



We also have some inventory from a previous butcher at Farmer's Helper. These are paper-wrapped cuts that are pre-sorted to provide a variety of dinner options weighing in at approx. 26lb per bag for \$225. For more information, we do have a listing sheet of the various quantities and cut sizes provided in each bag, which we can send over via email upon request.

By providing 100% grass fed and grass-finished beef, we want you to know that you are getting an equal balance of Omega-3 and Omega-6 that you only get from grass fed & finished beef brought to your table.

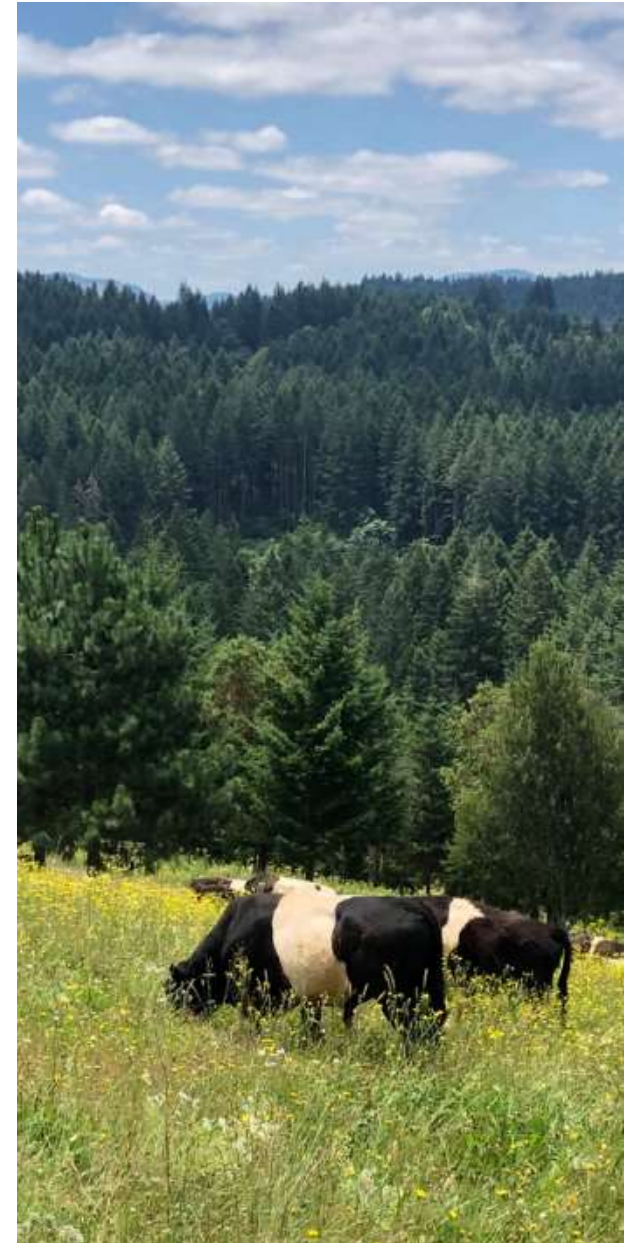


Contact us today!

Phone: 541-762-1254
(Ask for Eric or Kelly)

Email: eric@erichallarchitects.com

Long Haul Timber & Cattle



For fifteen years we've raised registered heritage Belted Galloways on 40 hillside acres overlooking Fern Ridge Reservoir. Belties are renowned for their tenderness, flavor, and modest sized cuts. Our beef is free from hormones, antibiotics, and our pastures are free from commercial fertilizers or chemical sprays.

We currently have a few different options for interested parties, ranging from whole or half beef sales to vacuum-sealed hamburger and various steak cuts, as well as some pre-sorted 'bags o' beef'.

Chances are, we've got what you're looking for!



We sent two of our beeves to butcher at Mohawk Meats (a USDA certified butchery) earlier this summer. The experience as a whole was better than we could have asked for and the feedback we have received on the taste and quality of our 90% lean beef has been superb thus far. We have an abundance of hamburger for sale at \$7/lb and if purchased in bulk we offer 36lb cases with a 5% discount.

If interested, we also have other cuts ranging from Top Sirloin to boneless Ribeye and New York's. Our menu pricing sheet can be sent over via email upon request.

For a wider selection of your choosing, we are also selling half and whole beeves this year and next and have a few dates scheduled. The soonest is tentatively planned for October. We intend to have a mailing list for interested parties to be notified of our future butcher dates for 2023; let us know if you'd like to be added!

We are currently selling half or whole beef at \$4/lb hanging weight. If interested we will require a deposit of \$400 for a half or \$600 for a whole. Once the butcher date has come and we've confirmed the hanging weight, we will collect second and final payment. From there we will contact Mohawk Meats so that they have your information and can expect a call from you to give your cut selection of choice and pick your type of packaging. They will collect payment for processing and packaging on a date that you determine with them for pick-up.

For inquiries, please contact us by email or phone to schedule! Ask for Eric or Kelly.