



BULK BEEF ORDERS

Howdy, so you're interested in ordering a bunch of beef? Hopefully we can answer some of your questions here.

- You can order bulk in either quarter, half, or whole beef portions
- Price is \$5.50 per pound of the hanging weight. This is what the carcass weighs before the butcher divides it into cuts.
- This price includes all regular cutting and wrapping fees, extras such as smoking or jerky are an additional cost.
- We will take a deposit up front in order to secure your beef on the butcher schedule. The balance will be due upon pickup.



ORDER SIZE	PACKAGED MEAT	DEPOSIT	APPROXIMATE TOTAL
quarter	90-110 pounds	\$200	\$965
half	200-230 pounds	\$400	\$1925
whole	410-450 pounds	\$800	\$3850

*these numbers are approximate every animal is different.

- Beef comes frozen and wrapped in brown butcher paper.
- A quarter beef takes up 3-4 cubic feet in a freezer.
- whole and Half orders are fully customize-able. The butcher will talk to you directly about the best way to cut your beef.
- Quarters will be cut to the Fishburn Standard cutting order. This allows a mix of cuts from...



the entire cow instead of being limited to a front or back quarter. It includes; a variety of the top end steaks, a good selection of roasts, lots of lean ground beef, some stew meat, and soup bones.

- The butcher date is the day we take the animal in. The carcass then hangs for 21 days before it is cut up. BEEF WILL BE AVAILABLE APPROXIMTLY 4 WEEKS AFTER THE BUTCHER DAY.

- We can deliver to drop sites in Lethbridge and Calgary or you can drive out and get the beef yourself. We'd love to have you visit the ranch!

So hopefully this was helpful. We know it can be quite a confusing topic, so we would be happy to discuss it further on the phone or through email. Have an awesome day!

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