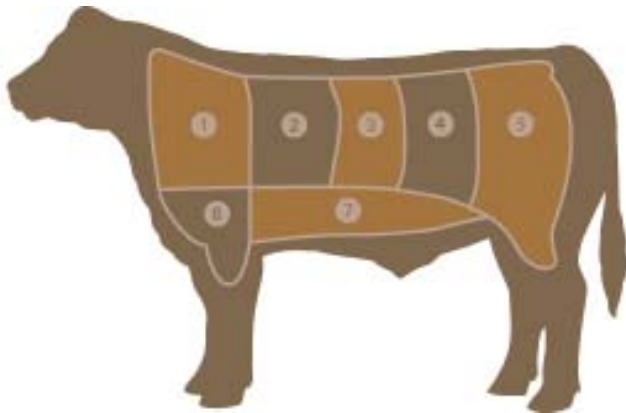


Karabin Farms Beef



All of our beef is raised right here in Southington. Our beef cattle are allowed to nurse for six months and gradually introduced to a diet of grass and non-medicated locally blended grain with a minimum of 16% protein. As the animal matures, it receives a daily ration of grain as well as steamed corn. Our hay and baleage is produced right here in Southern New England. This quiet easy going lifestyle produces a finished product you will be proud to serve your family and friends.

Beef is sold by the half, front quarter, or hind quarter. You can select your cuts and package size.



- | | | | |
|--|--|---|--|
| 1. Chuck
Arm Pot Roast
Shoulder Pot Roast
Shoulder Steak
Eye Steak
Top Blade Steak
Blade Steak
Short Ribs
7- Bone Pot Roast | 2. Rib Roast
Rib Steak
Rib Roast
Ribeye Roast
Ribeye Steak
Back Ribs | 3. Short Loin
Strip Steak
T- Bone Steak
Porterhouse Steak
Tenderloin
Filet Mignon | 4. Sirloin
Sirloin Steak
Tri-tip Roast
Tri-Tip Steak |
| 5. Round
Top Round Steak
Round Tip Steak
Round Tip Roast
Bottom Round Roast Eye
Round Roast Eye
Round Steak | 6. Shank & Brisket
Shank Cross Cut
Whole Brisket Flat
Cut Brisket | 7. Plate & Flank
Skirt Steak
Flank Steak | |

HALF \$3.95 / lb.

Approx. 250 to 325 lbs.

Rib Roasts, Rib Steaks, Short Ribs, Chuck Roasts, Blade Steaks, Stew Beef, Top Round, Bottom Round, Porterhouse, T-Bone, Strip Steak, Tenderloin, Sirloin, Hamburger, and miscellaneous cuts.

FRONT QUARTER \$4.30 / lb.

Approx. 150 - 200 lbs.

Chuck Roasts, Blade Steaks, Stew Beef, Flank Steaks, Skirt Steaks, Brisket, Rib Roasts, Rib Steaks, Short Ribs, and Hamburger.

Our beef is naturally lean, but still remains tender and flavourful with little outside waste fat.

HIND QUARTER - \$4.60 / lb.

Approx. 100 - 130 lbs.

Top and Bottom Round Roasts and Steaks, Porterhouse, T-Bone, Strip, Tenderloin, Sirloin Steaks, Stew Beef, and Hamburger

Oldest Heritage breed, means that they retain inherent genetic capacity to produce a healthy product from a diet of natural grasses and forage. As a result, the beef is high in Omega-3 Beta Carotene. No growth hormones or artificial supplements are used, so our beef maintains rich flavors only a natural product can provide. All beef is hand raised.

[VISIT US AT WWW.KARABINFARMS.COM](http://WWW.KARABINFARMS.COM)

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