



Little Blue's Farm, LLC

BEEF • PORK • CHICKEN • TURKEY

ALL NATURAL
HORMONE/STERIOD FREE



DIRECT DELIVERY AVAILABLE

(309) 613-0563

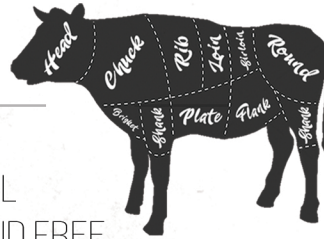
16307 WASHINGTON ROAD, MORTON





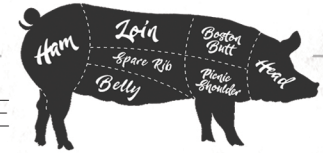
Beef

ALL NATURAL
HORMONE & STEROID FREE



Pork

HORMONE & STEROID FREE



1/8TH OF BEEF

Perfect for the smaller freezer.

1/8 Beef (75 lb. Hanging Weight) Includes:

2 Chuck, 1 Arm, 1 Rolled Rump Roast or Sirloin Tip Roast, along with 1 Pk. T-bone (2 Total), 1 Pk. Porterhouse (2 Total), 2 Pk. Ribeye (4 Total), 2 Pk. Sirloin Steaks (2 Total), Plus 5 lbs. of Beef Patties and 25 lbs. of Ground Beef (90/10) in 1 lb. packages.

QUARTERS, HALVES, & WHOLE BULK BEEF

\$5.99 per lb. hanging weight, plus processing. \$100 Referral Credit on whole beef.
(See back of menu for more details)

QUARTER OF BEEF EXAMPLES

Price Includes Beef (hanging weight) & Processing
Most quarters range from 150 - 220 lbs. hanging weight
(Custom cuts available)

• 150 lbs	(\$898.50 Beef + \$285.00 Processing)	\$1183.50
• 170 lbs	(\$1018.30 Beef + \$323.00 Processing)	\$1341.30
• 200 lbs	(\$1198.00 Beef + \$380.00 Processing)	\$1578.00
• 220 lbs	(\$1317.80 Beef + \$418.00 Processing)	\$1735.80

(Prices below include processing)

BRISKET	Bulk pricing available ..	\$12.99 per lb.
BEEF SHORT RIBS		\$10.99 per lb.
FILET STEAKS		
REGULAR		\$13.99 each
LARGE		\$14.99 each
HANGER STEAK		\$9.99 per lb.
CUBE STEAK		\$10.99 per lb.
SKIRT STEAK		\$15.99 per lb.
FLANK STEAK		\$17.99 per lb.
SIRLOIN STEAK		\$17.99 per lb.
T-BONE STEAK		\$19.99 per lb.
PORTERHOUSE STEAK		\$23.99 per lb.
RIBEYE STEAK		\$32.99 per lb.
TOMAHAWK STEAK		\$29.99 per lb.
BEEF ROAST: CHUCK	\$-10.99 per lb.	
ARM	\$-11.99 per lb.	
RUMP	\$-12.99 per lb.	
SIRLOIN TIP	\$-13.99 per lb.	

1/8TH OF BEEF EXAMPLES

Price Includes Beef (hanging weight) & Processing
Most 1/8ths range from 75 - 115 lbs. hanging weight
(Available in standard cut only)

• 75 lbs	(\$449.25 Beef + \$142.50 Processing)	\$591.75
• 85 lbs	(\$509.15 Beef + \$161.50 Processing)	\$670.65
• 95 lbs	(\$569.05 Beef + \$180.50 Processing)	\$749.55
• 105 lbs	(\$628.98 Beef + \$199.50 Processing)	\$828.45
• 110 lbs	(\$658.90 Beef + \$209.00 Processing)	\$867.90
• 115 lbs	(\$688.85 Beef + \$218.50 Processing)	\$907.35

HALF OF BEEF EXAMPLES

Price Includes Beef (hanging weight) & Processing
Most halves range from 300 - 440 lbs. hanging weight
(Custom cuts available)

• 300 lbs	(\$1797.00 Beef + \$570.00 Processing)	\$2367.00
• 350 lbs	(\$2096.50 Beef + \$665.00 Processing)	\$2761.50
• 400 lbs	(\$2396.00 Beef + \$760.00 Processing)	\$3156.00
• 440 lbs	(\$2635.60 Beef + \$836.00 Processing)	\$3471.60

GROUND BEEF PATTIES ...	\$12.99 per lb.
(90/10) Pre-formed 1/3 or 1/4 lb patties and separated by freezer paper.	
BULK GROUND BEEF	\$9.99 - \$11.99 per lb.
(90/10) Price varies depending on amount purchased.	
WHOLE BEEF TENDERLOIN	\$43.99 per lb.
BONES FOR BROTH OR DOG BONES	\$5.49 per lb.
BEEF FAT FOR SUET	\$5.49 per lb.
BEEF SNACK STICKS	\$21.99 per lb.
BEEF SUMMER SAUSAGE	\$17.99 per lb.
STEW MEAT	\$11.99 per lb.
LIVER/KIDNEY	\$3.99 per lb.
HEART	\$6.99 per lb.
SWEET BREAD, TONGUE, CHEEK	\$8.99 per lb.
OXTAIL	\$16.99 per lb.

