



FARM-RAISED MEAT & POULTRY

Visit the Farm at 154 Houghton Road, Princeton, Massachusetts

Check www.hubbardsfarm.com for hours *or* Call 978.464.2041 for an appointment

Individual Package Prices

BEEF

Ground Beef, 1 lb. packages	\$6.25/lb.
Hamburger Patties, three 6 oz. patties	\$7.99/pkg.
Tenderloin (Filet Mignon).....	\$18.99/ lb.
Boneless Ribeye Steak.....	\$16.25/ lb.
Porterhouse/ T-Bone Steak.....	\$13.95/ lb.
Sirloin Strip Steak,.....	\$11.95/ lb.
NY Bonless Strip Steak,	\$11.95/ lb.
Steak Tips,	\$13.99 / lb.
Flank/Skirt Steak,.....	\$9.50/ lb.
London Broil Steak,	\$8.25/ lb.
Top Round Steak	\$8.25/ lb.
Roast	\$6.95/ lb.
(Brisket, Top Round, Bottom Round, Eye Round Face Rump, or Chuck)	
Kabobs, 1 lb. packages	\$8.75/ lb.
Short Ribs,	\$6.99/ lb.
Stew Meat, 1 lb. packages.....	\$6.75/lb.
Hanging Tender,.....	\$9.99/ lb.
Liver.....	\$3.95/lb.
Ox Tail	\$4.00/pkg.
Marrow Bones.....	\$3.00/pkg.
Heart.....	\$3.95/pkg.
Tongue.....	\$3.95/pkg.

Bulk Beef Packs

50+ lbs. Mix & Match (your choice of cuts)	5% off per lb. prices
Ground Beef, 25 lbs.	\$150

POULTRY

Whole Chicken, 4–6 lbs./each.....	\$4.00/lb.
Boneless Skinless Breasts.....	\$7.99/lb.
Wings.....	\$3.99/lb.
Thighs	\$5.49/lb.
Drumsticks	\$4.99/lb.

PORK

Pork Chops, 2 per pack	\$7.99/lb.
Pork Butt Chops (Blade Steak).....	\$7.99/lb.
Regular Style Ribs	\$7.25/lb.
Country Style Ribs.....	\$7.50/lb.
Tenderloin.....	\$14.00/lb.
Breakfast Sausage (bulk ground)	\$7.00/lb.
Sweet Sausage (bulk ground)	\$7.00/lb.
Linked Sausage (Sweet Italian, Hot, and Apple Flavored) ...	\$9.50/lb.
Ham Steaks.....	\$7.25/lb.
Bacon.....	\$9.75/ lb.
Ground Pork	\$6.75/ lb.
Fresh Pork Shoulder	\$7.99/lb.
Butt Roast.....	\$7.99/lb.
Pork Loin Roast	\$7.99/lb.
Trotters.....	\$5.00/pkg.
Hocks (not smoked), 2 per pack	\$5.00/pkg.
Back Fat.....	\$5.00/pkg.
Liver.....	\$3.95/ lb.
Heart.....	\$3.95 each

Hubbard's is truly a family farm. We have been farming this land in Princeton for 5 generations. We currently raise a variety of animals including hens, cows, pigs, donkeys and goats — some for the food products and others just for the fun of it.

Our fresh eggs are available at our Farm Store, in addition to our farm-raised beef, pork and chicken in individual frozen packages, several convenient variety packages, and specific freezer packages. With advanced ordering, we also offer whole and half beef and whole hogs butchered to your specifications. Please visit our website at www.hubbardsfarm.com to learn more about how we raise our animals.

Farm Store Hours Monday, Wednesday & Friday 10–3 • Thursday 1–7 • Saturday 9–12

PLEASE NOTE: Our Farm Store is open for the purchase of our farm-raised food products. You still need to call ahead for bulk purchases of pellets and landscaping materials to make sure that someone is here to load them with the tractor or forklift



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Meat Package Prices

1. Breakfast\$50

- 2 doz. eggs
- 2 lbs. breakfast sausage
- 2 lbs. bacon
- 2 lbs. ham slice

2. Crockpot\$65

- 4 lbs. beef roast
- 2 lbs. stewing beef
- 1 whole chicken
- 2 lbs. country style ribs

3. Variety Pack\$80

- 3 lbs. ground beef
- 2 lbs. London broil or round steak
- 2 lbs. chicken breasts
- 2 lbs. pork chops
- 2 lbs. stewing beef
- 1 lb. breakfast sausage or ground pork

4. Cookout\$90

- 3 lbs. hamburger patties
- 2 lbs. chicken breasts
- 2 lbs. beef kabobs
- 2 lbs. linked sausage
- 2 lbs. New York sirloin steaks

5. Hubbard's Special\$120

- 4 lbs. ground beef
- 4 lbs. chicken breast
- 3 lb. beef roast
- 4 lbs. pork chops
- 3 lbs. ham slices

