

BULK BEEF ORDER INFORMATION 2026



We are passionate about raising the most delicious, nutritious beef that nature can offer and we are excited to share it with you!

HOW THIS WORKS

STEP 1. ORDERING

The butcher season starts in June, once the grass is green.

Orders open in January and are secured with a deposit. Names are added to the schedule on a first come first serve basis, so the earlier you get your order in the earlier your beef will be ready; or you can choose available spots later in the season if that is your preference. In other words, the first orders made will get priority for the first beef available in late June or July. We harvest animals into late September or October. The list fills up quickly and we sell out every season!

To place an order please go to our website www.fishburnranch.com

STEP 2. PROCESSING

We will be in touch with you once your beef animal is slaughtered and hanging at the butcher shop. It is usually ready to be picked up 3 – 4 weeks after the slaughter date. Feel free to reach out at any time if you want an update.

Quarter beef orders are cut to a standard cutting order and are not customizable.

Half and whole beef orders are fully customizable and you will be sent a cutting order sheet to fill out and send to the butcher shop. They will contact you if they have any questions.

Extras like jerky, sausage, or vacuum packaging are available for a fee.

STEP 3. PICK-UP/DELIVERY

We offer delivery to a predetermined drop-off location in Calgary regularly throughout the season. If the Calgary drop location is not suitable for you, you can arrange a pickup time with the butcher shop. A discount of \$25/quarter beef will be applied to all orders picked up in person.

The beef will come cut, wrapped in butcher paper, frozen, and in cardboard boxes.

The total cost is calculated based on each specific carcass weight and the balance is due the day before you receive your meat. We are getting set up to allow credit card this year but the preferred payment method is E-TRANSFER.

This is a critical point in the process as we are handling a valuable, perishable product, summer schedules are full, and freezer space is limited. We encourage extra communication and we will try to be understanding of your busy lives and ask that you do the same. Please reach out at any time if you have questions or just feel its time for an update. No such thing as a dumb question!

Organizing the butcher schedule is complex and it is sometimes difficult to give an accurate timeline very far in advance but we will do our best!

SO, QUARTER, HALF, or WHOLE?

	POUNDS OF PACKAGED BEEF	TOTAL PRICE
WHOLE	410	\$6650
HALF	205	\$3410
QUARTER	100	\$1750

*Approximate prices and weights based on a 675 pound carcass weight.

WHOLE BEEF.

Approximately 410 pounds of 100% grass- fed and finished beef. Raised on regeneratively managed pastures for maximum flavor and nutrition.

Cut to your preferred cutting order. Priced at \$9.85 per pound of the HANGING CARCASS WEIGHT, which is taken before it is broken down into cuts.

SAMPLE CUT LIST

Ground beef - 175 pounds

Steaks including; tenderloin, New York strip, sirloin, and rib – 65 pounds

Roasts including; cross-rib, chuck, sirloin tip, inside round – 95 pounds

Additional cuts; brisket, stew meat, short ribs, soup bones, organs– 75 pounds

Each specific carcass and cutting order will have variations. These numbers are given to give you a ballpark idea of the cut breakdown.

HALF BEEF.

Approximately 205 pounds of 100% grass- fed and finished beef. Raised on regeneratively managed pastures for maximum flavor and nutrition.

Cut to your preferred cutting order. Priced at \$10.10 per pound of the HANGING CARCASS WEIGHT, which is taken before it is broken down into cuts.

SAMPLE CUT LIST

Ground beef - 88 pounds

Steaks including; tenderloin, New York strip, sirloin, and rib – 32 pounds

Roasts including; cross-rib, chuck, sirloin tip, inside round – 48 pounds

Additional cuts; brisket, stew meat, short ribs, soup bones, organs– 37 pounds

Each specific carcass and cutting order will have variations. These numbers are given to give you a ballpark idea of the cut breakdown.

QUARTER BEEF.

Approximately 100 pounds of 100% grass- fed and finished beef. Raised on regeneratively managed pastures for maximum flavor and nutrition.

Cut to our Standard Cutting Order, not customizable. Priced at \$10.35 per pound of the HANGING CARCASS WEIGHT, which is taken before it is broken down into cuts.

SAMPLE CUT LIST

Ground beef - 44 pounds

Steaks including; tenderloin, New York strip, sirloin, and rib – 16 pounds

Roasts including; cross-rib, chuck, sirloin tip, inside round – 24 pounds

Additional cuts; brisket, stew meat, short ribs, soup bones, organs– 18 pounds

Each specific carcass and cutting order will have variations. These numbers are given to give you a ballpark idea of the cut breakdown.

We have tried to address the most common questions with the information above. This can be a confusing topic and we welcome any questions or feedback.

We recognize that you can buy beef cheaper somewhere else and we truly appreciate your interest in what we are doing. We are convinced that there is real, but unrealized value in the rich nutritional profile that comes with beef raised with healthy soil and holistic management in mind.

We also want to offer you the value of connection to the land where your food comes from. All beef customers are welcome at any time and we even offer free camping opportunities. We love to see you and your families out here and would be thrilled to show you around.

Give us a call or send a message or email if you want to connect or ask any questions.

Casey & Jaclyn & Kit

403-627-9887
@fishburnranch

casey@fishburnranch.com
www.fishburnranch.com