

PARISI FAMILY FARM 100% GRASS FED BEEF



Utilizing the sun's energy, our pastures grow an abundance of **nutrient dense forage**. Through **daily rotations and regenerative agricultural practices**, our **100% Grass fed beef herd** munch down nutritional value at its peak, resulting in **calm and healthy animals free from hormones, antibiotics and grains**. The perfect recipe to sequester carbon, regenerate our soil and raise exceptional beef!

Savor the taste of nutrient dense rotationally grazed 100% grass fed beef, free from hormones, antibiotics and grains by the whole, half, quarter and select cuts.

Whole: \$6.50 / lb ~500-600 lbs hang weight

Half: \$6.75 / lb ~250-300 lbs hang weight

Quarter: \$7 / lb ~125-150 lbs hang weight

\$200 deposit
plus processing fees

To learn more about the farm or to place an order please contact us today

parisifamilyfarm@gmail.com

608.873.3011

parisifamilyfarm.com

2026 PARISI FAMILY FARM GRASS FED BEEF ORDER FORM

Your name _____ Phone & Email _____

100% Grass fed beef	Est. hang weight (lb)	\$/lb	Est. processing fee (\$190+ \$0.84/lb)	Estimated Total \$	Deposit	Choose one (x)	Send this form along with deposit to: Parisi Family Farm 3718 Halverson rd. Stoughton, WI 53589. Select your cuts at naturalharvestllc.com
Whole	600	\$6.50	704	\$4604	\$200	<input type="checkbox"/>	
Half	300	\$6.75	347	\$2372	\$200	<input type="checkbox"/>	
Quarter	150	\$7	173.5	\$1223.5	\$200	<input type="checkbox"/>	

Whole/half/quarter beef?

The price depends on the animal's size and hang weight. The hang weight is what remains after the skin and organs are removed. The average hang weight of our animals is around 500-600 lbs for a whole, 250-300 lbs for a half, 125-150 lbs for a quarter.

You will also pay the processor for cutting the meat. Price varies depending upon what type of cuts you choose, averaging \$704 for a whole, \$347 for a half, \$173.5 for a quarter.

Choosing cuts?

We work with Natural Harvest-Prem Meats in Spring Green, Wi. For any processing questions contact us or Prem Meats (608) 588-2164. They will walk you through the cutting order process and also have an on-line cutting form that is informative and easy to fill out, naturalharvestllc.com.

How much meat will I receive?

The processor removes excess fat and bone, leaving the amount of meat you receive less than the hang weight of the animal. The final take home weight should be around 60-70% of the hang weight.

When will my beef be ready?

The next processing appointment is in May. It usually takes the processor a couple of weeks to cure and cut your meat. Your beef will be ready for pickup at Parisi Family Farm or Prem Meats (E5028 US-14 Spring Green, Wi. 53588) around mid May and early June.

When do I pay the remaining balance?

Once the animals are delivered to the processor we will send out an invoice (cash or check accepted). Prem Meats processing fees are separate, they will let you know how much and when to pay.

Any Questions? Please contact Terry at Parisifamilyfarm@gmail.com or (608) 873.3011