$1,000.00 |
| Whole | 500 +/- | \$2,000.00 |

COST OF SLAUGHTER AND PROCESSING: Our farm does not self-perform these services, so we have partnered with Bryan’s Meat Cutting in Milan, PA, to slaughter and process all our animals. They are a small family owned and operated, quality, USDA Federally Inspected Processor. The costs for their services are detailed below. Sometime before the animals are trucked from our farm to Bryan’s, we will call you for specifics on how you would like the animal processed. Orders are typically ready within two weeks after slaughter. We will arrange for delivery of your order.

| <u>COST OF BUTCHER:</u> | <u>Avg Hanging Weight</u> | <u>Butcher / Rendering</u> | <u>Paper Wrapped @ \$.50/#</u> | <u>OR Vac Sealed @ \$.65/#</u> | <u>Approximate Total Butcher (Vac Seal)</u> |
|-------------------------|---------------------------|----------------------------|--------------------------------|--------------------------------|---|
| Quarter | 125 +/- | \$12.50 | \$62.50 | \$81.25 | \$93.75 |
| Half | 250 +/- | \$25.00 | \$125.00 | \$162.50 | \$187.50 |
| Whole | 500 +/- | \$50.00 | \$250.00 | \$325.00 | \$375.00 |

| <u>ESTIMATED TOTAL COST:</u> | <u>Avg Hanging Weight</u> | <u>Meat Charge at \$4.00/lb.</u> | <u>Approximate Total Butcher (Vac Seal)</u> | <u>Approximate Total Beef Order +/-</u> |
|------------------------------|---------------------------|----------------------------------|---|---|
| Quarter | 125 +/- | \$500.00 | \$93.75 | \$593.75 |
| Half | 250 +/- | \$1,000.00 | \$187.50 | \$1,187.50 |
| Whole | 500 +/- | \$2,000.00 | \$375.00 | \$2,375.00 |

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Pasture Raised Pork

Our Berkshire/Old Spot/Yorkshire/Duroc/Hampshire cross piglets are born and raised on our farm in Belmont, New York. We hand select piglets from our litters that we will raise to butcher at around 8-12 months of age. Our piglets produce a whole carcass that is well marbled and consistently sweet, tender and juicy. Our pigs have access to pastures, shelter, fresh air, and sunshine in the spring, summer and fall months. In the winter, the pigs have access to shelter and hay packs to protect them from the elements. In addition to nutrition they get rooting around the pastures, they get fed a balanced diet consisting of locally milled feed (no added antibiotics), hay that is harvested by our farm, our culled naturally grown vegetables, and local dairy products. The animals intended for human consumption, are never fed or administered antibiotics. It is illegal to administer synthetic growth hormones to pigs. It is our motto that if animals are ever sick and require veterinary care, we will provide care essential to their well-being. We sell the pork by the side (1/2) or you can buy the whole animal.

COST OF MEAT: You are charged for the “hanging weight” of the carcass (after slaughter). What you can expect to take home (finished cut weight) is 25-35% less than the hanging weight due to trimming and de-boning. We charge \$3.00/lb. hanging weight. **Our pigs vary in size and the expected hanging weight is approximate.** Below are the options available to order, typical weights, and approximate costs.

| <u>COST OF MEAT:</u> | Avg Hanging Weight | Charge is \$3.00/lb. |
|-----------------------------|---------------------------|-----------------------------|
| Half | 100 +/- | \$300.00 |
| Whole | 200 +/- | \$600.00 |

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EXAMPLE: 200 # hanging weight (whole pig): This is an example and price can go up or down depending on how you actually select the processing methods. ALL PORK IS VACUUM SEALED PACKAGING

| | | |
|------------------------------------|------------------|--------------------------|
| Butchering/Rendering | \$30.00 | \$30.00 |
| Vac Sealed | \$.65 per pound | \$130.00 +/- |
| Smoked Meat | \$.70 per pound | \$44.00 +/- |
| Bulk Sausage | \$.50 per pound | \$15.00 +/- |
| Link or Patties Sausage | \$1.00 per pound | \$10.00 +/- |
| APPROX COST +/- (whole pig) | | \$229.00 Vac Seal |

| <u>ESTIMATED TOTAL COST:</u> | Avg Hanging Weight | Meat Charge at \$3.00/lb. | Approximate Total Butcher (Vac Sealed) | Approximate Total Pork Order +/- |
|-------------------------------------|---------------------------|----------------------------------|---|---|
| Half | 100 +/- | \$300.00 | \$115.00 | \$415.00 |
| Whole | 200 +/- | \$600.00 | \$229.00 | \$829.00 |

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FRESH PRODUCE

- All grown on farm in Belmont, NY
- Grown the Old Fashion Way - No Chemicals, No GMO
- Our products may have blemishes and not look perfect, but rest assured they taste delicious!
 - Eat Healthy / Eat Local
 - Know your Food/Know your Farmer

Available:

Not available during winter months

We use all Certified Organic Seed From

<http://www.fruitionseeds.com/>

