

What does a quarter of beef include?

A typical quarter of beef consists of the following:

3 Filet Mignons

7 Roasts

8 Ribeye Steaks

6 New York Strip Steaks

15 pounds of Cube Steak

40 pounds of Hamburger

15 pounds of Stew Beef

10 pounds of Ribs

Liver and Soup Bones will be included in the packages at no



(Lanny with his grandson, Will)

Thank you for doing business with Burleson Farms.

Please feel free to call me with any questions or comments.

Your satisfaction is my priority.

- Lanny Burleson

BURLESON FARMS



Lanny L. Burleson
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History of our Farm

My father started raising cattle on our family farm in Stanly County, North Carolina in the early 1950s. He had a reputation for raising high quality beef. I happily continue this endeavor today.

Our Cattle

Burleson Farms cattle are guaranteed to be at least fifty percent Angus. Angus cattle are cross bred with European breeds to gain hybrid vigor and efficiency while maintaining the unrivaled tenderness and flavor of Angus beef.

Beef Pricing

An eighth side of beef is priced at \$6.00 per pound. A quarter side of beef is priced at \$5.75 per pound. A half side of beef is priced at a discounted \$5.50 per pound. Please call for details. A \$100 deposit is required for all orders prior to processing. Delivery is available for \$0.50 per mile round trip from Salisbury, NC.

Buying Beef from Burleson Farms

Beef is usually sold in eighths, quarters or half sides. Beef weight is determined by hanging weight after harvest. Weight will vary because each animal is unique.

An eighth side of beef weighs approximately 65 pounds, a quarter side weighs approximately 125 pounds, and a half side weighs approximately 250 pounds.

Two adults typically eat a quarter side of beef per year. Our beef is packaged, vacuum sealed, weighed and labeled according to the type of cut. Each steak is individually wrapped and the ground beef is packaged in one pound packages. The label lists the name of the certified USDA plant that processed the beef.

Our goal is to provide quality beef at a reasonable price by eliminating the middle man and selling directly to the consumer.



Why Burleson Farms Natural Beef?

Burleson Farms cattle thrive on the lush green grasses and hay grown on our family farm. All the beef we sell is homegrown from birth to harvest. Our cattle are well cared for as they grow, free from the growth enhancing antibiotics, added hormones, preservatives and animal by-products commonly used in commercial feed lots. These feed lots add chemicals to feed to enhance digestion and reduce sickness. Drugs are often used to make up for poor management practices. Burleson Farms' goal is to raise cattle in a natural environment in order to produce a healthy product for our customers to enjoy and feel good about eating.

We supplement our cattle with small amounts of grain prior to harvesting to enhance the beef's marbling and flavor. This creates a more desirable product for customers to enjoy.

Our beef is dry aged with a 10 day hang time prior to trimming. Although this is time consuming, we think it is necessary for superior flavor and tenderness.