

Freezer Beef Information



So you are interested in purchasing some freezer beef from Food Raised Right but you are a little unclear about the process. At Food Raised Right, we are here to simplify the process as much as possible.

First, a little bit about our farm.

Our beef is all natural in that was given no antibiotics, hormones or animal by-products in it's feed. Everything we sell was raised on our farm from conception so we know everything that ever goes into all of our cattle. The beef is all Angus type cattle and are harvested and processed at a USDA inspected facility. They will go through a dry ageing process (think Rocky beating up the beef in the cooler) before they are cut to your specifications.

Now, for the process.

We make appointments for the entire year in the spring. Once you decide you want to put the best beef you can find in your freezer, you give me a call, text, email or messenger. You tell me around what time of year you want your freezer beef and we will try to accommodate that as close as we can.

We will drop off the beef to the USDA Processor on their assigned date, they will be harvested and we will receive the hanging weight of the animal. Hanging weights are the weights once skin, organs and head have been removed and range from 600-850lb (average around 730). This weight is important because this is the weight that you will be charged on. It is important to note that this is not the total weight of product you will receive back. The weight of product received will vary based on water that comes out during the dry aging process and your choice of cuts (the more bones in your cuts, the more weight you'll get back).

Cost of the beef:

Once I get the hanging weight I will email you an invoice. For an example, let's assume your beef weighed 700lbs and you are getting a ¼ beef:

$$700\text{Lb} / 4 \text{ (quarter beef)} = 175\text{Lb}$$

$$175\text{Lb} \times \$2.70 \text{ (price per pound)} = \$472.50$$

Included with your emailed invoice is the processor's contact information and what is called the "Cut Sheet". This is what the processor will need filled out when you call to tell them how you want your beef cut. Things to consider when you call are; How many steaks you want per package, if you want lesser valued cuts such as round steaks back as steaks or as ground beef, how much (if any) of your ground beef you want pattied in burgers or thickness of steaks. This is a much easier job than it sounds and the processor is used to walking new customers through this step.

After the beef has hung for about 2 weeks, they will cut it to your specifications, vacuum pack it and freeze it. Once it is frozen they will call you to tell you it is ready for you to pick it up. When you get your beef you will be responsible for paying the processor for the processing.

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Cost of processing:

The cost of processing can get a little confusing for new customers. This is the amount that you owe to the processor for their work. First, there is a harvest fee. The fee is \$70 per animal (\$35/half, \$25/quarter). They also charge on the hanging weight a fee of \$0.65. For example on the same beef from before,

$$\begin{array}{r} \$25 \text{ Harvest fee} \\ + \\ 175\text{lb} \times \$0.65 = \$138.75 \end{array}$$

They also charge extra for anything beyond cutting and grinding, such as making cube steaks or patting. Let's assume that you will want 20Lb of your ground beef back as burgers.

$$20\text{Lb} \times \$0.050 = \$10$$

Your total cost will be (on this example)

$$\$472.50 \text{ (FRR)} + \$138.75 \text{ (harvest \& standard processing)} + \$10.00 \text{ (additional processing)} = \$621.25$$

For this cost you can expect about 65% of the hanging weight (114Lb in this example) at pickup. That gives you all this great beef for less than \$5.50/lb (for steaks, ground, roast, etc.)!

10 steps to make you a freezer beef superstar:

1. You tell me when you want your beef delivered.
2. I deliver the beef to the USDA inspected processor.
3. Processor gives me the hanging weight and I email you an invoice with a "Cut Sheet" and **you** call the processor.
4. The carcass hangs for about 2 weeks.
5. The processor cuts, grinds, vacuum packs and freezes your beef.
6. The processor calls you when it is ready to be picked up.
7. You pay them for their work when you pick it up. Bring coolers.
8. Put the beef into a deep freeze at home
9. Cook.
10. Enjoy.

Additional notes:

1. Price per pound to FRR is \$0.05 less for a half and another \$0.05 less for a whole beef.
2. We will be offering online bill pay this year (you'll pay us prior to picking up your beef).
3. We will also be **offering a 3% discount for cash or check payments.**
4. If you want a half or quarter, you do not need to find someone else to split the beef with, we will do that.

Happy Trails,

Food Raised Right

& the Furbees

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Furbee Family Farm