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Bulk Beef Ordering Information 2026

100% grass-fed, certified organic, and local. The best meat you can buy.

Pricing

These charts list a typical hanging weight, but the range varies by +/- 25# for a quarter. Hanging weight (HW) is the weight of the animal after butchering removes the head, hide, entrails, feet.

	Price per pound (HW)	Typical weight	Amt. Paid to farm
Quarter steer	\$4.50/lb	175 lbs	\$787.50
Half steer	\$4.25/lb	350	\$1,487.50
Whole steer	\$4.10/lb	700	\$2,870

(numbers are rounded to nearest dollar)

Butcher costs

Animal	Transport fee	Slaughter fee	Cut and wrap basic Per Hanging wt pound	Hanging wt	Total Wrap cost	Total butcher costs
quarter	\$10	\$25	\$0.95/lb	175	\$166	\$201
half	\$20	\$50	\$0.90/lb	350	\$315	\$385
whole	\$40	\$100	\$0.90/lb	700	\$630	\$770

(numbers are rounded to nearest dollar) Wrapping in paper rather than plastic is a dime per pound less expensive.

Bulk Ordering Steps

1. Fill out the Reservation Form: <https://forms.gle/tAXmTLnaJFMunRVw5>
2. Look for an email from us that confirms your order and butcher date.
3. We'll send you an email invoice of \$200 for a downpayment to hold your reservation. Payment instructions are in the email; we accept check, ACH, credit/debit. The remaining balance will be paid once you get your meat.
4. Call the butcher with your cutting instructions the week your animal goes to the butcher. They will walk you through the ordering process over the phone. If you are new to ordering and would like additional assistance, we can provide more detailed information by request.
Becks Meats 920-687-2516 W2012 County Rd JJ, Kaukauna, WI 54103
5. The butcher will call you once your meat is ready to be picked up at their Kaukauna location.
6. Pick up at the butcher shop and pay butcher fees directly to them. Bring a few coolers or be ready to put into your home freezer right away.
7. We will get the hanging weight info from the butcher shop and will bill you accordingly. You'll receive an invoice email and you can choose your method of payment there.

Other potential butcher pricing depending on your preferences:

Ground Beef: Meat grinding is an additional \$0.05/lb. This comes in one-pound tubes unless you specify otherwise (for example, you can request 2 lb. tubes). If you want it vacuum sealed in flat 1 lb. packs to save space, this costs an additional \$0.30/lb. All orders will have trimmings that will be made into ground beef, and you can request more than the standard amount.

Hamburger Patties: You can have ground beef made into hamburger patties (added fee with grinding). Options include a 5# box (with paper between each patty, not vacuum sealed) for \$0.80/lb. Or one-pound vacuum patty packages for \$1.00/lb.

If you choose to have some round or sirloin cut into fajita strips, stew meat, or tenderizing for cube steak, the extra charge is \$0.75/lb.

If you have summer sausage made the charge is an additional \$2.79/lb. and you must have a minimum of 25 lb. batch made. They can also make hot dogs, cut and season your beef to make lunch meat, pastrami, and even 'beef bacon'. Call Beck's for pricing on these options.

There is no extra charge if you want soup bones, suet, oxtail, shanks and organs such as heart, liver, tongue.

Production Methods

Full Circle Farm has been certified organic since 2003. We raise our steers using humane methods on 100% grass/legume pasture so you get the best quality meat possible. Calves stay with their mothers the first year of their life, and most naturally wean. All of our cattle enjoy green pastures from early May through November.

In the winter months, they have the choice to be in a sheltered barn area where hay and water is available, or go to the field to eat from bales of hay that have been placed there for them.

We use traditional vaccinations, which are approved by our organic certification organization and recommended by our veterinarian.

At Full Circle we raise steers to 18-26 months of age, on pasture only- no corn, soy, or other grains; no growth hormones or antibiotics. This takes about 6 months longer than a conventional feedlot steer. Our animals have a great life, and just one bad day.

You're welcome to follow me on Instagram @MooAtU2 where I share the day to day details of our production practices. We love having visitors, but please call ahead or plan to attend one of our farm tour events.