SAUSAGE

BULK Regular & Italian **\$8.49 per lb.**

MINI LINKS Maple **\$9.49 per lb.**

SPARE RIBS **\$7.49 per lb.**

BABY BACK RIBS **\$8.49 per lb.**

GROUND PORK **\$6.49 per lb.**

BACON **\$12.99 per lb.**

PORK TENDERLOIN **\$10.49 per lb.**

PORKCHOPS **\$9.49 per lb.**

BONE IN **\$9.49 per lb.**

BUTTERFLY **\$9.99 per lb.**

BRATS & PATTIES

Regular & Beer

BRATS - FLAVORED **\$10.99 per lb.**

Cheddar, Jalapeño Cheddar, Bacon Cheddar, Chili Cheese, Mushroom & Swiss, Polish

HAM & HAM STEAK **\$7.49 per lb.**

HAM HOCK **\$7.49 per lb.**

PORK STEAK **\$9.99 per lb.**

PORK ROAST **\$9.49 per lb.**

WHOLE PORK LOIN **\$8.49 per lb.**

BONELESS **\$7.49 per lb.**

BONE IN **\$7.49 per lb.**

JOWL & END BACON **\$7.49 per lb.**



Chicken

CAGE FREE · ALL NATURAL

WHOLE CHICKEN **\$4.49 per lb.**

- Bulk Pricing Available - (20 or more) = \$1.00 off per bird, (30 or more) = \$1.25 off per bird, (50 or more) = \$1.50 off per bird

(Prices below include processing)

WINGS **\$5.99 per lb.**

DRUMSTICKS **\$4.49 per lb.**

THIGHS **\$5.49 per lb.**

CHICKEN LEG QUARTERS .. **\$4.49 per lb.**

BONELESS BREAST **\$8.49 per lb.**

BREAKFAST SAUSAGE LINKS .. **\$9.49 per lb.**

GROUND CHICKEN .. **\$9.49 per lb.**

SNACK STICKS **\$8.49 per pack**

Jalapeño Cheddar, BBQ, or Sweet Teriyaki

LIVERS & GIBLETS ... **\$5.49 per lb.**

FEET & SKINS **\$5.49 per lb.**

BACKS & NECKS **\$4.49 per lb.**



Turkey



CAGE FREE · ALL NATURAL

(Prices below include processing)

WHOLE TURKEY **\$4.49 per lb.**

WHOLE SMOKED **\$6.49 per lb.**

TURKEY BREAST **\$14.49 per lb.**

BONELESS **\$11.49 per lb.**

BONE-IN **\$11.49 per lb.**

WINGS **\$4.49 per lb.**

LEGS **\$4.49 per lb.**

THIGHS **\$5.49 per lb.**

GROUND TURKEY ... **\$9.49 per lb.**



- A Little About Us -

We are proud to say Little Blue's Farm is the place we call home. Starting in 2012 and with a long line of farming heritage in our blood, we knew this was a perfect fit for our family of 10. Our products are naturally raised, hormone, steroid and antibiotic free. We are small enough to take care of our animals on a personal level, yet large enough to offer some of the best products on the market.

We cater to small single orders up to servicing colleges, restaurants, and grocery stores. Our wide selection of products, including beef, pork, chicken, and turkey, is second to none. We make customer service our number one priority, treating you like one of the family. We think you'll like what we have to offer. From our family to yours, we are ready to serve you!

All charges are based off official weight from the USDA inspected locker

For Purchasing In Bulk:

We take the cattle / hogs in to the locker for you, where it is butchered, USDA inspected, and weighed. Once we get the official weights from the locker, we will call you with the weights to pick from out of the group of cattle hogs that were sent in. Payment or the meat portion is then due. Once our customers own the meat, they will call the locker to go over cut instructions.

The locker is very good at explaining the different cuts available to you out of your portion of cow / hog.

After butchering, the beef ages in the cooler at the locker for 10-14 days, then cut, packaged, and labeled. It is then ready for pick-up / delivery. Payment for processing is due at this time.

We Are Offering A Bulk / Referral Program:

If you decide you would like beef and can find friends or family that would also like to purchase beef totaling a whole cow within 90 days of your order, then you will receive a \$100 discount on your portion of the order.

Each person would still get their custom cut sheet. You would not have to split it with anyone. 2 cows = \$200 off, 3 cows = \$300 off your personal order and so on.

- We have grass fed and corn fed beef available -

Have questions or ready to order?
Give us a call.

(309) 613-0563

Little Blue's Farm, LLC
- DIRECT DELIVERY AVAILABLE -

Find us on Facebook  littlebluesfarm or visit us at www.LittleBluesFarm.com

We accept all Major Credit & Debit Cards including: Snap, Apple Pay, Samsung Pay, Checks, Cash, and Money Orders

Visit Our
ONLINE STORE

**SEE OUR FULL MENU & BUNDLES
ADD ITEMS TO YOUR CART**

**CHOOSE DELIVERY OR PICK-UP OPTIONS
PLACE YOUR ORDER... ANYTIME!**

SCAN ME



Online Store Powered By:
 **Barn2Door.**

Or visit:

<https://app.barn2door.com/5mjJK/all>

**MONTHLY OR WEEKLY MEAT BUNDLE
SUBSCRIPTION OPTIONS NOW AVAILABLE!**

**SUBSCRIBE TO OUR NEWSLETTER FOR
OUR LATEST DEALS/PROMOS!**