



WHITE OAK PASTURES

Beef Side & Whole Information

22775 Hwy 27 Bluffton, Georgia 39824

Phone: 229-641-2081

Fax 229-641-2083

www.whiteoakpastures.com

Thank you for your interest in ordering a beef side or whole cow. The information provided below helps to serve as an informational guide for these orders. If you have any questions, please feel free to reach out to us at (229) 641-2081, or email us at info@whiteoakpastures.com

What will I get with a side or whole cow order? Every cow is a little different, but the average weight for a side is approximately 180lbs of beef or 360lbs of beef for a whole cow. These weights are divided into about 45% ground beef, 25% as roasts, 25% as steaks, and 5% as smaller pieces like stew beef. A complete list of every item is provided on the order form below.

How much freezer space will I need? A side of beef will require a small chest freezer, and should easily fit in a 7 cu. ft. model. A whole cow will require a larger chest type freezer totaling 14 cu. ft.

How will the beef be packaged? All orders are cut, frozen, and vacuum sealed in our cryo-vac packaging. Butcher paper packaging is available, but a \$0.25/lb surcharge will be applied. We recommend the vacuum packaging to help protect your beef from "freezer burn".

What items will come with my order? The order form below lists all the items that are included with your order, as well as a few specialty cuts. These cuts, like the flank and skirt steak, will normally be added to the ground beef, but can be provided at no extra charge. If you would like to request any of these specialty cuts, please make a note on your order.

Can I get the bones, fat, or offal (tongue, liver, kidneys, and heart) with my order? Of course! These are specialty items and not normally included, but if you would like to receive any of these items, just make note of what you want on the order form and we'll include it.

What if I would like to change the specifications of how the beef is butchered? For custom cuts outside of our normal specifications, such as altering the thickness of a steak, a \$25.00 custom cut fee will be applied. Please ask if you have any questions, we are happy to assist!

I'm ready to place my order, what are the next steps? Once you have filled out the order form, please send a scanned copy to info@whiteoakpastures.com, or fax it to (229)-641-2083. Once we have received your order, we will confirm receipt and answer any questions you might have. These orders take approximately 3-4 weeks to fill, and we will coordinate how you can obtain your delicious beef once everything is ready. We recommend that you pick up your order at the farm, or coordinating a delivery to one of our farmer market locations, as the cost of shipping would be quite expensive!

Side of Beef

Approximate Weight
180 lbs.

\$6.99/ lb
plus tax

If you need help with your order or have any questions please contact us for more information at 229-641-2081 or e-mail us at info@whiteoakpastures.com

Whole Beef

Approximate Weight
360 lbs.

\$6.49/ lb
plus tax



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Order Form

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Please allow 3 weeks for processing.

Name: _____ Date: _____

Address: _____ City, State & Zip _____

Phone: (H) ____-____-____ (O) ____-____-____ (C) ____-____-____

E-mail: _____

Best Way to Contact you: E-mail Home Phone Other _____

Whole Cow Side of Beef

Standard Cutting Instructions for Side of Beef

Double if ordering Whole Cow (This is an average cow; some will be larger & some smaller)

CHUCK:

≈ 3-4 pieces: 3-4 lb Chuck Roast
(1 per pkg)

≈ 3-4 pieces: 3-4 lb Shoulder Roast
(1 per pkg)

≈ 4-6 pieces: Bone-In Short Ribs
(2 per pkg)

1 piece: Brisket Whole

RIBEYE:

≈ 8-10 pieces: Ribeye Steaks 1 1/4" thick
(1 per pkg)

LOIN:

≈ 4-6 pieces: Tenderloin Steak 1 1/2" thick
(1 per pkg)

≈ 8-10 pieces: Strip Steak 1 1/4" thick
(1 per pkg)

SIRLOIN

≈ 3-4 pieces: Sirloin Steak 1 1/2" thick
(1 per pkg)

TOP ROUND

≈ 3-4 pieces: London Broil 1 1/2" thick
(1 per pkg)

BOTTOM ROUND

1 piece: 3-4 lb Rump Roast
(1 per pkg)

1 piece: 3-4 lb Bottom Round Roast
(1 per pkg)

EYE of ROUND

≈ 2 pieces: 2-3 lb Eye Round Roast (1 per pkg)

STEW BEEF

≈ 15-20 lbs Stew Beef
(1 lbs. per pkg)

GROUND BEEF

≈ 80 lbs—85/15 Ground Beef
(1 lb. per pkg)

ONLY AVAILABLE UPON REQUEST:
Flank, Skirt, Fajita Meat, Meat for Kabobs, Cube Steak, Bones, Organs, and Sirloin Tip Roast—
3 pcs: 2 lbs (1 per pkg)

Special Cutting Instructions

If you have any special cutting instructions please include them here. Otherwise we will process your order as outlined to the left. Please understand that by ordering special requested items, this will effect the averages on the left side of this form.

Once complete please send to us either by Fax to: 229-641-2083 or scan and e-mail to us at: info@whiteoakpastures.com

We will confirm your order upon receipt.

THANK YOU!