

Dear Valued Customer,

We are pleased to announce that Blackstone Creek Ranch has premium grass-fed Black Angus beef available for purchase. Our beef is raised on lush pastures without the use of herbicides, antibiotics, or hormones, ensuring the highest quality and taste.

We offer half-sides and quarter-sides of beef throughout the year, and we have exciting updates to share. The sides of beef can vary in weight; whole hanging weight average is 600 - 800 pounds. Please contact us for our upcoming availability

- **Product:** Grass-fed Black Angus beef
- **Options:** Half-sides and quarter-sides
- **Price:** \$9 per pound, plus cut and

wrap

- **\*\*Whole Hanging Weights:\*\***

Approximately 600 - 800 pounds

- **\*\*Processing Locations:\*\*** Gunter Bros in Merville - **\*\*Cost Estimates:\*\***

- Half-side: Approximately \$2700 - \$3600, plus cut and wrap

- Quarter-side: Approximately \$1,350 to \$1,800, plus cut and wrap

- **\*\*Process time:\*\*** Up to 4 weeks for butchering completion

**\*\*What you get from a 1/4 side of beef:\*\*** The cuts vary depending on whether you order a front quarter or hind quarter:

- **\*\*Front Quarter:\*\***

- Bone in rib steaks, Ribeye steaks or cross rib

roasts, Chuck roasts or steaks, Stew

meat, Ground beef, Short ribs, Brisket, and Soup bones. Option for sausages and beef bacon

- **\*\*Hind Quarter:\*\***

- Porterhouse steaks, T-bone steaks, Sirloin

steaks, Round steaks or roasts, Sirloin tip roasts, Ground beef, and Stew meat, option for sausages.

Cut and wrap fees are billed directly through the butcher (Gunters). The basic cut and wrap fee is \$1.15 per pound, with additional costs for vacuum- sealed packaging, sausages, or smoked goods. The total cut and wrap cost typically ranges from \$200 to \$400+, depending on your preferences.

To reserve your side of beef or for any

questions you may have contact us:  
[blackstonecreekranch@gmail.com](mailto:blackstonecreekranch@gmail.com)

or call (250) 204-6779.

Thank you for choosing Blackstone  
Creek Ranch for your premium beef  
needs. We look forward to serving you!

Best regards,

Brianne Pallan

Blackstone Creek Ranch Sales