

Angus Beef

Information Sheet



How we do it

Our angus beef cattle are raised by us on our farm in Perkins, Georgia. They are grown from birth on pasture and hay, with supplemental minerals and nutrients from reputable suppliers as needed. The last ± 90 days prior to processing, the cattle are placed on a lean grain diet with plentiful pasture/hay to give the meat a good finish with nice marbling. From start to finish we believe in providing a healthy environment for the cattle and work very hard to produce a premium quality beef that you can trust.

Terminology

Live Weight – the weight of an animal prior to being processed

Hanging Weight – the weight of the animal after being field dressed but before it has been aged, cut, packaged, and frozen

Packaged Weight – the final weight of the meat once it has been cut and packaged

Expectations

	Average %s	800lb Animal	1,000lb Animal	1,200lb Animal
Live Weight	100%	800lbs	1,000lbs	1,200lbs
<u>Hanging Weight</u>	60-65%	480lbs-520lbs	600lbs – 650lbs	720lbs – 780lbs
Packaged Weight	40-45%	320lbs – 360lbs	400lbs – 450lbs	480lbs – 540lbs

Pricing

Our pricing is based on the *hanging weight* of the animal and includes the processing cost. The meat must be picked up during the designated time frame, if not additional storage fees may accrue.

Storage

We recommend having 1 cubic foot of cold storage space for every 30lbs of packaged meat. Please refer to www.foodsafety.gov for proper storage times and temperatures.

Angus Beef

Order Form



www.olcountryfarm.com

(864)313-7351 - sales@olcountryfarm.com

Current Prices:

Whole: \$6.50 per pound at hanging weight

Half: \$7.00 per pound at hanging weight

Expectations: Prices in chart below are based on purchasing a whole animal at \$6.50/lb. These prices are good through 30Nov24. Standard beef order does not come with organs, tongue, nor tallow. If any of those items are desired, they may be purchased at an additional cost.

	800lb Animal	1,000lb Animal	1,200lb Animal
Hanging Weight	480lbs – 520lbs	600lbs – 650lbs	720lbs – 780lbs
<u>Approximate Total</u>	\$3,120.00 -	\$3,900.00 -	\$4,680.00 -
<u>Cost</u>	\$3,380.00	\$4,225.00	\$5,070.00
Approximate Weight of Packaged Meat	320lbs – 360lbs	400lbs – 450lbs	480lbs – 540lbs

Paying

We require 50% payment at time of order placement with the remaining 50% due at pick up. Payments are to be made by check, card, or with cash. Meat must be picked up at the dates / locations mentioned below. A \$30/day fee is accrued for each day the meat is not picked up after the date listed below. If the meat is not picked up within seven (7) days, the order is void. No refunds will be given for orders not picked up per details above.

Order Information

Name: _____ Phone #: _____

Address: _____ City: _____ State: _____ Zip: _____

Desired Portion: (circle one) **WHOLE** **HALF**

Have you completed processors cut sheet? **YES** **NO**

Completed by Farm Staff

Live Weight of Animal Available: ± _____ Approximate Hanging Weight: ± _____

Desired Portion: (circle one) **WHOLE** **HALF** Hanging Weight for Invoicing: ± _____

Approximate Total Cost: ± _____ 50% Due: _____ Approx. Remaining Balance: ± _____

Pick Up Location: _____ Date: _____

Payment: Amount: _____ Date: _____ Type: **CASH** **CHECK** **CARD** **OTHER:** _____

Customer Signature: _____ Date: _____

Signature confirms agreement with the above terms and conditions.

OL' COUNTRY FARM LLC
1975 Mockingbird Road
Perkins, GA 30442
(864)313-7351
www.olcountryfarm.com
sales@olcountryfarm.com



Name: _____ Beef Slaughter Date: _____
Phone #: _____ Portion size (circle one): Whole Half Quarter
Farmer: _____ Tag # or Hanging Weight: _____

All cuts will be vacuum packaged. Ground beef will be in rolls. We do not guarantee the vacuum sealing of bone-in steaks. How to use this form:

For each cut, please select one option by circling or highlighting your choice. You may pick up to two choices on the round. Please ensure you make a selection for each cut. Any cuts without a selection will be cut at our discretion.

Roasts: Please mark a number of pounds you want each roast to be. 2 ½ - 3 lbs. is average. Roasts will be 1 per package. Brisket size will vary significantly based on the size of the beef.

Steaks: 3/4" is a standard thickness for steak. 1" thick steak is better for grilling. Please mark at the bottom what thickness you would like your steaks to be cut at and your preferred number of steaks per package. Flat iron steak, flank steak, and skirt steaks are whole muscles, so chosen steak thickness does not apply.

Ground: Please make only one package size selection.

Beef Quarters: If you are getting a quarter of a beef, we do a split quarter, meaning each quarter gets every other roast and every other steak. We require that quarters be cut with the same steak thickness, roast size and bone-in vs. boneless cuts. We may have to adjust your cut sheet to match with another quarter.

Some selections may vary. We will call you when your beef is ready for pick up. Standard beef order does not come with organs, tongue, nor tallow. If any of those items are desired, they may be purchased at an additional cost.

Section	Cut	Option #1	Option #2	Option #3
Chuck	Chuck Roast	All roasts	OR Best roasts, rest ground beef	OR All in ground beef
Chuck	Flat Iron Steak	Save steaks	OR Leave attached to chuck	
Chuck	Shoulder Roast	All roasts	OR Best roasts, rest ground beef	OR All in ground beef
Rib	Ribs	BBQ ribs	OR Trim out for ground beef	
Rib	Ribeye Steaks	Bone-In steaks	OR Boneless steaks	OR In ground beef
Rib	Tomahawk Ribeye Steak		Tomahawk – Will lesson Ribs & Ribeye Steak	
Shank	Soup Bones	Shank bone w/ meat	OR Trim out for ground beef	
Flank	Flank Steak	Save steak	OR In ground beef	
Skirt	Skirt Steak	Save steak	OR In ground beef	
Loin	Short Loin	T-Bone steaks	OR New York strips, tenderloin, & filets	OR In ground beef
Sirloin	Top Sirloin	Top sirloin steaks	OR In ground beef	
Sirloin	Sirloin Tip	Sirloin tip steaks	OR Sirloin tip roast	OR In ground beef
Brisket	Brisket	Whole	OR Cut in 1/2	OR In ground beef
Round	Round	Round steaks	AND/OR Cube steaks	
		Roasts	AND/OR In ground beef	AND/OR Cube steaks
Round	Rump Roast	Rump roast	OR In ground beef	
Other	Stew meat	Stew meat	OR In ground beef	
Other	Bones	Dog bones	OR Marrow bones	OR None
Ground	Ground Beef	1 lb. rolls	OR 2 lb. rolls	

Thickness of Steaks: _____ # Lg. Steaks per Pkg: _____ # Sm. Steaks per Pkg: _____

Roast Size: _____