



Semi-Custom Quarter Order Information

Thanks for ordering a Quarter from Trail's End Beef. The butchering season begins in July and runs through October. Our Quarters are semi-custom. This means that you get to choose one of two options for how your beef is cut. Quarters are "mixed"; you are getting a split side of beef, exactly half of a half of a slow grown, grassfed and grass-finished beef.

Read over options #1 and #2 below and then submit your order. Remember that the weights and amounts listed are *approximate* and will vary according to the weight and size of the specific animal that your Quarter comes from. The numbers in these lists are based on an average 185lb wet hanging weight. Our Quarters range from 150lb to over 240lb. Beef yield is approximately 60% of the wet hanging weight. Shrinkage occurs from dry aging and trimming the beef. Thus, a 185lb wet hanging weight Quarter will provide approximately 110lbs of beef-- cut, labelled, and neatly brown wrapped for your freezer.

If you have a **beef size preference** please let us know and we will do our best to accommodate. Typically our larger beef are processed earlier in the year and the smaller beef later in the year. Age, breed, finish are the same, the difference in frame size gives our customers more options.

Fill out the Order Form. Send in your deposit.

A \$200 deposit holds your order. Cheques are payable to **Trail's End Beef**, Box 1444 Nanton, Alberta T0L 1R0. Or through e-transfer to tylerandrachel@trailsendbeef.com. You will be sent confirmation when your order and deposit are received. Please make note of the processing and delivery date provided at that time.

Decide if you want offal meats and soup bones with your order. Please note that there is a small *additional charge* for each item. They are NOT included in the wet hanging weight.

The Beef price is \$4.95/lb, based on wet carcass weight (ranging from 150-240lbs). Remember, the packaged weight will be approximately 60% of the wet hanging weight. An average Quarter will be roughly \$1000 in total (including beef, butchering, and delivery).

Butchering fees will come on your invoice and be payable through Trail's End. This means you only make one payment. **Ranch processing fees** are \$15 per Quarter. **Butchering fees** are \$1.15/lb wet hanging weight.

Balance is due when we receive the wet carcass weight from the butcher. Your invoice will come via email.

Delivery to a central pick-up location in Calgary is included in your order. Or come and visit the ranch on delivery day! Alternately, you may pick up your beef at Prairie Meats in Coaldale.

Thanks again for supporting sustainable, local agriculture. We feel privileged to be "your ranchers." Always let us know if you have any questions, we value your feedback.

~Tyler and Rachel Herbert



Quarter Order Form 2020

Name _____ Date _____

Home # _____ Cell # _____

Address _____ Postal Code _____

Email Address _____ How did you find us? _____

Preferences (earlier or later in the season) (smaller or larger beef) (butcher or ranch or delivery pick up)

#1 Butcher's Balance*

A standard mix of steaks, roasts, and ground

2 x 3.5-4.5lb bone-in Blade roasts
3 packs Stew meat
1 x 3-4lb rolled Brisket roast
1 x 3lb Cross Rib roasts
1 x 3lb Prime Rib roast
3-4 bone-in Rib steaks
3.5 lb Short Rib strips
4 T-Bone steaks
3 bone-in Striploin steaks
1 pack Tenderloin Filet (2 per pack)
6-8 Top Sirloin steaks
1 x 3.5-4.5lb Sirloin Tip roast
1x 3-4lb Inside Round roast
1 x 3.5-4.5lb Outside Round roast
3-4lb Meaty Shank Bones
5-6 Round Steaks
35-40lb Ground Beef

#2 Barbeque Bounty*

An abundance of steak

2 x 3.5-4.5lb bone-in Blade roasts
1x 3-4lb rolled Brisket roast
7-8 bone-in Rib steak
3.5 lb Short Rib strips
4 T-Bone steaks
3 bone-in Striploin steaks
6-8 Top Sirloin steaks
1 pack Tenderloin Filet (2 per pack)
1x 3.5-4.5lb Sirloin Tip Roast
1x 3.5-4.5lb Inside Round roast
6 packs of 2 Minute steaks
3 packs Stir Fry Strips
3 packs Kabobs/Stew
40-45lb Ground Beef

*steaks come one per pack, cut one inch thick *ground comes in one pound bags *approx. amounts

Soup Bones: 2 5lb bags (\$5/bag) ____ **Suet** 1 4lb bag (\$15) ____

Offal Meat: Whole Heart (\$10) _ Whole Kidney (\$5) _ Half Liver sliced (\$15) _ Tongue (\$10) __ Oxtail (\$8)_

None ____

*Only the standard amounts indicated come with a Quarter. Order additional offal meat and bones at retail price.

Office Use Date _____ CCIA _____ Tag # _____ Shop # _____ Weight _____ Total _____ Deposit _____

