

Vegetables & Grass Fed, Pasture Raised

Beef, Pork, Chicken & Eggs



Beef

Ribeye Steak	\$17.99	3/4" cut 12-16 oz each
T-Bone Steak	\$16.99	3/4" cut 12-16 oz each
Round Ste Whole	\$7.99	1/2" cut 2-3 lb each
Round Steak	\$7.99	1/2" cut 12-16 oz each
Chuck-Eye Steaks	\$8.99	3/4" cut 12-16 oz each
Sirloin Steak	\$10.99	3/4" cut 12-16 oz each
Flank Steak	\$11.99	3-4 lb each
Skirt Steak	\$12.99	3-4 lb each
Cubed Steak	\$6.99	1 lb pack, 2 steaks / pk
Sirloin Tip Roast	\$7.99	2-3+ lb each
Brisket Roast	\$7.99	2-3+ lb each
Chuck Roast	\$8.99	2-3+ lb each
Shoulder Roast	\$4.99	2-3+ lb each
Rump Roast	\$6.99	2-3+ lb each
Thin Sliced Rump	\$6.99	Approx 1 lb pack
Stew Meat	\$5.99	Approx 1 lb pack
Beef Short Rib	\$2.99	2-3 per package, 2 large ribs
Soup Bone	\$2.99	4 1/2 - 5 lb each, very meaty
Ground Beef:		
Patties 85/15	\$5.69	Approx 1 lb pack, 3 patties /pk
Patties 80/20	\$5.69	Approx 1 lb pack, 3 patties / pk
Bulk 85/15	\$5.69	Approx 1 lb pack
Bulk 80/20	\$5.69	Approx 1 lb pack
Liver	\$3.99	Approx 1 lb pack

All animals are pasture raised. No preventative, antibiotics, or growth stimulants are used in any form.

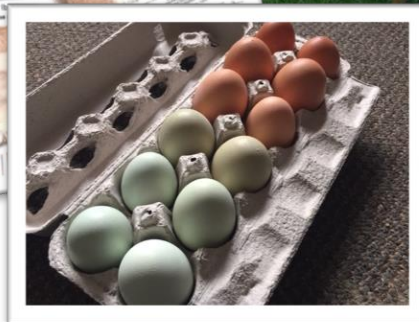
Beef is aged a minimum of 14 days. No tenderizers are added.



Chicken

Eggs, \$5 dozen

Backs		\$1.00	For broth and pulled chicken, 5lb. Bag
Breast		\$7.00	Boneless Skinless
Drumsticks		\$3.00	Approx. 4 per pack
Thighs		\$5.00	Approx 4 per pack; Bone-in
Wings		\$4.00	Approx. 10 per pack
Ground		\$5.00	Approx. 1lb. Pack
Whole		\$4.00	Approx. 4lb. Each
Feet		\$2.00	
Giblets		\$2.00	Choose Liver, Gizzards, or Hearts



Pork

Bacon	\$8.00	1lb. Pack	
Boneless Pork Loin	\$7.00	Avg. weight is 8lb.	
Brats	\$7.00	Fresh, Sweet Italian or Jalapeno Cheddar	
Sausage links	\$7.00	Approx 1.4lb. each; typically 6 per pack	
Bulk Sausage	\$6.00	1lb. Pack	
Ham Hocks	\$3.00	Avg. weight is 2lb.	
Ham Roast	\$6.00	11-12 pounds	
Ham Slices	\$6.00	Avg. weight, 2.5 lb., Smoked, 2 per pack	
Pork Chops	\$7.00	1" thick, 2 per pack; bone in	
Pork Tenderloin	\$8.00	2 per pack; approx. 1.5lb. Each	
Sausage Patties	\$7.00	1lb. Pack; 4 per pack	
Shoulder Roast	\$6.00	Avg. weight is 3.3lb.	
Shoulder Steak	\$6.00	Avg. weight is 1.5lb.	
Spare Ribs	\$7.00	Avg. weight is 3lb.	
Westrn Style Ribs	\$6.00	Avg. weight is 5lb.	
Lard	\$7.00	2 lb. container	

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What are we harvesting this season?! Please visit our farm page at proctercenter.org to learn what is ready for harvest this week!

Below, a list of some of the items we will have available this year.

Tomatoes- sauces, canning, slicing

Cucumbers – pickling and slicing

Herbs – Thyme, Basil, Dill, Mint, Sage, Oregano, Lavender, Cilantro, Parsley, Chives

Brassicas – Brussels sprouts, broccoli

Cabbage- pak choi, green cabbage

Sweet Peppers – bell (green and red), sweet banana, Nassau grilling pepper, Lunchbox peppers

Hot Peppers – Thai hot chilies, Mad Hatters, Dragons Toe, Jalapeno, Hungarian Hot Wax

Squash – yellow summer, zucchini, acorn, delicata, spaghetti

Lettuce – allstar mix, butterhead, romaine

Greens- Kale, spinach

Eggplant – Italian, fairy tale

Roots- carrots, beets, radishes

Potatoes

Onions

Pumpkins

Native Flowers

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