



Gardner Beef Order Form 2025

Name: _____

Address: _____

E-mail Address: _____ Phone Number: _____

Beef Share Requested:

_____ One Quarter Share - \$200 down payment

_____ Half Share - \$400 down payment

_____ Three Quarters Share - \$600 down payment

_____ Whole Cow - \$800 down payment

Processing date preferred:

_____ As soon as the Next Date is Available

_____ First of the Year

_____ Spring

_____ Summer

_____ Fall

By submitting this form and down payment, I agree to purchase the above amount of a finished steer or heifer at a price of \$1.90 per pound of live weight and hauling fee of \$25 per quarter. I also agree to directly pay Peaks Processing the butcher charge for processing the beef.

Signature: _____ Date: _____

Mail completed form and deposit to:

Gardner Beef, Inc.
1751 Gardner Farm Road
Huddleston, VA 24104
Checks payable to: Gardner Beef, Inc.



Gardner Beef Pricing

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Price per Pound:	\$1.90 per pound of live weight <i>We will weigh your cow on our scales to get a "live weight."</i>
Hauling Fee:	\$25 Per Quarter <i>There is a hauling fee of \$25 per quarter for the transportation of the animal to our preferred processor.</i>

Peaks Processing Pricing

Butcher Price per Pound:	\$.79 per pound of "hanging weight" <i>To butcher your cow, Peaks Processing, our preferred processor, will charge \$.79 per pound of "hanging weight" or "carcass weight" which is typically 50% to 60% of the live weight</i>
Butcher Processing Fee:	\$21.25 per quarter

Order Process

1. Complete our beef order form and mail it in with a deposit
Once we receive your deposit, we will send you an order confirmation that will include the date we have scheduled to take your beef to the butcher.
2. Complete the Gardner Beef Processing Instructions Form
Your order confirmation will also include a processing instruction form that you can complete and return that will give the butcher instructions for how you would like your beef cut.
3. On your scheduled day, we will weigh your cow and transport it to the butcher.
We will then send you an invoice for the remaining amount due to Gardner Beef, Inc.
4. The beef will be aged for approximately two weeks and then cut per your instructions.
We will provide your processing instructions to the butcher. All of your beef will be vacuum sealed and frozen.
5. Pick up your beef and pay for the processing.
Once your beef has been cut, vacuum sealed and frozen, Peaks will let you know that it is ready to be picked up. You will pick it up directly at their facility. You will need to make your payment for the butchering directly to Peaks when you pick up your beef.

Pricing Example for a Quarter Share

Gardner Beef Price per Pound:	1,400 lbs x \$1.90 x 25% = \$665
Gardner Beef Hauling Fee:	\$25
Peaks Processing Butcher Price:	210 lbs approximate hanging weight (1,400 lbs x 60% x 25%) x \$.79 = \$165.90
Peaks Processing Fee:	\$21.25
Total to Gardner Beef:	\$690
Total to Peaks Processing:	\$187.15
Total Cost for Quarter:	\$877.15



About Us

Our family has been raising cattle in Bedford County for over 45 years. We have offered custom beef shares to friends and neighbors for much of that time. Over the last decade we have developed a very selective herd of beef cows and have expanded our mission to offer quality farm raised beef to the community. It is our goal to continually strive to provide the best animal care, maintain excellent land stewardship practices, and ensure competitive prices. We take great pride in the animals we raise and we hope that you decide to purchase Gardner Beef for you and your family.

Additional Information

Custom Beef Shares

Per USDA requirements, when selling custom beef shares, we are selling an ownership interest in a newly mature finished steer or heifer. This interest can be in whole, half or quarter increments. The amount of beef a cow yields can vary greatly and is very dependent on the cuts of meat chosen. For a 1,400-pound cow, you can expect to receive approximately 420 pounds or approximately 30% of the live weight of the animal in beef. At maturity our cows typically have a live weight of between 1,200 to 1,500 pounds and a whole cow will yield approximately 350 to 450 pounds of beef.

Care for Our Animals

Our herd is raised on open pasture and has continual access to an abundance of grass. They also receive a feed ration to promote healthy growth. Our cows are never fed antibiotics or implanted with hormones to promote growth. However, in the rare case that any one of them needs treatment for a disease, condition, or injury, we care for our cows just as we would our family pet and they receive medical treatment.

Scheduling

We typically have a date scheduled with the butcher once per quarter. If the processing date we schedule does not suit your needs, let us know and we will be happy to reschedule or return your deposit. Also, feel free to contact us before you send in your deposit and we can give you an estimate on the next available date.

Cutting Order

Your cutting order can be as simple or as detailed as you would like. The form we will provide you with will have a few easy check the box options to pick from or you can choose to discuss your cutting instructions directly with the butcher when the time comes.

Freezer Space

The general recommendation for freezer space for one quarter beef is 5 cubic feet.

Butcher Selection

Our preferred processor is Peaks Processing in Lynchburg, VA. If you are purchasing an entire cow and prefer another processor, we are happy to discuss those options with you.

Questions

If you have any questions or would like to schedule a farm tour, please let us know. We love to share our farm and we would be happy to answer any questions you may have.

Contact Information

Gardner Beef, Inc., 1751 Gardner Farm Road, Huddleston, VA 24104, Katie Gardner - 434-610-1781, gardnerbeefinc@gmail.com

Peaks Processing, Inc., 4832 Campbell Highway, Lynchburg, VA 24501, Adam Peak - 434-846-5593