



Locustbrae Beef

Frequently Asked Questions

Our Beef:

- Q: Does grass fed beef need to be cooked differently than grain fed beef?
A: Grass fed beef is far leaner than grain fed beef and requires special attention when cooking in order to experience its true flavor and tenderness. See our [Grass Fed Beef Cooking Tips](#) for more information.
- Q: Does grass fed beef have health benefits over grain fed beef?
A: It most certainly does. Grass fed beef is lower in cholesterol than bison, pork, chicken, and lamb. In addition to being free of synthetic growth hormones and persistent antibiotics, grass fed beef is lower in saturated fat and has a lower ratio of Omega6 to Omega3 polyunsaturated fat than grain fed beef.

Our Herd:

- Q: Does Locustbrae administer any growth hormones, antibiotics, or use chemical pesticides?
A: No, no, and no. Scottish Highland Cattle are slow growing and we like them that way. Good things take time. The only time antibiotics are used are in the rare event that an animal is very ill. Our cattle spend their lives on open pasture and have no need for routine antibiotic treatment. Hay fields and pastures are never treated with chemical pesticides, herbicides, or fungicides. Proper stewardship of the land makes these petro-chemically based products unnecessary and unwanted.

- Q: Are all Locustbrae cattle registered Scottish Highland?
A: All of our brood cows and herd bulls are registered with the Northeast Highland Cattle Association (NEHCA). All Beef animals are offspring of registered stock.
- Q: How many head of Scottish Highland Cattle does Locustbrae own?
A: As of Spring 2011, our herd included around 40 brood cows, one herd sire, and several dozen young animals.
- Q: How long has Locustbrae Farm been raising Scottish Highland Cattle?
A: We've been a family operated farm since 1978.
- Q: How are Locustbrae Beef cattle finished?
A: Our beef animals are never finished on grain. Animals finished in the summer months are on pasture. Animals finished over winter are fed high moisture baleage containing legumes like alfalfa and red clover and grasses like timothy and orchard grass.

Processing:

- Q: At what times of the year are beef animals sent for processing?
A: We typically slaughter 3-4 times throughout the year. March-April, August-September, October-November, January-February.
- Q: How long is Locustbrae Beef hung/dry aged by the butcher?
A: We request that the butcher hang beef in their climate controlled coolers for 18-20 days in order to achieve optimum dry aging.
- Q: What butchers process Locustbrae Beef?
A: We work with two area butchers. Both are USDA certified facilities and offer excellent custom cutting and packing services:
Leona Meat Plant – Troy, PA – www.leonameatplant.com
Joe's Meat Market – Ontario, NY - www.joesmeatmarket.net

Purchase and Shipment:

- Q: What quantities of beef can I purchase?
A: Beef is sold by individual package or by the quarter, side, or whole. All beef is vacuum sealed to maintain freshness for up to one year.

- Q: What forms of payment are accepted?
A: We gladly accept cash, personal check, or online credit card payment via PayPal to locustbraefarm@gmail.com.
- Q: Is delivery or shipment of beef an option?
A: Delivery is available to within a 100 mile radius of Alfred Station, NY (14803) at a rate of \$2.00 per loaded mile. We will ship beef, frozen and packaged in dry ice (if necessary) to any location using 2nd Day service (USPS or FedEx). Minimum of 10 pounds - Maximum of 50 pounds.
Add \$.50 per pound for packaging in addition to the standard shipping rate.
Estimate shipping cost: www.fedex.com or www.usps.com
Pickup at the farm is always available, by appointment.

Buying Beef by the Quarter, Side, or Whole:

Form	\$ per lb. hanging weight	Avg. hanging weight	Avg. packaged weight	Estimated Cost
Whole Beef	\$3.15	500-600#	320-400#	\$1575-1890
Side of Beef	\$3.20	250-300#	160-200#	\$800-960
Front quarter	\$3.15	125-150#	80-100#	\$395-470
Split side	\$3.25	125-150#	80-100#	\$405-485
Hind quarter	\$3.30	115-140#	75-95#	\$380-460

- Q: What cuts can I expect to receive from a front quarter?
A: Chuck Roast, soup bone, arm roast, rib steak, chuck steak, rib roast, stew beef, ground beef, short ribs, and brisket.
- Q: What cuts can I expect to receive from a hind quarter?
A: Sirloin steak, round steak, roast or London broil, soup bone, porterhouse steak, cube steak and/or eye roast, stew beef, t-bone steak, rolled rump roast, ground beef, sirloin tip roast.
- Q: What is a split side?
A: Half of each, front and hind quarter – gives broader range of cuts.

- Q: How much of a side or quarter of beef will be ground beef?
A: When buying by the quarter or side, ground beef will account for just over 1/3 of total packaged weight.
- Q: Is a deposit required on the purchase of a quarter or side of beef?
A: We do ask for a 20% deposit at the time that you place your order, with the balance due upon delivery/pickup.
- Q: Are there any other processing costs, beyond the cost per pound hanging weight?
A: The total cost includes the price per pound hanging weight plus shipping if applicable. No additional butcher fees apply, unless you order hot dogs, sausage, bologna or other processed products.
- Q: Can I define what thickness I want my steaks, how many per package, and the size of roasts?
A: Yes, yes, and yes. Steaks are cut 1" thick unless otherwise noted. Two per package for smaller steaks, one per package for larger steaks. Roasts will range from 2-4 pounds unless otherwise noted.