

Nellor Farms Beef Information

About us

Nellor Farms is a family-owned commercial grain, beef and produce farm in southern Johnson County near Gardner, Kansas. The Nellor family has a farming history spanning several generations. Our primary products are: Angus beef, commercial corn and soybeans, tomatoes, sweet corn and other seasonal vegetables. You can learn more about us on our website at <http://nellorfarms.com> or by visiting us at our on-farm store. We're open 8:00 a.m. to 6:00 p.m. Monday through Saturday. We're closed Sundays and holidays. We can also be reached via email at nellorfarms@gmail.com or by phone at 913-638-1141.

About our beef

Nellor Farms has been in the cattle raising business for generations and in the breeding business for over 40 years. Nellor beef is grain fed and hand-raised without hormones or antibiotics. We breed specifically for the genetic traits that ensure our beef earns a "Top Choice" or "Prime" grade about 98% of the time - the best quality beef available. Our cattle are sold to both commercial processing companies (i.e. Tyson) and to individuals who want high-quality, wholesome beef for their family. As a convenience to our individual buyers, we work with a state licensed butcher facility to process and package your animal to your specific needs. The cost of processing is included in your animal's purchase price. Since all our beef is hand-raised and hand-selected, we do not have beef available year-round. Please call or email us to find out current availability.

Advantages to buying from us

By buying beef from Nellor Farms, you are assured of receiving an animal that is locally raised from birth on. We operate a humane, safe and environmentally responsible farm and cattle operation. Dick and Russ Nellor hand-raise all our cattle to ensure continued quality and excellent herd health. When you purchase an animal from Nellor Farms, you have the advantage of choosing how you would like the meat from that animal processed and packaged. You will be able to determine such options as hamburger leanness, steak types and sizes, roast selections, packaging, etc.

What to expect when you order from us

We generally sell whole animals however, we realize some customers don't need or have room for an entire beef, so we also offer halves. We can sometimes accommodate a "half of a half" (Note: we do not offer quarters. i.e. front quarter or rear quarter). Many of our customers share a half with family or friends. For ease of processing and cost savings, we ask that each half animal be processed and packaged in the same manner.

After placing your animal order, we match your order with those of other customers to ensure we have the necessary number of animals ready for processing. Each animal is assigned a number and matched to each buyer based on the specific needs you've outlined in your order. We deliver your animal, along with your specific processing instructions to an area meat processor. All our beef is sold based on "hanging weight", which is the weight of the animal just prior to cutting and packaging. Once we have the "hanging weight" of your specific animal, we will contact you with the weight and price. Checks or Cash for the price quoted are sent directly to us and will include the cost of processing and packaging. After we receive your payment, it takes 10 days to 2 weeks until your packaged meat is ready for you to pick up from the processing plant. Note: We do not currently offer shipping or delivery. You will be responsible for picking up your meat at the processing plant.

Quick Reference Guide

Prices change according to market cattle prices. Prices are based per pound on hanging weight and standard processing is included. Buyers are responsible for picking up their processed beef from the butcher when it's ready. A whole beef generally has a hanging weight of between 650-800 lbs. and after it is fully processed, will yield approx. 60% actual packaged meat. Some beef may weigh in at more or less than these average weights. The number of packages of each cut you receive is dependent on the size of your animal and the way in which you have it processed. While you can have beef cut in a variety of ways, our most popular processing style is noted below. We are happy to discuss any special processing questions or needs you may have about your order.

SAMPLE MEAT PROCESSING

The following is an example of our standard recommended processing. You will specify with the butcher how you want your beef processed and packaged.

Hamburger – 1/lb. pkgs

KC Strips and Filet Mignon OR T-bone steak – ¾ to 1" thickness (We recommend KC Strips and Filets over T-bone)

Sirloin steak – ¾ to 1" thickness

Round steak – Must be tenderized

Rib Steak – Trimmed, bone in/out ¾ to 1" thickness

Roasts – Variety may include Chuck, Sirloin Tip, and Arm 1 to 3/lb. pkgs

Brisket - No special cutting required

Short Ribs – We don't normally include ribs as beef ribs are not that meaty

Organ meats (tongue, heart, liver) – Included only by request

We normally use less tender cuts such as flank steak, skirt steak, short ribs and chuck roast to make hamburger. By using these cuts in your hamburger, you end up with leaner, higher quality burger. If you prefer to keep these cuts, just let the processor know when you place your cutting order.