

Convenient Beef Drops to Your Hometown!

Welcome to our ranch, where we bring the highest quality beef from Oregon's Outback directly to your hometown. Experience the freshness and flavor that only our all natural, farm raised beef can provide, with our convenient beef drop service.

What are Beef Drops?

Our convenient beef drop service offers a selection of high quality beef products available for distribution at various locations around the Pacific Northwest. Our aim is to provide all natural, fresh, and premium beef from our family to yours.

Current Drop Locations:

Fast Market Bend Oregon:

First Thursday & Friday of every month

Rogue Valley Mall Medford Oregon:

Second Thursday & Friday of every month

12th Street Astoria Farmer's Market:

(check website for current dates)



Connect With Us!

We are more than just a beef company; we are a community. We value the relationships we build with our customers and are always happy to answer your questions.

Order Today!

Visit our website to browse products and schedule your next Beef Drop.

Alvord Beef Company

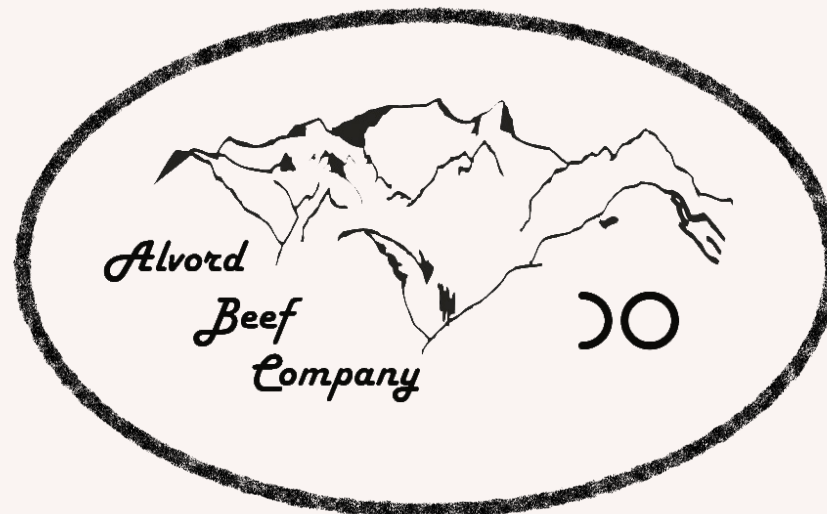
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Alvord Beef Company

Quality Ranch Raised Beef



Naturally Raised • Sustainably Farmed
Exceptionally Delicious

Savor the Flavor: Our Diverse Selection of Premium Cuts

Alvord Beef Company is dedicated to consistent quality, whether you're grilling for a family BBQ or preparing a 5-star meal. Our all natural and exceptionally juicy beef cuts will elevate your culinary experience.

Steaks

Rib Steak: Delightfully juicy
Available in 1" and 2" thickness

New York Steak: Tender, juicy, and versatile, perfect for any meal

T-Bone: A bone-in fan favorite
available, in 1" and 2" thickness

Skirt Steak: Makes fajitas your favorite meal

Ground Beef: Grill patties or use in your favorite savory dishes

Specialty Items

Hot Dogs: Juicy and always a fan favorite

Polish Sausages: Incredible grilled or in savory meals

Beef Fat: Render your own beef tallow for cooking or beauty

Meat Sticks: Seasoned to perfection

Beef Bones: Make nutrient rich bone broth

Jerky: Robust flavor and perfect texture

Ask About Specialty Cuts!
Want something we don't currently carry? Reach out, we just might be able to help!

The Alvord Difference:

Quality Ranch Raised Beef

At Alvord Beef Company, we believe that quality begins with respect for the land and the animals that graze upon it. Our cattle roam freely on natural range, ensuring a healthy and stress free life that translates into beef that is not only delicious but also naturally tender and flavorful.

Naturally Raised: Our calves are raised in Harney County at the base of the Steens Mountain and graze alongside the Alvord Desert, enjoying the unique climate and it's native grasses.

Grain Finish: We give our beef a meticulous grain finish. This special process enhances the flavor and ensures ample marbling for the juiciest cuts, every time.

Sustainable Practices: Our commitment to sustainability and ethical practices sets us apart, providing you with a wholesome beef experience that supports our planet.

Experience a unique quality only found when beef is raised in Oregon's Outback. It could be the dedication to sustainability, a sincere love for the land, or maybe it's in the water!

Our Legacy of Unparalleled Quality

Welcome to Alvord Beef Company, where the rugged spirit of the American West meets the unparalleled quality of premium, ranch-raised beef. Our story is deeply rooted in the heart of the Alvord Desert, Oregon, a land of vast open spaces and untamed beauty.

For over 50 years, spanning generations, the Davis Family has proudly owned and nurtured this historic ranch. We are more than just a place; it's a legacy built on hard work, a sincere love for the land, and dedication to raising exceptional cattle. We honor this tradition by upholding the highest standards of animal welfare and sustainable ranching practices, ensuring the health and vitality of our ecosystem for generations to come.

Ranch Raised: Our cattle are born and raised on our ranch, allowing us to maintain complete control over their care and well-being.

Quality You Can Taste: We deliver beef that is natural, marbled, flavorful, and free from artificial hormones and antibiotics.