

A landscape photograph featuring a dirt road on the right side that leads into the distance. The road is flanked by green fields and a fence. In the background, there are trees and a few buildings under a grey, overcast sky. Two vibrant rainbows are visible, arching across the sky from the horizon. The text 'SAUER FAMILY BEEF' is overlaid on the right side of the image in a large, white, outlined font.

# SAUER FAMILY BEEF

*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 one of the following:

- Go to [www.Sauerfamilybeef.com](http://www.Sauerfamilybeef.com)
- Detach and mail the order form
- Call Cindy Sauer at (970) 587-2112
- Email Cindy at [cindy@sauerfamilybeef.com](mailto:cindy@sauerfamilybeef.com)

*If you have ordered beef and not received a response within two weeks, please call Cindy at 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 2024 beef price is \$3.72 per pound hanging weight, and processing cost will depend on which processor you select. A standard processed beef, including packaging fees is approximately \$7.85 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 \_\_\_\_\_

STATE \_\_\_\_\_ ZIP \_\_\_\_\_

HOME PHONE \_\_\_\_\_

WORK PHONE \_\_\_\_\_

E-MAIL \_\_\_\_\_

#### **PROCESSOR** *(select one)*

\_\_\_\_ Double J Meat Packing, Pierce

\_\_\_\_ Valley Packing, LaSalle

\_\_\_\_ Innovative Foods, Evans

<b>SIZE OF BEEF</b> <i>(select one)</i>	<b>Approx. Size</b> <b>(hanging weight)</b>	<b>Approx. Size</b> <b>(packaged)*</b>
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\_\_\_\_ ¼ (½ of a half) 200-270 lbs 125-165 lbs

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

\_\_\_\_ ¾ 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  
6681 County Road 50  
Johnstown, CO 80534**

**Sauer Family Beef  
2024 Processor Information**

Processing Plant	Valley Pack	Double J Meatpacking	Innovative Foods
Phone #	970-284-5589	970-834-1388	970-330-8400
Website	<a href="http://www.valleypacking.com">www.valleypacking.com</a>	<a href="http://www.DoubleJcuts.com">www.DoubleJcuts.com</a>	<a href="http://www.InnovativeFoodsCo.com">www.InnovativeFoodsCo.com</a>
Address	705 1st Avenue LaSalle, CO 80645	726 W. Main Street Pierce, CO 80650	4320 Industrial Parkway Evans, CO 80620
Butcher Fee	\$120 per animal (Prorated by size ordered)	\$110 per animal (Prorated by size ordered)	\$105 per animal (Prorated by size ordered)
Processing	\$1.00 per pound	\$.90 per pound	\$1.07 per pound for halves and whole beef* \$1.17-\$1.37 per pound for quarters* *See Detailed Processing Fee Schedule
Hamburger patties	\$.75 per pound 10-pound Minimum	\$.75 per pound	\$.95 per pound 10-pound minimum
Tenderize or cube round steak	No additional charge for tenderized round steak	No additional charge for tenderized round steak	No additional charge for tenderized round steak
Type of Packaging	Double wrap with 1.25 mil freezer film & Butcher paper	Pull-apart tab Shrink-wrap 6 mil	Shrink-wrap 3 mil
Accepted Forms of Payment	Cash, check, debit card, credit card (no Amex)	Cash, check, debit card, credit card	Cash, check, debit card No Credit Cards
Hours of Operation	M-F 7-3 Sat: 7-12	M-F 8-5 Sat: 8-10	M-F 8-5 Not open Saturdays
Beef Availability	Early June	Early June to Early July	Early June
*****Note: Processing Prices and Butcher Fees effective January 1, 2024 are subject to change*****			