



4 WAY FINISHED BEEF

Whole / Half Orders

Beef@LibertyHallVa.com

100% Naturally Raised and Finished. Our unique finishing process produces highly marbled and tender beef; and is what makes Liberty Hall Beef so tasty! Our finishing blend uses all locally grown grains, grasses and sugars. Your steer will relax in our finishing paddock, happily sipping water (spring feed well) while he eats himself into blissful obesity.

Your steer is packed at a nearby USDA Certified Processor with an evening drop off, giving him time to stretch his legs after the short trip from Liberty Hall and relax overnight before his big day. We firmly believe that a peaceful steer is *tasty* steer!

We will walk you through the options for cutting your beef to best suit your styles and tastes. Consider specialized options Beef Bacon, Beef Sausage & Seasoned Ground Beef and Slider Patties. Meat is vacuum sealed and can be packed in servings so your beef goes right from the freezer into a Sous Vide (like a water crockpot) for perfectly cooked steak, roasts and burgers every time!

\$5 per lb (based on hanging weight) LH Steers average roughly 850 lbs. in hanging weight and about 600 lbs. of packaged beef. After hanging for 14-21 days, we pick up with your meat cuts and bag it for your pick up at Liberty Hall.

Contact us with questions and place your order!

540-717-7758

www.libertyhallva.com

Liberty Hall Plantation
Dedicated to promoting memory, manner and skill for generations
Angus & Equine 

