SAUER FAMILY BEEF

- 740

For 5 generations the Sauer Family has been committed to producing the highest quality beef

SAUER FAMILY BEEF

Our goal is to produce healthy, tender, flavorful beef

SAUER FAMILY BEEF

- Ensures our hand selected animals have the best care and comfort.
- Provides **all-natural**, **premium-quality aged beef** *without* antibiotics, hormones or steroids.
- Enhances healthy Omega-3 levels.

Sauer Family Beef offers an exceptional product and assures our customers unmatched value, so they can enjoy the same beef our own families do.

Each year we sell a limited supply of beef. Brochures with pricing information are available in January, when we start taking orders. **Beef is available for pick-up early June to early July.** If you would like to receive a brochure for the coming year, please contact us to be put on the mailing list.

To Order or get on the Mailing List:

- Please do <u>one</u> of the following:
- Go to www.Sauerfamilybeef.com
- Detach and mail the order form
- Call The Sauers at (970) 587-2112
- Email admin@sauerfamilybeef.com

If you have ordered beef and not received a response within two weeks, please call 970-587-2112.

Sauer Family Beef is sold on a first come, first served basis.

FREQUENTLY ASKED QUESTIONS

What do I get?

In a half of a beef, there are approximately 12 roasts, 14 t-bone steaks, 5 sirloin steaks, 5 sirloin tip steaks, 14 ribeye steaks and 6 round steaks. There are also short ribs, flank steak, stew meat, brisket and approximately 75# of ground beef. You can choose to have any of the cuts made into ground beef. You will need about 1 cubic foot of freezer space for each 25 pounds of packaged beef.

How do I get my beef processed?

After you receive notification that your beef is at the processing plant, you will contact your selected processor to tell them how you want it cut and packaged, size of steaks and roasts, how lean you prefer your ground beef, how many steaks per pkg., etc. They are very helpful in guiding you in your decisions.

How much does it cost?

Our 2025 beef price is \$4.00 per pound hanging weight, and processing cost will depend on which processor you select. A standard processed beef, including packaging fees is approximately \$8.50 per pound (take home).

How do I pay for it?

Sauer Family Beef will contact you in late May or early June with the exact hanging weight and cost of your beef. You may then pay for your beef by cash, check or credit card. **ALL payments for beef MUST be received BEFORE you go to pick up your beef at the processor.** Be prepared to make a separate payment to the processor for the cost of cutting and packaging.

SAUER FAMILY BEEF ORDER FORM REQUEST TO BE PUT ON MAILING LIST

	NAME		
	ADDRESS		
	CITY		
	STATEZIP		
	HOME PHONE		
	WORK PHONE		
	E-MAIL		
	PROCESSOR (select one) Double J Meat Packing, Pierce Valley Packing, LaSalle Innovative Foods, Evans		
	SIZE OF BEEF (select one)	Approx. Size (hanging weight)	Approx. Size (packaged)*
	¼ (½ of a half)		
	For quarters only: Steak Preference (choose one T-bone Steaks		
	New York Strip Steak/Filet Mignon		
	½ (1 side)	400-500 lbs	245-305 lbs
	3⁄4	550-700 lbs	335-425 lbs
	1 whole animal	750-950 lbs	460-580 lbs
	 Sorry, I'm not ordering this year, please keep me on the mailing list * Approximate packaged size is largely dependent on the customer's cutting specifications. 		
Detach and Return this form ASAP to: Sauer Family Beef 6677 County Road 50 Johnstown, CO 80534			