

Adirondack Grazers Cooperative, Inc.

Steak Packs

Chuck Eye Steak Pack \$75.00

2 Chuck Eye Steaks,
2 Ribeye Steaks, 1
Strip Steak, 1
Sirloin Steak

Flank Steak Pack \$ 75.00

2 Flank Steaks, 2
Ribeye Steaks, 2
Strip Steaks,
1 Sirloin Steaks

Flat Iron Steak Pack \$ 75.00

2 Flat Iron Steaks,
2 Ribeye Steaks, 2
Strip Steaks, 1
Sirloin Steak

Ribeye Steak Pack \$ 75.00

4 Ribeye Steaks, 2
Strip Steaks, 1
Sirloin Steak

Sirloin Steak Pack \$ 65.00

3 Sirloin Steaks, 2
Ribeye Steaks, 2
Strip Steaks

Sirloin Tip Pack \$75.00

2 Sirloin Tip Steak,
2 Ribeye Steaks, 2
Strip Steaks, 1
Sirloin Steak

Skirt Steak Pack \$75.00

2 Skirt Steaks, 2 Ribeye
Steaks, 2 Strip Steaks,
1 Sirloin Steak

Mixed Steak Packs

Premium Filet Pack \$ 55.00

Filet Steak, ~2
Lbs Ground Beef,
~2 lbs Stew Meat

Premium Hanger Pack \$55.00

Hanger Steak, ~ 2
Lbs Ground Beef, 2
lbs Stew Meat

Premium Small Ribeye Steak \$ 180.00

4 Ribeye, 1
Boneless Chuck
Roast, 2 Shanks, ~1
lb Stew Meat, and
~4lbs Ground

Premium Large Ribeye Steak \$ 360.00

8 Ribeye, 1
Boneless Chuck
Roast, 1 Bottom
Round Roast, 1
Top Round Roast,
5 Shanks, ~ 2 lb
Stew Meat,
~ 9 lbs Ground
Beef

Premium Sirloin Pack \$265.00

6 Sirloin Steaks, 1
Bottom Round
Roast, 7 Short Ribs,
~14 lbs Ground
Beef

Premium TBone/Porterhouse Pack \$295.00

4 T-Bone, 3
Porterhouse,
1 Boneless Chuck
Roast, 1 Bottom
Round Roast,
5 Short Ribs, ~ 10 lbs
Ground

Value Pack \$295.00

4 Flat Iron Steaks,
4 Chuck Eye
Steaks, 1 Bottom
Round Roast, 5
Short Ribs, ~ 3 lbs
Stew Meat, ~ 12 lbs
Ground Beef

Other Packs

Economy Family Pack Small \$70.00

~3 lbs Stew Meat, ~3
lbs Ground Beef, ~ 4
lbs Patties

Economy Family Pack Large \$140.00

~6 lbs Ground Beef,
~6 lbs Stew Meat,
~5 lbs Patties,
Chuck Roast, 5
Short Ribs

Premium Ground Beef \$70.00 or \$95.00

~12 or 20 lbs
Ground Beef

Winter Roast Pack \$100.00

Sirloin Tip Roast,
Eye Round Roast
~14 lbs

Commercial Packs(8-10 cuts per pack)

Beef Patties	\$7.00/lb
Brisket	\$7.00/lb
CA Tri Tip	\$11.00/lb
Heart	\$4.00/lb
Kidneys	\$1.00/lb
Liver	\$2.00/lb
NY Strip	
Steak	\$17.00/lb
Porterhouse	\$16.00/lb
Oxtails	\$7.00/lb
Ribeyes	\$16.00/lb
SweetBreads	\$7.00/lb
T Bones	\$16.00/lb
Tongue	\$4.00/lb

**Mixed Frozen
Quarters or
eighths are
available by
Special Order.**

**Fresh Dry Aged
Half and Whole
Carcass' Sold at
\$3.50 per hanging
lb. Customer pays
shipping and
slaughterhouse
processing.**

Prices do not include shipping.

Contact Cindy Casavant at cindy@adkgrazers.com or 518 312 3843 or Sarah Teale at
Sarah.teale@adkgrazers.com for more information

www.adkgrazers.com

What is Adirondack Grazer's Cooperative

A group of upstate Farmers created Adirondack Grazers' Cooperative Inc. to help them market their beef production in markets that will deliver a living wage to their farms. The Co-Op's creation culminated about 9 months of work by these Farmers principally focused on how they will work together to achieve their common goal.



Mission Statement of Adirondack Grazers' Cooperative

The Co Op Mission is to maximize member revenue by developing sales in markets not easily available to individual farmers. The CO-OP will also provide a forum for members to improve on-farm efficiencies and sustainable practices and the CO-OP will set quality standards and standards of care for member products and animals. It is our intention to contribute to the growth of farms in the area while encouraging new young farmers interested in sustainable farming and local food.

Fresh Meat and Frozen Meat Packs

The Co-Op can supply retail customers with frozen packs of high quality beef from pasture raised animals or fresh aged beef in half or whole carcass quantities. All beef are slaughtered in a USDA inspected facility and individual cuts are labeled with both the Adirondack Grazers Identification and the producing farm name. Co-Op members care for their animals according to Cooperative standards. Farm members provide an affidavit documenting confirmation with these standards with each animal. The Co-Op represents 14 farm members who currently have an inventory of over 200 steers assuring customers with a continuous supply of quality meat.



Cooking Pasture Raised Beef

Pasture raised beef has a distinctly beefy flavor and usually it has less fat than feed lot finished beef. Steaks should be cooked over medium heat on a grill while roasts from pasture raised animals are cooked just like roasts from other sources. Some customers may not be familiar with cuts that include bone such as short ribs and shanks, but these cuts are particularly flavorful and lend themselves to browning and crock pot cooking. Many more cooking suggestions can be found on the Co-Op's website.

Why Pasture Raised beef?

Our farm members follow a protocol of animal husbandry that insures animals are treated well and have continuous access to abundant pasture and fresh water. Further our farm members do not use growth hormones or other food additives and do not administer non-therapeutic medical treatment. An affidavit documenting this care is provided to the Co-Op for each animal that it purchases from its members. Co-op members invite and encourage farm visits so that customers can see for themselves how our animals are cared for. Finally, our Web Site ADKgrazers.com provides short film clips of several of our farm members, their farms and their animals.



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