



### When thinking about buying beef, what is most important to you?

- Do you want it to be affordable?
- Do you want to know how it was raised and what it was fed?
- Do you want to know where it was butchered and how fresh it is?
- Would it be more convenient for you if it was packaged to the specifications that met your family needs?
- Do you want high quality meat that tastes better?
- Do you want to support local farmers and businesses?

If you answered yes to any or all of these questions you should definitely consider purchasing a whole, half or quarter of a cow to put in your freezer!



## Want to buy a Cow?

### Step 1: Think Ahead

Figure out how much freezer space you have, how much beef your family consumes. As soon as you decide you want to purchase a cow you should call. We need to know well in advance that you are interested so we can plan accordingly. At D'Agata's we can also work to set you up with other families if you think you want to split a cow. By informing us ahead of time we can evaluate what we have available and give you the best option.

### Step 2: Talk to your friends & Neighbors

If you think you want to buy a cow but don't think you have the room or money, share this information with the people you know! See if they want to join in!

### Step 3: Explore Your Finances

See if this is practical for you and start saving. The amount of money it costs upfront can be overwhelming, but if you look at what you spend at the grocery store in a year you may find you are actually saving money in the long run. Start putting some money away and plan ahead for following years so it isn't so overwhelming.



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Buy a beef cow for your freezer!

How to and why

## Buying a whole cow may be cheaper than the grocery store!

At D'Agata's Fine Family Farm we charge \$2.50/lb for the live weight of the animal. A 1,000 lb steer will yield about 430 lbs of bring home meat:

### 430 lbs. Retail Cuts (cut & wrapped, bring home)

- **Round 103.2 lbs.**  
Round Steak  
Rump Roast  
Sirloin Tip Steak  
Pikes Peak Roast  
Cubed Steaks  
Stew Beef & Ground Beef
- **Sirloin 38.7 lbs**  
Sirloin Steak  
Stew Beef & Ground Beef
- **Short Loin 34.4 lbs.**  
Porterhouse Steak  
T-Bone Steak  
Stew Beef & Ground Beef
- **Flank 17.2 lbs.**  
Flank Steak  
Short Ribs  
Ground Beef
- **Rib 38.7 lbs.**  
Rib Eye Steak  
Rib Steaks  
Back Ribs  
Stew Beef & Ground Beef
- **Short Plate 30.1 lbs.**  
Skirt Steak  
Short Ribs  
Ground Beef
- **Chuck 107.5 lbs.**  
Chuck Roast or Steak  
Arm Roast or Steak  
Short Ribs  
Stew Beef & Ground Beef
- **Brisket 25.8 lbs.**  
Brisket
- **Shank 17.2 lbs.**  
Shank Soup Bone  
Stew Beef & Ground Beef
- **Suet & Hanging Tender 17.2 lbs.**

This comes out to **\$5.81/lb** of take home beef.

Approximately 60% will be steaks and roasts and 40% ground beef and stew meat.

We did some research and found that to buy 430 lbs of steaks and ground beef at the grocery in the same proportions would cost about \$3,300.00. (See accompanying flyer)

If you can't afford \$2,500 lump sum think about splitting the cow in half with another family or in quarters with 3 other families.

Approximate cost analysis			
	Cost at purchase	Amount of beef	Freezer Space needed
Full cow	\$2,500.00	430 lbs of beef	11 cubic feet
Half cow	\$1,250.00	215 lbs of beef	6 cubic feet
Quarter cow	\$625.00	107.5 lbs of beef	3 cubic feet

*Our beef are raised hormone-free and are mainly grass-fed with supplemental corn in the winter*

### We butcher the animal to your specifications right here at the farm!

When your cow is purchased we will tell you the day the animal will be slaughtered and call you as soon as it is ready for pick up. You will also fill out a custom cut sheet to tell us exactly what you want. We can age the meat for up to two weeks depending on your preference. You know exactly how fresh your meat is.

Because we slaughter the animal on farm it is less stressful for them. They have lived their whole life on our farm and die in a safe, familiar environment.



### Support Local!

A healthy and happy animal will also produce high quality meat. At D'Agata's Fine Family Farm we make sure our animals are healthy before they are sold to you and we do all we can to reduce the stress of animals throughout their life and during slaughter.

Buying adds revenue to your community and allows for a stronger one because you are supporting one another. In Europe they have a saying that goes, "Eat your view". If you want to see farms and open spaces around you and if you want more small businesses in your hometown you must support them or they will die out.

You may also find that these smaller, hometown businesses offer you a higher quality product for cheaper than big box stores.

**Explore, discover, and support your local businesses!**