

HOW TO BUY CROFTBURN FARM MEATS AND OTHER PRODUCTS

At this time, you may call the farm (540-825-9044) or email us (croftburnfarm@gmail.com) regarding product availability. Not every product is available at all the times. Some products are more seasonal than others. Some sell out faster than others. To guarantee availability, we recommend placing your order as soon as possible

You can pick up the meat at the farm, with an appointment, or we can arrange a meeting for delivery.

Since we do not maintain a store front, please call to arrange an appointment; as this is a working farm, we are in and out all the time and would regret having missed an opportunity to visit with you.

We are working on an on-line order system, which we anticipate to up and working by early fall.

PRODUCT AVAILABILITY

All products are not available at all times. We are calving and lambing in both spring and fall to meet the year-round demand for our product. Unfortunately, there will be times that we do not have the product you desire.

We take orders for whole and half animals. This is the best way to guarantee that you will receive your order in a timely manner.

In the event an individual cut is not available, we will put your name on an order list and you will be called when the supply has been replenished.

WHOLE OR HALF ANIMALS

We supply both grain-finished and grass-finished beef. The market weight is between 1000 and 1200 lbs.

The ***grain finished beef*** has been fed corn and corn silage, in addition to grass and hay. The meat is well-marbled and usually grades choice plus or prime.

The ***grass-finished beef*** receives no grain. It has eaten only grass and hay. The meat is leaner.

Whichever meat one prefers, one must know how the beef was finished and cook it accordingly.

If you are purchasing a whole or half an animal, we require a non-refundable deposit for half the estimated cost. This way, we are assured that we are finishing an animal for a buyer.

Once the deposit has been tendered the customer will fill out a cut sheet which specifies how they want the animal butchered, what cuts they want, the thickness of the cuts, etc.

The balance is due when we deliver the animal to the processor. Customers can select which processor they would like to have process their meat. Examples of their cut sheets are available.

Fauquier's Finest Country Butcher Shop, located in Bealeton on Route 17S is the closest processor to the farm.

We recommend that the carcass hang for a full three weeks to dry age. It is then butchered according to the customer's specific instructions and vacuum sealed.

When this final step is completed the customer is notified that the animal is ready to be picked up. The customer is responsible for picking up the meat at the processor and paying the processor charge. Delivery arrangements can be made for an extra fee.

The *rose veal* usually finish at 200-250 lbs. They have been pasture raised, with milk, grain and grass.

We finish the *lambs* at 100-120 lbs. Hot house lambs (40-60 lbs) can be ordered as special request. *Mutton* is available, at about 125 to 160 lbs.

Sometimes an individual wants to buy half an animal but doesn't have someone else who is interested in the other half. We will try to coordinate such requests, but we cannot guarantee finding a customer who is interested in purchasing the remaining half.

INDIVIDUAL CUTS

We only sell grain-finished individual cuts at this time.

DELIVERY

We are working with our current customers to determine what works best for the individual in terms of delivery. There are several buying groups in the metropolitan area, including Fredericksburg, Orange, Charlottesville and Chantilly. We hope to expand this to make delivery more convenient to the consumer. If this is something of interest to you, please contact us.

COMING THIS FALL!

ON-LINE INVENTORY SYSTEM

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ON-LINE ORDER SYSTEM

We are currently working on an on-line inventory system. Each package will be scanned into the inventory and scanned out of the inventory at the time of sale. Each package of meat product will have its own UPC barcode on its label.