

# 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  $\pm 90$  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***

	<b>Average %s</b>	<b>800lb Animal</b>	<b>1,000lb Animal</b>	<b>1,200lb Animal</b>
<b>Live Weight</b>	100%	800lbs	1,000lbs	1,200lbs
<b><u>Hanging Weight</u></b>	60-65%	480lbs- 520lbs	600lbs – 650lbs	720lbs – 780lbs
<b>Packaged Weight</b>	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](http://www.foodsafety.gov) for proper storage times and temperatures.

# Angus Beef

## Order Form



[www.olcountryfarm.com](http://www.olcountryfarm.com)  
(864)313-7351 - sales@olcountryfarm.com

### Current Prices:

**Whole:** \$5.50 per pound at hanging weight

**Half:** \$6.00 per pound at hanging weight

**Expectations:** Prices in chart below are based on purchasing a whole animal at \$5.50/lb. These prices are good through 31March24. 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
<b>Hanging Weight</b>	480lbs – 520lbs	600lbs – 650lbs	720lbs – 780lbs
<b>Approximate Total Cost</b>	\$2,640.00 - \$2,860.00	\$3,300.00 - \$3,575.00	\$3,960.00 - \$4,290.00
<b>Approximate Weight of Packaged Meat</b>	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	OR	Option # 2	OR	Option #3
Chuck	<b>Chuck Roast</b>	All roasts	OR	Best roasts, rest ground beef	OR	All in ground beef
Chuck	<b>Flat Iron Steak</b>	Save steaks	OR	Leave attached to chuck		
Chuck	<b>Shoulder Roast</b>	All roasts	OR	Best roasts, rest ground beef	OR	All in ground beef
Rib	<b>Ribs</b>	BBQ ribs	OR	Trim out for ground beef		
Rib	<b>Ribeye Steaks</b>	Bone-In steaks	OR	Boneless steaks	OR	In ground beef
Rib	<b>Tomahawk Ribeye Steak</b>			Tomahawk – Will lesson Ribs & Ribeye Steak		
Shank	<b>Soup Bones</b>	Shank bone w/ meat	OR	Trim out for ground beef		
Flank	<b>Flank Steak</b>	Save steak	OR	In ground beef		
Skirt	<b>Skirt Steak</b>	Save steak	OR	In ground beef		
Loin	<b>Short Loin</b>	T-Bone steaks	OR	New York strips, tenderloin, & filets	OR	In ground beef
Sirloin	<b>Top Sirloin</b>	Top sirloin steaks	OR	In ground beef		
Sirloin	<b>Sirloin Tip</b>	Sirloin tip steaks	OR	Sirloin tip roast	OR	In ground beef
Brisket	<b>Brisket</b>	Whole	OR	Cut in 1/2	OR	In ground beef
Round	<b>Round</b>	Round steaks	AND/OR	Cube steaks		
		Roasts	AND/OR	In ground beef	AND/OR	Cube steaks
Round	<b>Rump Roast</b>	Rump roast	OR	In ground beef		
Other	<b>Stew meat</b>	Stew meat	OR	In ground beef		
Other	<b>Bones</b>	Dog bones	OR	Marrow bones	OR	None
Ground	<b>Ground Beef</b>	1 lb. rolls	OR	2 lb. rolls		

Thickness of Steaks: \_\_\_\_\_ # Lg. Steaks per Pkg: \_\_\_\_\_ # Sm. Steaks per Pkg: \_\_\_\_\_

Roast Size: \_\_\_\_\_