6. All Pork\$118

- 3 lbs. ground pork or breakfast sausage
- 3 lbs. linked sausage (Your choice of flavor)
- 3 lbs. pork chops
- 3 lbs. country style ribs
- 1 rack of regular ribs
- 1 lb. ham steak

7. All Chicken\$80

- 1 whole chicken
- 3 lbs. drumsticks
- 2 lbs. wings
- 4 lbs. chicken breasts
- 3 lbs. thighs

8. All Beef.....\$108

- 5 lbs. ground beef
- 3 lbs. hamburger patties
- 3 lbs. beef roast
- 2 lbs. stewing beef
- 1.5 lbs. New York sirloin
- 1.5 lbs. London broil

9. Quarter Beef (100 lbs.)\$730

- 2 lbs. tenderloin filets
- 3 lbs. ribeye steaks
- 3 lbs. T-bone/porterhouse steaks
- 6 lbs. sirloin steaks/new york sirloin
- 4 lbs. top round steak
- 4 lbs. london broil
- 3 lbs. kabob beef
- 10 lbs. assorted roasts
- 3 lbs. short ribs, (or substitute with beef stir fry or skirt steak if available.)
- 5 lbs. stewing beef
- 10 lbs. hamburger patties (30 patties, wrapped 3 per pack)
- 47lbs. ground beef (wrapped in 1 or 2 lb. packs)

Hubbard's Farm reserves the right to substitute cuts in meat packages, based on availability. Weights may vary slightly.



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About Whole/Half Beef or Whole Hog

Buying a whole or half beef or whole hog is an excellent way to supply your family with high quality, farm-raised meat at a much lower cost than buying it by the piece. Friends, neighbors or families often split an order. Your meat will be cut and packaged to your specifications. We will help you to fill out your own custom cut sheet.

Our whole and half beef and whole hogs are sold by hanging weight, plus harvesting fees. Hanging weight is the weight of the animal after head, hide, hooves, viscerca, lungs and heart have been removed. This ensures that you get your meat the way you like it.

A beef cow is grown for about 18 months, and a hog reaches harvesting size in 7–9 months. Therefore, it is essential that you place your order many months in advance. A deposit is required upon placement of your order.

Whole/Half Beef

\$3.75/lb. hanging weight, plus harvesting fees

Choices you make upon placing your order

Decisions you make when purchasing a whole or half beef include cuts of steak, the thickness, bone in or boneless, the size of roasts, size of hamburger patties, etc. Maybe you want to save the marrow bones for your dog! How you chose to have your beef cut will determine how much beef you actually take home.

The process

Our beef is hanged for dry-aging for 10-14 days in a climate controlled cooler before being cut. During this process there is some shrinkage of the meat due to drying and blood loss. Dry-aging helps to tenderize the meat and give it a richer flavor. After the hanging process the meat will be cut and then put into a deep freeze for 3-4 days before it can be picked up. The entire process takes about 3 weeks.

Weight and freezer space requirement

Weights is unique to each individual animal. The hanging weight of a beef is typically 700-800 pounds, but can vary. Take home cuts usually yield around 400-500 lbs., depending on the size of the animal and your choice of cuts. A half beef will take up about 50% of a 20 cu. ft. upright freezer, and whole beef will take up almost an entire 20 cu. ft. upright freezer.

Fees

The harvesting fee is \$0.87 per pound, plus a \$75 dressing fee (to remove the hide from the animal). Harvesting costs are generally \$600-\$700 per animal, but are variable based on each individual animal. The deposit for a whole beef is \$600, and \$400 for a half beef.

The beef is good in your freezer for 1 year, as long as the seal isn't broken and the meat stays frozen.

Whole Hog

\$3.50/lb. hanging weight, plus harvesting fees

Choices you make upon placing your order

Decisions you make when purchasing a whole hog include cuts, sausage flavors, bacon thickness, ham smoking, etc. How you chose to have your hog cut will determine how much pork you actually take home.

The process

Pork will be cut to your specifications. If you request that any of the meat be smoked, it will take 5-6 weeks. Hams can be left whole or sliced; bacon can be sliced regular or thick cut. Including smoking, the process can take up to 6 weeks. All meat will be delivered frozen.

Weight and freezer space requirement

Weights is unique to each individual animal. The hanging weight of a hog is typically 225–250 pounds, but can vary. Take home cuts usually yield around 180–225 pounds, depending on the size of the animal and your choice of cuts. A whole hog will take up about 7 cu. ft. of freezer space.

Fees

The harvesting fee is approximately \$0.85 per pound, plus a \$50 dressing fee (to remove the hide from the animal). Additional costs are applicable to smoking meats and linking sausages. Harvesting costs are generally \$300-\$500 per animal, but are variable based on each individual animal and cutting/smoking preferences. The deposit for a whole hog is \$300.

The pork is good in your freezer for 1 year, as long as the seal isn't broken and the meat stays frozen.