

COLVIN RANCH

LOCAL SINCE 1854 - TENINO, WASHINGTON

Guide to Buying a Colvin Ranch Beef Share

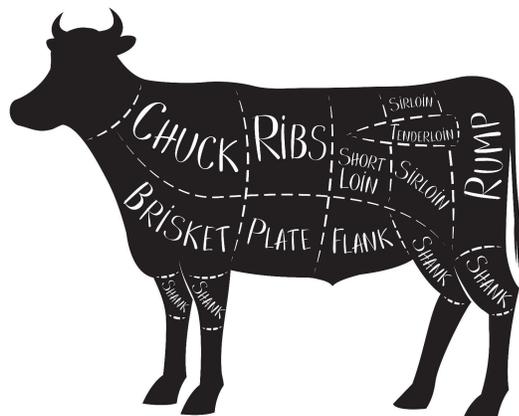
Reserve a whole, half, or quarter beef for your family or to share with friends. Our all-natural beef is grass-fed and grass-finished, and dry-aged for 14 days for the best flavor. The best part? You can customize your order to get your steaks exactly the way you want.

Why a meat share is best

- Stock up on healthy, high-quality meat
- Get a variety of cuts (and even some new ones to try)
- Customize your order to get your meat exactly the way you want

How it works

1. Place a deposit to reserve your meat share in advance.
2. We'll let you know when to contact your butcher so you can specify your cutting and wrapping preferences.
3. Your beef will be dry-aged for 14 days, then cut, wrapped, and frozen.
4. You can pick up your order directly from the butcher or Colvin Ranch, or from our delivery locations in Tumwater or the Proctor Farmers' Market in Tacoma.
5. Enjoy your own custom selection of steaks, roasts, ribs, ground beef, and other cuts for weeks to come!



How much meat you'll get

Whole beef: An average whole beef is about 600 pounds hanging weight, but can range from 540-700 pounds depending on the animal. After dry aging and butchering, you'll take home around 370-475 pounds of meat.

Half beef: An average half beef is about 300 pounds hanging weight, but can range from 270-350 pounds depending on the animal. After dry aging and butchering, you'll take home around 185-240 pounds of meat.

Quarter beef: An average quarter beef is about 150 pounds hanging weight, but can range from 135-175 pounds depending on the animal. After dry aging and butchering, you'll take home around 90-120 pounds of meat.

Beef Share	Whole Beef	Half Beef	Quarter Beef
Hanging Weight	540-700 lbs.	270-350 lbs.	135-175 lbs.
Packaged Weight	370-475 lbs.	185-240 lbs.	90-120 lbs.

Weight a minute

Purchasing a meat share is different than buying a package of meat. With a meat share, you're buying a whole (or portion) of an animal, which means you pay for the weight of the animal.

The two weights that matter most are the hanging weight and the packaged weight. The hanging weight will determine the cost of your meat share, and the packaged weight will determine how much freezer space you'll need to store all your meat.

Here's what the different weights mean:

Live weight: the weight of the live animal.

Hanging weight: the weight of the animal after it has been initially processed and the head, hide, hooves, blood, and organs have been removed. The hanging weight is usually about 60% of the live weight. Your price for beef and the butcher's cut/wrap fee is based on the hanging weight.

Packaged weight: also known as the finished weight. This is the weight of the final product you take home. The packaged weight is about 68% of the hanging weight. The difference is due to water loss from the dry aging process, the removal of excess fat and trim from butchering, and the types of cuts requested (more boneless cuts will result in a lower packaged weight).

Pricing

When you purchase a meat share, you're supporting your local food system by buying a portion of an animal direct from the rancher, and paying local processors and butchers for their services.

Here's what you can expect to pay for your beef share:

Whole

Beef: \$4.25/pound hanging weight (approximately \$2,295-\$2,975)

Haul/Harvest: \$200

Cut/Wrap: \$600-\$750, depending on weight and specifications

Half

Beef: \$4.25/pound hanging weight (approximately \$1,150-\$1,495)

Haul/Harvest: \$100

Cut/Wrap: \$350-\$500, depending on weight and specifications

Quarter

Beef: \$4.25/pound hanging weight (approximately \$575-\$745)

Haul/Harvest: \$50

Cut/Wrap: \$215-\$350, depending on weight and specifications

Please keep in mind that these are guidelines, and your exact price will depend on the specifics of your animal and your order.

