

FLYING B BAR RANCH

Certified Grassfed Beef

Our Standard Butcher Package

Included in all Eighth Beef and Quarter Beef Packages, Available and often selected by our custom customers for Half and Whole Beef Packages

	570 LBS. Average hanging weight \$4.95 per hanging lb.	285 LBS. Average hanging weight \$5.15 per hanging lb.	142.5 LBS. Average hanging weight \$5.25 per hanging lb.	71.25 LBS. Average hanging weight \$5.40 per hanging lb.
CUTS	WHOLE	HALF	QUARTER	EIGHTH
T-BONES	Your choice	Your choice	5-6 PCS	2-3 PCS
SIRLOIN STEAKS	Your choice	Your choice	3 PCS	2 PCS
ROUND STEAKS	Your choice	Your choice	3-4 PCS	2 PCS
SIRLOIN TIP STEAKS	Your choice	Your choice	3 PCS	2 PCS
RIBEYE STEAKS	Your choice	Your choice	5-6 PCS	2-3 PCS
BEEF ROASTS	Your choice	Your choice	6 PCS	3 PCS
SHORT RIBS	Your choice	Your choice	3-4 PCS	1-2 PCS
SOUP BONES	Your choice	Your choice	1 PCS	1 PCS
STEW MEAT	Your choice	Your choice	3 PKGS	1 PKGS
GROUND BEEF	Your choice	Your choice	30 PKGS	15 PKGS
(1 LB. PKGS.)				
DEPOSIT AMOUNT	\$800	\$400	\$200	\$100
BEEF PRICE	\$2821.50	\$1453.50	\$748.13	\$384.75

Prices shown above are based on past year's average hanging weights. Pick up at the Ranch in Strasburg Only 40 minutes from Denver Vacuum Sealed Custom Cutting for Halves and Wholes Animal Welfare Approved Inspected, Certified Grassfed Beef USDA Inspected Local, Humane, Sustainable, Healthy, Grassfed

In addition you pay:

- Cut and Vacuum Wrap Butcher Fees, \$.65 per hanging pound
- Processing fee: \$30 per eighth, \$35 per quarter, \$40 per half, \$60 per whole
- Custom cutting for halves and wholes

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CERTIFIED AMERICAN GRASSFED ASSOCIATION PRODUCER

