

BETTER LIFE BEEF

FARM TO FAMILY

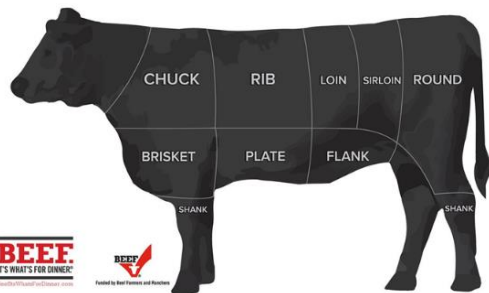
If you are concerned about how your beef is raised and where it is obtained, you should know about Diamond F Cattle Company. We are the choice for families who want to eat better.

Our intention is to provide quality, grass-fed, all-natural beef to your family at a reasonable price. At Diamond F we select Angus crossed cows that are pasture raised then Salad Bar finished which yield a lean yet flavorful and healthy meat for your family.

More and more people like to know where their meat comes from. You want a trusted source of protein, so you can feel good about what you are feeding your family. Let Diamond F Cattle Company be your source for beef.

CHOICE CUTS OF BEEF

The processor we use will butcher your beef into the most efficient cuts of meat that will include Steaks, Roasts, Ribs, Brisket, Ground and Stew Meat vacuum packaged for your freezer.



ESTIMATED SPECIFICATIONS

- **Live Weight: 850 lbs. +/-**
- **Hanging Weight: 470 lbs. +/-**
- **Beef Price: \$4.29 per lb.**
- **Processing Price: \$1.00 per lb.**
- **Estimated Total Cost:**
 - **Whole = \$2,250**
 - **Side = \$1,125**
 - **Quarter = \$650**
 - **Eighth = \$335**



Lawrenceburg, TN
dfcattleco@gmail.com
931-242-4759
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Freezer Beef Program

**Diamond F Cattle Company
Lawrenceburg, TN**

HOW THE FREEZER BEEF PROCESS WORKS

- 1) **CONTACT:**
 - Email - dfcattleco@gmail.com
 - Phone - (931) 242-4759.Once you have made contact, we will discuss the process in more detail and talk about the size, type, and cuts of meat you are interested in as well as approximate time-frame for delivery.
- 2) **ORDER DEPOSIT:** If you decide you want Diamond F to help you fill your freezer, we will complete an order form and request a non-refundable deposit based on your order.
 - Whole Beef = \$500 Deposit
 - Half Beef = \$250 Deposit
- 3) **SELECTION:** Once we have received your deposit, we will hand select a naturally raised grass-fed angus crossed calf to begin the finishing process. We source our cattle locally from reliable producers to ensure a quality calf for your freezer.
- 4) **FINISHING:** We bring the selected calf to our farm and begin the finishing process. We use a "Salad Bar" finishing process that provide our cattle an all-they-can-eat buffet of grasses, legumes, grains, and minerals which allow them to add weight and reach the desired finishing size (800-900 lbs.) for processing.
 - Grasses – fescue, rye, bermuda
 - Hay – fescue, rye, orchard grasses
 - Legumes – red and white clover
 - Grains – corn, oats, barley
 - Minerals – salt, kelp
- 5) **PROCESSING:** At the point your calf has reached its desired size we will deliver it to our preferred processing facility for slaughter. Once the cow has been dispatched the carcass will dry age for 14 days. During the aging time we will take the hanging weight (450-475 lbs. whole) from the processor and calculate your final invoice.
- 6) **DELIVERY:** Once your final bill is paid via cash, check, Pay Pal or Venmo, and your cow is ready for pickup, we will schedule a time to deliver your packaged beef to you.

❖ *Note that a side of beef will require 8 to 10 cubic feet of freezer space*

❖ *Salad Bar Beef by Joel Salatin*