



BULK BEEF ORDERS

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

- You can order bulk in either quarter, half, or whole beef portions.
- UPDATED PRICING...the price of everything went up, ours did too. We've done some things with our bulk pricing that hopefully will be of some value to you.
- GO BIG. The bigger your order, the better the price per pound, so banding together with friends or neighbors to get a whole(\$6.00) or half(\$6.25) is a better deal than buying individual quarters(\$6.50). These prices are per pound of the hanging weight.
- COME GET IT. We will give you \$100 off if you pick up your order yourself from the butcher shop or the ranch.
- FREE CAMPING. We want to offer each of our bulk customers a free camping opportunity on one of the designated locations on the ranch. These are undeveloped spots and there are lots of variables throughout the summer, but it's free, available, private, and a chance to experience life on the ranch! If you're interested let us know, obviously if this is wildly popular we may be in over our heads with managing it all!



Fishburn Ranch

SIZE & PRICE	PACKAGED MEAT	DEPOSIT	APPROXIMATE TOTAL
Quarter \$6.50/lb	90-110 pounds	\$200	\$1220
Half \$6.25/lb	200-230 pounds	\$400	\$2340
Whole \$6.00/lb	410-450 pounds	\$800	\$4500

*prices are approximate, based on a 750 pound carcass.

- Our prices include 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.
- Beef comes frozen and wrapped in brown butcher paper.
- A quarter beef takes up approximately 4 cubic feet in a freezer.
- Whole and Half orders are fully customizable. The butcher will talk to you directly about the best way to cut your beef. You can also use our Fishburn Standard cutting order to keep it simple.



- 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!

Hopefully this was helpful. We know it can be 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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