**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 24-30 months of age, when they will weigh between 650 to 840 pounds on the hoof.

 WHOLE animal, 250 to 300 lbs. of meat

 HALF, 125 to 150 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:

 Hanging weight of 450 pounds at $6.25 per pound = $2,812.50 for a Whole Animal.

 After processing, the total weight of meat back to customer is approximately 310 lbs. (69% yield)

 This translates to approximately $9.07 per pound for all the beef you put in your freezer!

**You save 16 % 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?”** You fill out our Beef Reservation Form and make a $100 deposit to secure your purchase. 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 hanging weight and the amount you owe us. We’ll also notify you when your meat is ready and provide a Pickup Form that you will present to Perkinsville Meat Processing when you pick up your beef, so they will know which boxes of beef are yours.

**Whole Beef: $6.25 per lb. on the hanging weight, 250-300 lbs. meat back. Approx. $2,812.00**

**Half Side: $6.25 per lb. on the hanging weight, 125-150 lbs. meat back. Approx. $1,406.00**

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Prescott, AZ

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**Whole Beef Standard Cuts Package**

4 Cross Rib Roasts

8-12 Chuck Roasts (bone in)

4-6 Bottom Round Roasts

2-4 Sirloin Tip Roasts

2 Brisket

2 Tri Tip Roasts

2 Flank Steaks

4 Skirt Steaks

4 packages Round Steaks

4 London Broil OR 4-6 Top Round Roasts

4-6 packages Sirloin Steaks (bone in)

8-10 packages Rib Steaks (bone in)

6-8 packages New York Steaks (bone in)

4-6 packages T-Bone Steaks (bone in)

2-4 packages Porterhouse Steaks (bone in)

4 packages Tenderloin Steaks (filet)

8 packages Shank Cross Cut

8 packages Stew Meat

8 packages Short Ribs

Approx. 48 packages *Ground Beef* in 1.5 pound packs.

(Can also have patties, sausage made from the ground at an extra cost.)

Cuts are boneless, except where indicated.

Steaks are cut 1”thick, filets 2”thick, packaged 2 / package.

A Whole Beef yields approximately 250-300 pounds of meat. Number of packages of each cut will vary, depending upon the weight of the animal.

For a **HALF SIDE**, divide the number of packages above in half.