**Broken Horn D Ranch**

**928-708-9385**

[**www.BHDRanch.com**](http://www.BHDRanch.com)

**A QUICK LOOK AT CUSTOM PROCESSING**

**“What does the meat taste like?”** All grass fed beef is leaner and usually drier than its grain fed counterpart, so if you have never tasted grass fed Criollo beef, we recommend you try a few individual cuts before purchasing a whole animal.

**“How much meat will I get?”**  Criollo or Corriente cattle are a smaller, lighter framed animal typically processed around 24 months of age, when they will weigh between 650 to 840 pounds on the hoof.

WHOLE animal, 250 to 280 lbs. of meat

HALF, 125 to 140 lbs. of meat

( A whole animal fits in our 16 cubic foot, typical upright freezer. )

**“What does it cost?**  If you have never done custom processing, we highly recommend our Standard Cuts Package which will give you the best steaks, roasts and ground beef. See the reverse side for the Standard Cuts Package.

Example: 742 lb. live animal

Hanging weight of 397 pounds at $5.60 per pound = $2,223.20, for a Whole animal.

Weight of meat back to customer = 261.55 pounds, at $8.50 per pound (69% yield)

If you purchased the same cuts individually, you would spend $ 2,769.47.

**You save $546.27, or 24 % by buying your grass fed Criollo beef on the hoof!**

**“How many steaks will I have?”** Typically, with our Standard Cuts Package, which is the best steaks and roasts, you’ll end up with approximately 19% steaks, 18% roasts and 63% ground and other cuts.

**“How is the meat processed?”** At slaughter time, the meat is hung and dry aged about 14 days at Perkinsville Meat Processing. It is then cut to your specifications, double wrapped and labeled and placed in freezer storage.

**“I want to purchase a whole beef! Now what?”** We’ll select an animal and deliver it to Perkinsville Meat Processing in Chino Valley, AZ and handle all the necessary inspections & transfer paperwork for you. We’ll notify you of the weight and the amount you owe us. We’ll also notify you when your meat is ready. You may pick up your meat at Perkinsville Processing or we can arrange special delivery for you, at a nominal fee.

**Whole Beef: $5.60 per lb. on the hanging weight, 250-280 lbs. meat back. Approx. $2,200.00**

**Half Side: $5.60 per lb. on the hanging weight, 125-140 lbs. meat back. Approx. $1,100.00**