



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 from two options for how your beef is cut. We offer mixed Quarters, your order comes from a Side of beef divided into two equal parts.

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 wet hanging weight. Packaged 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. If you have a preference for more or less beef, please let us know and we will do our best to accommodate a larger or smaller Quarter. Your beef comes cut, brown-wrapped, frozen, labelled, and boxed.

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 details and a receipt when your order and deposit are received. **Please make note of the processing and delivery date provided at that time.**

Select offal and soup bones. Note that there is a small charge for each item. They are NOT included in the wet hanging weight. One of each item indicated on the order form is available with your Quarter. Additional offal and soup bones are available at retail price by request.

Beef price is \$5.95/lb, based on wet hanging weight (ranging from 150-240lbs). **Ranch processing fees** are \$20 per Quarter. This covers the additional administrative work for a Quarter compared to a Side.

Butchering fees are \$1.27/lb wet hanging weight. Butchering fees will appear on your invoice, payable to Trail's End. This means **you only make one payment**. The balance is due when we receive the wet carcass weight from the butcher. Your invoice will come via email on, or shortly after, your scheduled processing date.

Delivery on a specific date to a central pick-up location in Calgary is included in your order. Or we welcome you to pick up from the ranch on delivery day. Alternately, you may pick up your beef at Prairie Meats in Coaldale. **Take note of your dates when your order/deposit is confirmed.** These dates are firm and booked months in advance. Thank you for planning accordingly!



Quarter Order Form 2023

Name _____ Date _____

Phone # _____ Address _____

Email Address _____ How did you find us? _____

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

#1 Butcher's Balance*

A standard mix of steaks, roasts, and ground

- 2 x 3-4lb bone-in Blade roasts
- 3 packs Stew meat
- 1 x 3-4lb rolled Brisket roast
- 1 x 3-4lb Cross Rib roasts
- 1 x 3-4lb Prime Rib roast
- 3-4 bone-in Rib steaks
- 3-4 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 3-4 lb Sirloin Tip roast
- 1 x 3-4lb Inside Round roast
- 1 x 3-4lb Outside Round roast
- 3-4lb Meaty Shank Bones
- 35-40lb Ground Beef

#2 Barbeque Bounty*

An abundance of steak

- 2 x 3-4lb bone-in Blade roasts
- 1x 3-4lb rolled Brisket roast
- 7-8 bone-in Rib steak
- 3-4 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 3-4lb Sirloin Tip Roast
- 1x 3-4lb Inside Round roast
- 6 packs of 2 Minute steaks
- 3 packs Stir Fry Strips
- 3 packs Kabobs/Stew
- 5-6 Round Steaks
- 40-45lb Ground Beef

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

Offal and Soup Bones: Soup Bones 2 x 5lb bags (\$5/bag) _____ Suet 1 4lb bag (\$20) _____

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

None _____

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