

The Logan Family knows their beef

The beef that we produce is 100% “source verified”. We know the cattle that it comes from, the breeding that was used, the pasture conditions, the feed ingredients, each step along the way.

We ensure humane handling and care that reduces stress for the animal and produces tender beef cuts. We are a certified as quality assured producer by the PA Beef Council. And the animal is harvest under USDA inspection

Dry Aged for 21 days

This natural process greatly enhances the beef flavor and increases tenderness. Old time butchers and high end steak houses dry age their beef. Most restaurants only dry age their steaks , we age the entire carcass.

Visit our web site for more information

LoganFamilyFarmsLLC.com

and follow us at



Facebook.com/LoganFamilyFarms



Logan Family Farms Natural Dry Aged Beef

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Buying Freezer Beef

The how's and whys of buying a half or quarter of beef

Logan Family Farms Natural Dry Aged Beef
Homegrown Freshness



LOGAN FAMILY FARMS

Top Shelf Quality

- Raised from our own grasses & forages
- No hormones, steroids or antibiotics are feed
- Dry aged for at least 21 days

How much is a half or quarter of a beef carcass?

LFF Natural Beef can be purchased in either freezer beef quantities of a 1/2 or 1/4 of a beef carcass. 1/2 of a beef yields approximately 175 pounds and 1/4 beef carcass yields about 85 pounds. Each animal weighs differently and you receive about 50% of the weigh in meat from the harvested carcass weight.

The exact number of pounds of beef that you actually receive depends on how YOU want it cut, you will receive about 1/3 of the beef in steaks, 1/3 in roasts or specialty cuts and 1/3 in ground meat.

For example:

How thick you want your steaks or how many pounds of meat you want in a roast will be designed to your needs. We can help you with these decisions. The luxury of this is the convenience that you know that there is GREAT tasting beef a few steps away in your freezer, and it's cut the way you want it.

Will my freezer hold it?

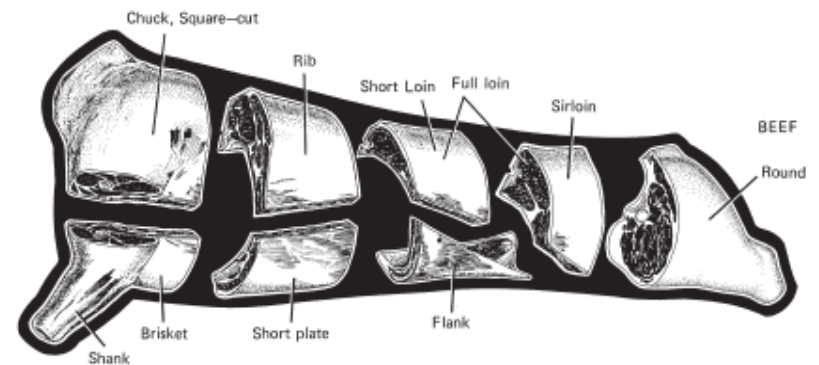
A half of a carcass will probably take up about 7-10 cubic feet of space in a freezer

In order to preserve the freshness for a longer period of time such as in a freezer, the meat is wrapped in freezer grade plastic wrap, heat sealed, wrapped in freezer paper and labeled rather than a vacuum packaging seal which does not stand up to repeated handling. It is then quick frozen. The ground beef is packaged in 1 lb plastic bags

How much does it cost?

The price quote is based on the dressed weight of the carcass. This is the price times the weight of the hanging side of beef. The carcass is weighed at the time of harvest before the aging process. This price includes the cutting and wrapping and it will be frozen ready for your freezer. No hidden costs.

Any of the retail cuts are doable and you have the choice of keeping the organ meat and/or bones.



If you are comparison shopping.....

- Be sure you are comparing the same quality . We raise cattle that quality grade high choice or prime.
- Has the beef been DRY aged for at least 21 days?
- Is the cost of cutting, wrapping and freezing included in the price you are given.
- Do you know where the cattle were raised and what they were feed? Hormones? Steroids? Antibiotics?