

Bulk Grass Finished Beef from Diamond G Ranch

600	hanging weight	
360	packaged weight	
55.30%	ground	ground beef
16.60%	roasts	osso bucco, chuck, round, pikes, chuck arm, stew, oxtail
3.30%	bbq	short ribs, beef ribs, dyno ribs, brisket
1.50%	fajitas & flank & hanger	fajitas & flank & hanger
2.20%	organs	tongue, liver, heart
10.50%	steaks	sirloin, t-bone or strip & filet, ribeye
10.60%	bones & tallow	marrow bones and knuckle bones

We use two local processors:

- Legacy Meats in La Grange
- Smithville Food Lockers in Smithville

WHOLE CALF Cost:

- Hanging weight X \$6.00/lb (hanging weight is a dressed calf, hide head entrails removed)
- There is a \$750 deposit.
- You would fill out the cut sheet for the processor (we can fill it out for you if you'd prefer).
- We would give a 4 week notice of when your calf would be delivered to you, for you to prepare freezer space (1cubic foot holds ~30lbs of meat, so 12-14 cubic feet for a whole calf)
- We would coordinate with you a time for us to deliver to you, as well as balance due upon delivery (Hanging weight @ \$6.00/lb)
- Patties & Stew Meat are included up to 50 lbs total in combination. Additional is \$1/lb.
- * organs * see below
- Sausage smoked, fresh, summer, snack sticks, jerky and bulk available for additional cost, please inquire.

HALF CALF Cost:

- Hanging weight X \$6.50/lb (hanging weight is a dressed calf, hide head entrails removed)
- There is a \$500 deposit.
- You would fill out the cut sheet for the processor (we can fill it out for you if you'd prefer).
- We would give a 4 week notice of when your calf would be delivered to you, for you to prepare freezer space (1cubic foot holds ~30lbs of meat, so 6-8 cubic feet for a half calf)
- We would coordinate with you a time for us to deliver to you, as well as balance due upon delivery (1/2 the Hanging weight @ \$6.50/lb)
- Patties & Stew Meat are included up to 25 lbs total in combination. Additional is \$1/lb.
- * organs * see below
- Sausage smoked, fresh, summer, snack sticks, jerky and bulk available for additional cost, please inquire.

QUARTER CALF Cost:

- Hanging weight X \$7.00/lb (hanging weight is a dressed calf, hide head entrails removed)
- There is a \$250 deposit.
- You would fill out the cut sheet for the processor (we can fill it out for you if you'd prefer).
- We would give a 4 week notice of when your calf would be delivered to you, for you to prepare freezer space (1cubic foot holds ~30lbs of meat, so 3-5 cubic feet for a quarter calf)
- We would coordinate with you a time for us to deliver to you, as well as balance due upon delivery (1/4 the Hanging weight @ \$7.00/lb)
- Patties & Stew Meat are included up to 12 lbs total in combination. Additional is \$1/lb.
- * organs * see below
- Sausage smoked, fresh, summer, snack sticks, jerky and bulk available for additional cost, please inquire.

* Organs * - based on if you want them, and what size calf you have purchased, i.e. there's only one tongue if the ½ buyer wants the tongue they get precedence.