



Hickory Hill Ranch Beef Ordering Guide

We're excited that you're interested in buying the beef that we put so much work into raising! We enjoy eating our beef and are sure that you will as well. The following sections should give you all the information you need to get started.

Q. What is the process to reserve and obtain Hickory Hill Ranch - All Natural Freezer Beef?

- (1) Contact us at sales@hickoryhillranch.com or 937-430-9464
- (2) Send a deposit to secure your half (½), or whole steer. Non-refundable deposit = \$150 per quarter.
- (3) We'll send you a post card confirming your order and the estimated date that your beef will be ready
- (4) Review the cut list and decide how you want your beef processed. You'll provide the cut list when we drop off the steer at the butcher. If you do not know what you want or have never done it before, the butcher can walk you through it.
- (5) We transport your steer to the butcher shop when it's ready.
- (6) We contact you with the actual hanging weight and bill you for the balance of the beef's cost less your original deposit.
- (7) When your meat is ready you'll pick it up and pay the butcher's processing fee.
- (8) ENJOY! Please send us your feedback and photos.

If you have ANY further questions, please feel free to contact us. We're happy to help!

Q. How much freezer space will I need?

A. Depends on the size of your animal, how you package the meat, freezer configuration, and how much you can fit into a small space. Generally, one cubic foot of freezer space will hold 35-40 pounds of packaged meat.

- Quarter (about ~90 pounds take-home meat): 3 cubic feet
- Half (about ~180 pounds take-home meat): 5 cubic feet
- Whole (about ~400 pounds take-home meat): 10 cubic feet

Q. What will my approximate total cost be?

A. Price is hanging weight x price / lb. + butcher's processing fee.

(Price subject to change. Won't go any higher. Hope we can go lower again.)

ESTIMATED COST BREAKDOWN FOR HALF (½) BEEF:

On average, a half weighs 300 lbs. hanging weight.

We charge \$4.40 / lb. hanging weight for half beef: $300 \times 4.40 = \$1,320$

Plus, butcher's fee that you'll pay the butcher directly, cost varies depending on the options you choose but generally starts around \$300.

Approximate total for half beef = \$1,620

ESTIMATED COST BREAKDOWN FOR WHOLE BEEF:

On average, a whole weighs 600 lbs. hanging weight.

We charge \$4.20 / lb. hanging weight for whole beef: $600 \times 4.20 = \$2,520$

Plus, butcher's fee that you'll pay the butcher directly, cost varies depending on the options you choose but generally starts around \$600.

Approximate total for whole beef = \$3,120

Q. What does "hanging weight" mean?

A. Hanging weight is how much the carcass weighs after it is skinned and the head and internal organs are removed. This is usually about 62 percent of the live weight of the animal, and what most private beef sellers base their per-pound cost on.

Q. How long does the meat hang?

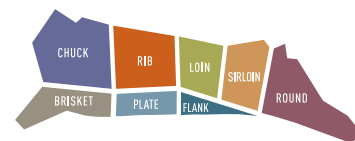
A. The beef carcass hangs and ages about 14 days, which tenderizes and develops flavor in the meat.

Q. Can I choose how I would like the meat cut?

A. Half or a whole beef orders are fully customized to your specifications. Since quarters are actually split halves, generally that half of the animal is processed the same way.