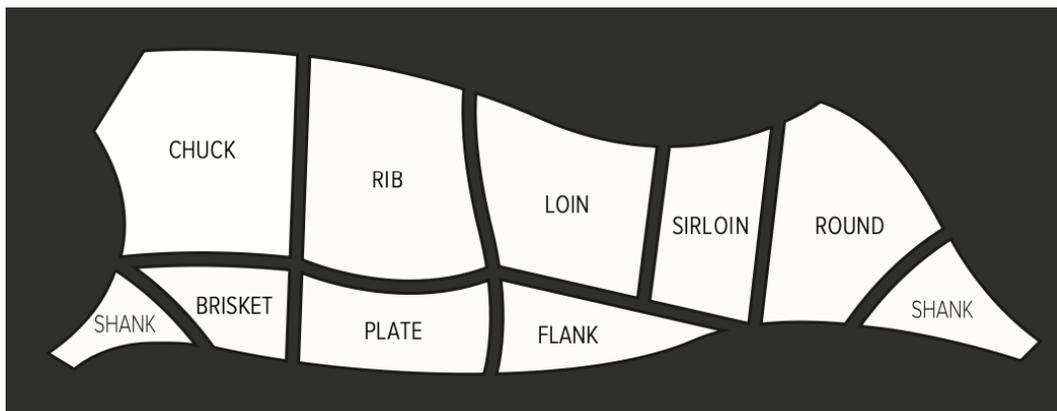
Working with your butcher

One of the fun things about purchasing a meat share is getting to work directly with your butcher to specify how you'd like your meat cut and wrapped.

Each butcher has their own cut sheet, which is a list of standard cuts and the specific instructions for each order. You'll get to specify the types of steaks you'd like, how much ground beef, requests for cubed meat, and more. Ask your butcher about any other special requests.

If you'd like to keep things simple and go with a standard order, that's ok, too.

Beef cuts



You won't get every single cut here, but this will give you a good idea about the types of cuts available.

Chuck

Arm chuck roast, arm chuck steak, blade chuck roast, blade chuck steak, chuck center roast, Denver steak, chuck eye roast, chuck eye steak, country-style ribs, cross rib chuck roast, shoulder roast, shoulder steak, ranch steak, flat iron steak, top blade steak, shoulder petite tender, short ribs.

Rib

Prime rib roast, ribeye steak, back ribs, ribeye roast, ribeye petite filet, ribeye filet.

Loin

Porterhouse steak, T-bone steak, strip steak, strip petite roast, strip filet, tenderloin roast, tenderloin steak (filet mignon).

Sirloin

Top sirloin steak, top sirloin petite roast, top sirloin filet, coulotte roast, coulotte steak, tri-tip roast, tri-tip steak, petite sirloin steak, sirloin bavette steak.

Round

Top round, top round steak, bottom round roast, bottom round steak, bottom round rump roast, eye of round roast, eye of round steak.

Brisket

Brisket flat, brisket point.

Plate and flank

Skirt steak, flank steak, short ribs.

Miscellaneous

Kabobs, stew meat, ground beef, ground beef patties, shank.

Extras

Heart, liver, tongue, oxtail, soup bones, dog bones.

Bringing home your beef

Your meat will be flash frozen at the butcher to maintain the best quality. At home, plan on about one cubic foot of freezer space for each 35-40 pounds of meat.

For long-term storage, a free-standing freezer set at 0 °F that is not frequently opened is best. You'll be able to store more meat in a chest freezer than in an upright one.

Frozen food tips from USDA

If you notice that a package has accidentally been torn or has opened while food is in the freezer, the food is still safe to use; just overwrap or rewrap it.

Ground beef can be frozen for up to 4 months, while roasts and steaks can be frozen for up to 12 months without impacting quality. Frozen foods remain safe indefinitely.

Enjoy!