



100% Grass-Pastured Beef, Certified Humane, on Certified Organic Pastures
Local ~ Wholesome ~ Good

NOTE: Butcher slots are very hard to come by. We are booking now with our butchers through the end of 2025! Please order ASAP for availability!

We are very proud of our Red Poll cattle. Their deep red meat is filled with a **higher nutrient load** than the typical grain-fed Black Angus beef you usually find in stores or at other local farms. Their fat is yellower than soy and corn fed beef, indicating high beta-carotene found in 'good' fat. Hidden Creek Farm beef has 'terroir'. Just like a fine wine, it captures the complex intensity of our pristine Organic-Certified pastures. Our cattle are raised with daily human contact, frequent rotations, and sheltered fields, ensuring the low stress and optimal comfort needed to quality-control for healthy beef.

We believe that happy cattle make for delicious and healthy beef!

While most farmers grain their beef, either over their entire lifetime or for several months before harvest, and then harvest their animals around 18 to 24 months, Hidden Creek beef is 'slow grown' on lush organic pastures without additives like hormones, antibiotics, synthetic supplements, or grain. And when it is too cold for grass to grow, our cattle eat high quality organic hay, either cut and baled from our own fields or from organic practice farms. Hidden Creek Farm 'slow-grown' grass-only beef is harvested at 30 months or more.

We think that, like a fine wine, there should be No Beef Before its Time!

Hidden Creek Farm beef is high in Omega 3 and CLA (conjugated linoleic acid) and low in Omega 6, which is often associated with increased inflammation and other health issues. An ideal ratio between Omega 6 and Omega 3 in human diets is below 4:1. Grain-fed beef sold in the US often tests at an 11:1 ratio of Omega 6 to Omega 3. That may be fine if one is splurging on a special dinner out, but hardly fine if one wishes to consume red meats more regularly! Check out this NIH study which indicates that grass-fed meats are actually important to our human diets:

<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC2846864/>

We believe that eating healthy meat is compatible with a healthy lifestyle!

Grace Notes:

Some of our customers do wish for a more highly fat-marbled product. If requested, we will separate your animals from the herd a month prior to harvest and, for a higher price (see below), supplement with either Organic or Non-GMO grain, depending on your preference.

We will deliver your beef to a local butcher who meets our quality and certification standards. Your animal will always travel with a companion animal to minimize stress and maximize tenderness. Most people pick up their meat at the butcher when it is processed. If that is not possible for you, we can pick it up and deliver it anywhere within 60 miles of Hidden Creek Farm for an extra fee.

Note: 'Local' is defined as not more than 1 hour trailer drive from our farm.

Here is a YouTube video to show you some of the options on cuts you won't normally find at the store, but that you CAN request from your butcher!

<https://www.youtube.com/watch?v=WrOzwoMKzH4>

2591 Triplett Turn, Delaplane VA 20144
540-690-3610 Office



Prices for Custom Cut (individual use, not for resale) Hidden Creek Farm Red Poll beef: Animals vary slightly in size, and butchering fees also vary, so final costs are estimates. **Butcher costs vary and are only used as an EXAMPLE as prices are rising!** Some butchers are less expensive than others and we will help you find the best option depending on your needs for organic and humane, or not.

	Whole	Half
Organic, Grass-Only, delivered to butcher	\$ 3,260.00	\$ 1,760.00
Example Harvest Fee (not under our control)	\$ 140.00	\$ 80.00
Estimated pre-aging hanging weight in lbs	600	300
Example Hang, custom cut , and wrap at \$1.60/lb	\$ 960.00	\$ 480.00
Estimated aged & finished weight in lbs	400	200
Estimated Total for Grass-Only beef - customer pickup	\$ 4,360.00	\$ 2,320.00
Estimated price per lb for Grass-Only- customer pick up	\$ 10.90/lb	\$ 11.60/lb

Optional Add-Ons:	Whole	Half
Organic-grained for one month	\$ 650.00	\$ 340.00
Organic, Non-GMO-grained for one month	\$ 570.00	\$ 290.00
Meat delivery to within 60 miles of Hidden Creek Farm	\$ 400.00	\$ 350.00

NON-REFUNDABLE DEPOSIT UPON ORDER for EITHER WHOLE OR HALF = \$500.00.
FULL payment must be made prior to harvest date.

What does "Custom Cut" mean?

- You decide how to process your beef. There are many, very personal choices and options. This means, for example, that you can choose whether you want New York Strips or T-bones. And whether you want hamburger or cubes for stews. The butcher has only a few additional small charges for certain items. For example, cutting and packaging the liver typically costs an additional \$7.
- You get to keep specialty cuts and the bones and organs for soups, broth, or pets.
- The process is inspected, but no USDA stamp is placed on the product. SO, the product is for personal use only and not for resale.
- You own the animal and the process from the time you pay Hidden Creek Farm and it is delivered to the butcher.
- Because we sell a live animal to you, and since it's for your own use, there is no sales tax due.
- You deal directly with the butcher, including for payment of the processing fees.
- You pick up the product at the butcher, taking along your own containers, unless you wish to pay Hidden Creek Farm for pickup and delivery services within 60 miles of farm.

For orders, please call Andrea on her mobile at 301-580-9119 or send an email to: customercare@hiddencreekfarmllc.com