Beef Cuts

AND RECOMMENDED
COOKING METHODS



CHUCK		RIB	LOIN	SIRLOIN	ROUND	OTHER	
<div>Blade Chuck Roast</div> <div></div>	<div>Cross Rib Chuck Roast</div> <div></div>	<div>Ribeye Roast, Bone-In</div> <div></div>	<div>Porterhouse Steak</div> <div></div>	<div>Top Sirloin Steak LEAN</div> <div></div>	<div>Top Round Steak* LEAN</div> <div></div>	<div>Kabobs*</div> <div></div>	
<div>Blade Chuck Steak*</div> <div></div>	<div>Shoulder Roast LEAN</div> <div></div>	<div>Ribeye Steak, Bone-In</div> <div></div>	<div>T-Bone Steak LEAN</div> <div></div>	<div>Sirloin Steak</div> <div></div>	<div>Bottom Round Roast LEAN</div> <div></div>	<div>Strips</div> <div></div>	
<div>7-Bone Chuck Roast</div> <div></div>	<div>Shoulder Steak* LEAN</div> <div></div>	<div>Back Ribs</div> <div></div>	<div>Strip Steak, Bone-In LEAN</div> <div></div>	<div>Top Sirloin Petite Roast LEAN</div> <div></div>	<div>Bottom Round Steak* LEAN</div> <div></div>	<div>Cubed Steak</div> <div></div>	
<div>Chuck Center Roast</div> <div></div>	<div>Ranch Steak LEAN</div> <div></div>	<div>Ribeye Roast, Boneless</div> <div></div>	<div>Strip Steak, Boneless LEAN</div> <div></div>	<div>Top Sirloin Filet LEAN</div> <div></div>	<div>Bottom Round Rump Roast LEAN</div> <div></div>	<div>Stew Meat</div> <div></div>	
<div>Chuck Center Steak*</div> <div></div>	<div>Flat Iron Steak</div> <div></div>	<div>Ribeye Steak, Boneless</div> <div></div>	<div>Strip Petite Roast LEAN</div> <div></div>	<div>Coulotte Roast</div> <div></div>	<div>Eye of Round Roast LEAN</div> <div></div>	<div>Shank Cross Cut LEAN</div> <div></div>	
<div>Denver Steak</div> <div></div>	<div>Top Blade Steak</div> <div></div>	<div>Ribeye Cap Steak</div> <div></div>	<div>Strip Filet LEAN</div> <div></div>	<div>Tri-Tip Roast LEAN</div> <div></div>	<div>Eye of Round Steak* LEAN</div> <div></div>	<div>Ground Beef and Ground Beef Patties</div> <div></div>	
<div>Chuck Eye Roast LEAN</div> <div></div>	<div>Petite Tender Roast LEAN</div> <div></div>	<div>Ribeye Petite Roast LEAN</div> <div></div>	<div>Tenderloin Roast LEAN</div> <div></div>	<div>Tri-Tip Steak LEAN</div> <div></div>			
<div>Chuck Eye Steak</div> <div></div>	<div>Petite Tender Medallions LEAN</div> <div></div>	<div>Ribeye Filet LEAN</div> <div></div>	<div>Tenderloin Filet LEAN</div> <div></div>	<div>Petite Sirloin Steak</div> <div></div>	<div>Brisket Flat LEAN</div> <div></div>	<div>Skirt Steak*</div> <div></div>	
<div>Country-Style Ribs</div> <div></div>	<div>Short Ribs, Bone-In</div> <div></div>			<div>Sirloin Bavette*</div> <div></div>	<div>Brisket Point</div> <div></div>	<div>Flank Steak* LEAN</div> <div></div>	
<div></div> <div>IT'S WHAT'S FOR DINNER.</div> <div>Funded by the Beef Checkoff.</div>		<div>KEY TO RECOMMENDED COOKING METHODS</div> <div><div> GRILL OR BROIL</div><div> SLOW COOKING</div><div> STIR-FRY</div><div> ROAST</div><div> SKILLET</div><div> SKILLET-TO-OVEN</div></div> <div>* MARINATE BEFORE COOKING FOR BEST RESULTS</div>					
		<div>LEAN These cuts meet the government guidelines for lean, based on cooked servings, visible fat trimmed.</div>					
					<div>BRISKET</div>	<div>PLATE & FLANK</div>	
						<div>Short Ribs, Bone-In*</div> <div></div>	

All lean beef cuts have less than 10 grams of total fat, 4.5 grams or less of saturated fat and less than 95 milligrams of cholesterol per 3 1/2-oz serving. Based on cooked servings, visible fat trimmed.

___ CALLED ___ SCANNED ___ BOXES ___ DATE COMPLETED
SAVE BONES/FAT TRIMMINGS \$100/WHOLE ___

GRAND TOTAL _____
CCM BEEF @ \$4.20lb DEPOSIT PAID _____

CEDAR CREEK MEATS

NAME _____

KILL DATE _____

NOTES:

PHONE _____

PRODUCER _____

HANG WEIGHT _____ FRONT/HIND 1/4 _____ MIXED 1/4 _____ HALF _____ WHOLE _____

NO. PACKAGES EXTRA FEE **BEEF** THICK AMT/PKG TOTAL

		ARM ROAST					
		CHUCK ROAST					
		BRISKET					
		SOUP BONES (SHANK)					
		BONE-IN RIBEYE					
		BONELESS RIBEYE	CHOOSE 1				
		DELMONICO					
		SKIRT STEAK					
		SHORT RIBS					
		BOILING BEEF					
		FLANK STEAK					
		T-BONES	CHOOSE 1				
	\$20/WHOLE	NY STRIP & FILET					
		SIRLOIN STEAK					
		RUMP ROAST					
	\$20/WHL SLICED	ROUND STEAK					
	\$8/WHOLE	CUBED ROUND (lg.)	CHOOSE 1				
	\$8/WHOLE	CUBE STEAK (sm.)					
	\$.50/LB.	STEW MEAT*					
		GROUND BEEF					
	\$.50/LB.	PATTIES					
		TONGUE	TAIL	HEART	LIVER		
		DOG BONES	SM	MED	LG		
			SINGLE PKG FEE:	\$60/WHOLE			
BUTCHER FEE	\$100/WHOLE						
PROCESSING	\$.95/LB.						
VAC PACK	\$.50/LB.						
ALL BURGER COWS & *STEW MEAT OVER 20LBS		\$100/WHOLE					

\$5.00/Per Day Will Be Charged After Two Weeks Of Being Notified That Meat Is Ready. After 90 Days Meat Will Be Donated!