

Ordering Information

There are several ordering options available for freezer beef. You can purchase a whole beef, a half of a beef or even a quarter of a beef.

Orders can be placed one of four ways...

E-mail:

info@greieragcenter.com

Phone:

330-533-6937

Fax:

330-533-6422

U.S. Mail:

Greier Farms
9585 Columbiana-Canfield Road
Canfield, Ohio 44406

When you are ready to place your order, please fill out the cuts of meat – order form that is provided by Greier Farms and return it along with a \$100.00 non-refundable deposit. (Your deposit will be deducted from the final invoice)

Pricing Information

Cost includes the beef, delivery to processing center, all processing fees and government regulated beef check off fees.

Whole beef = \$2.55 / pound
Half of a beef = \$2.65 / pound
Quarter of a beef = \$2.75 / pound



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Greier Farms



CATTLE



Your source for all natural, farm raised beef.

To place your order call:
(330) 533-6937

Canfield, Ohio



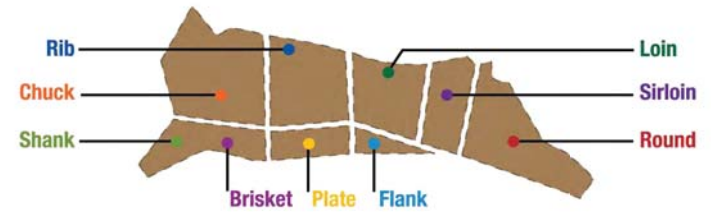
From Our Farm to Your Plate...

At Greier Farms, we take pride in our all natural beef. We raise all of our cattle on a specially designed corn mixture and top quality hay. Our cattle are de-wormed and vaccinated on a regular basis in order to keep a healthy herd. We never use or feed antibiotics, animal by-products, growth hormones or growth stimulants. Our goal is to produce top quality, all natural beef for you and your family.



Retail Beef Cuts

The photos below are of retail beef cuts; the color coding refers to the diagram. The best ways to cook each cut are also listed.



- Chuck arm pot roast**
 Braise, cook in liquid
- Chuck shoulder steak**
 Braise, cook in liquid; tenderize before broiling or grilling; skillet cook
- Chuck shoulder pot roast**
 Braise, cook in liquid
- Chuck top blade steak**
 Braise, broil, cook in liquid, grill, skillet cook
- Chuck short ribs**
 Braise, cook in liquid
- Chuck 7-bone pot roast**
 Braise, cook in liquid
- Ribeye steak**
 Broil, grill, skillet cook, stir-fry
- Ribeye roast**
 Grill, roast
- Back ribs**
 Parboil before grilling
- Rib roast**
 Grill, roast
- Tenderloin steak**
 Broil, grill, skillet cook, stir-fry
- Tenderloin roast**
 Grill, roast
- Top loin (strip) steak**
 Broil, grill, skillet cook, stir-fry
- T-bone/porterhouse steak**
 Broil, grill, skillet cook
- Top sirloin steak**
 Broil, grill, skillet cook, stir-fry
- Tri-tip roast**
 Grill, roast
- Tri-tip steak**
 Broil, grill, skillet cook, stir-fry
- Top round steak**
 Tenderize before broiling, grilling or skillet cooking; stir-fry
- Round tip roast**
 Roast
- Bottom round steak**
 Braise
- Eye round steak**
 Braise, tenderize before grilling or skillet cooking
- Round eye rump roast**
 Braise, roast
- Round tip steak**
 Skillet cook, stir-fry
- Round eye roast**
 Braise, roast
- Bottom round roast**
 Braise, roast
- Top round roast**
 Roast
- Shank cross cut**
 Braise, cook in liquid
- Skirt steak**
 Braise, tenderize before broiling, grilling or skillet cooking
- Flank steak**
 Braise, tenderize before broiling or grilling; stir-fry
- Brisket**
 Braise, cook in liquid