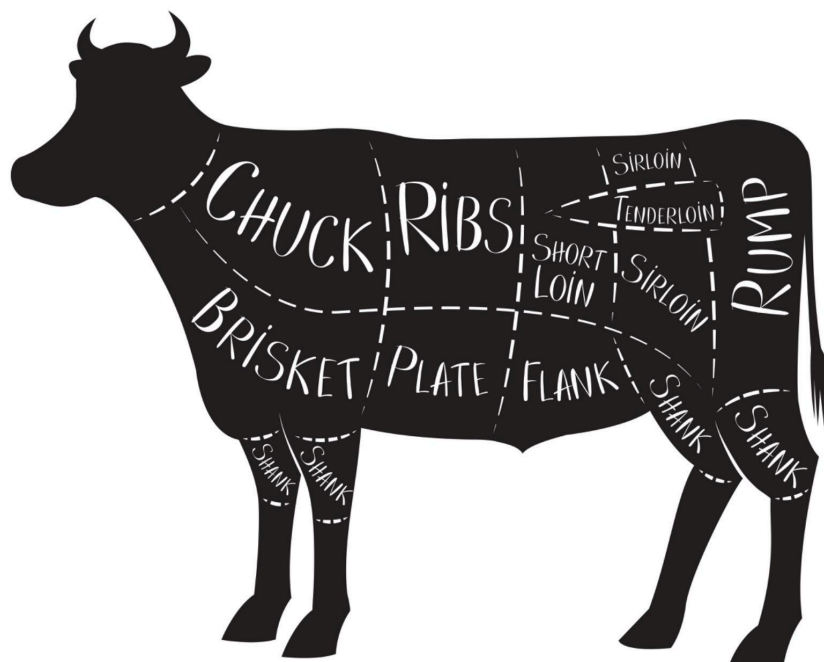


COLVIN RANCH

LOCAL SINCE 1854 - TENINO, WASHINGTON

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Colvin Ranch beef

At Colvin Ranch, we've been raising grass-fed, grass-finished beef for five generations. Today, the ranch is home to some of the last remaining native prairies in Southwest Washington, and is protected by a conservation easement to ensure it will remain prairie forever.

Our cattle graze on these native prairie grasses, and in the winter, they're fed supplemental hay and alfalfa. All of our cattle are grass-fed and grass-finished, which means that they never get any grain. We focus on raising the best quality beef naturally, without hormones and unnecessary antibiotics.

Beef is dry-aged for 14 days for the best flavor. After cutting and wrapping, it's flash-frozen to ensure freshness. When you purchase Colvin Ranch beef, you get the highest quality grass-finished beef while helping support local agriculture and conservation efforts.



What are beef shares?

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

You can purchase a whole, half, or quarter beef. You'll get a variety of cuts, including steaks, roasts, ground beef, and stew meat, plus all the extras like beef broth bones and offal (if you want them).

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. We'll provide you with a final invoice a few days before you pick up your order. You can pick up your order directly from Colvin Ranch, or from our delivery locations in Tumwater, Yelm, 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!

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 50% 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 60% 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).

How much meat you'll get

Whole Beef

An average whole beef is about 585 pounds hanging weight, but can range from 525-625 pounds depending on the animal. After dry aging and butchering, you'll take home around 330-390 pounds of meat.

Half Beef

An average half beef is about 315 pounds hanging weight, but can range from 275-375 pounds depending on the animal. After dry aging and butchering, you'll take home around 175-235 pounds of meat.

Quarter Beef

An average quarter beef is about 190 pounds hanging weight, but can range from 165-225 pounds depending on the animal. After dry aging and butchering, you'll take home around 105-140 pounds of meat.

Beef Share	Whole Beef	Half Beef	Quarter Beef
Hanging Weight	525-625	275-375	165-225
Packaged Weight	330-390	175-235	105-140

Pricing

The price for a meat share includes three things: the price of the beef, the haul/harvest fee, and the cost for cutting and wrapping. We'll include all of these on one invoice for you, so you don't have to worry about paying them separately.

The price for the beef is \$5/pound based on the hanging weight. The cut/wrap fee from the butcher varies depending on the specifics for your order, and is also based on the hanging weight. The haul/harvest fee is a flat rate per animal.

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

Whole

Beef: \$5/pound hanging weight (approximately \$2,625-\$3,125)

Haul/Harvest: \$200

Cut/Wrap: \$785-\$935, depending on weight and specifications

Total: \$3,610-\$4,260

Half

Beef: \$5/pound hanging weight (approximately \$1,375-\$1,875)

Haul/Harvest: \$100

Cut/Wrap: \$415-\$560, depending on weight and specifications

Total: \$1,885-\$2,535

Quarter

Beef: \$5/pound hanging weight (approximately \$825-\$1,125)

Haul/Harvest: \$50

Cut/Wrap: \$250-\$340, depending on weight and specifications

Total: \$1,125-\$1,510

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

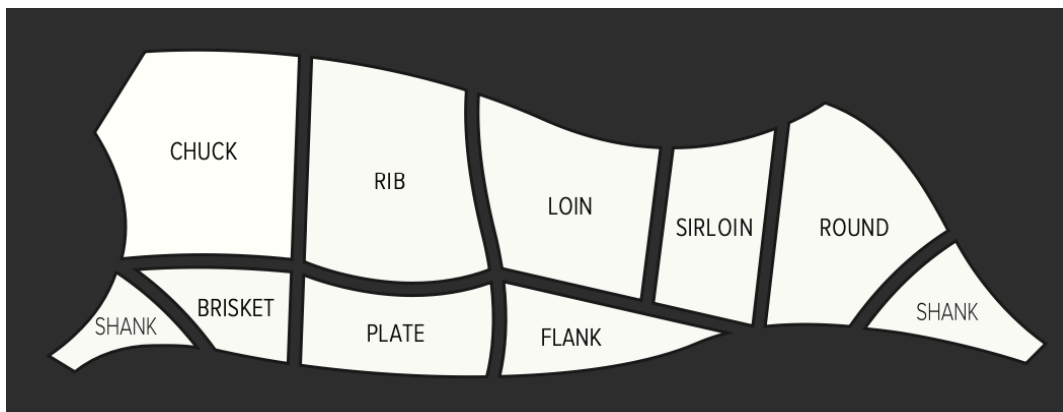
Working with your butcher

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 sliced 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.

We'll let you know when it's time to reach out to your butcher to discuss your order.

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, chuck roast, Denver steak, chuck eye steak, country-style ribs, cross rib chuck roast, flat iron steak, Teres major, short ribs.

Rib

Prime rib roast, rib steak, boneless ribeye steak, back ribs.

Loin

Porterhouse steak, T-bone steak, New York strip steak, tenderloin steak, tenderloin roast.

Sirloin

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

Round

Sirloin tip steak, sirloin tip roast, top round steak, top round roast, bottom round steak, bottom round roast, rump roast.

Brisket

Brisket flat, brisket point.

Plate and flank

Skirt steak, hanger steak, flank steak, short ribs.

Miscellaneous

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

Bones

Soup bones, dog bones, marrow bones, shank.

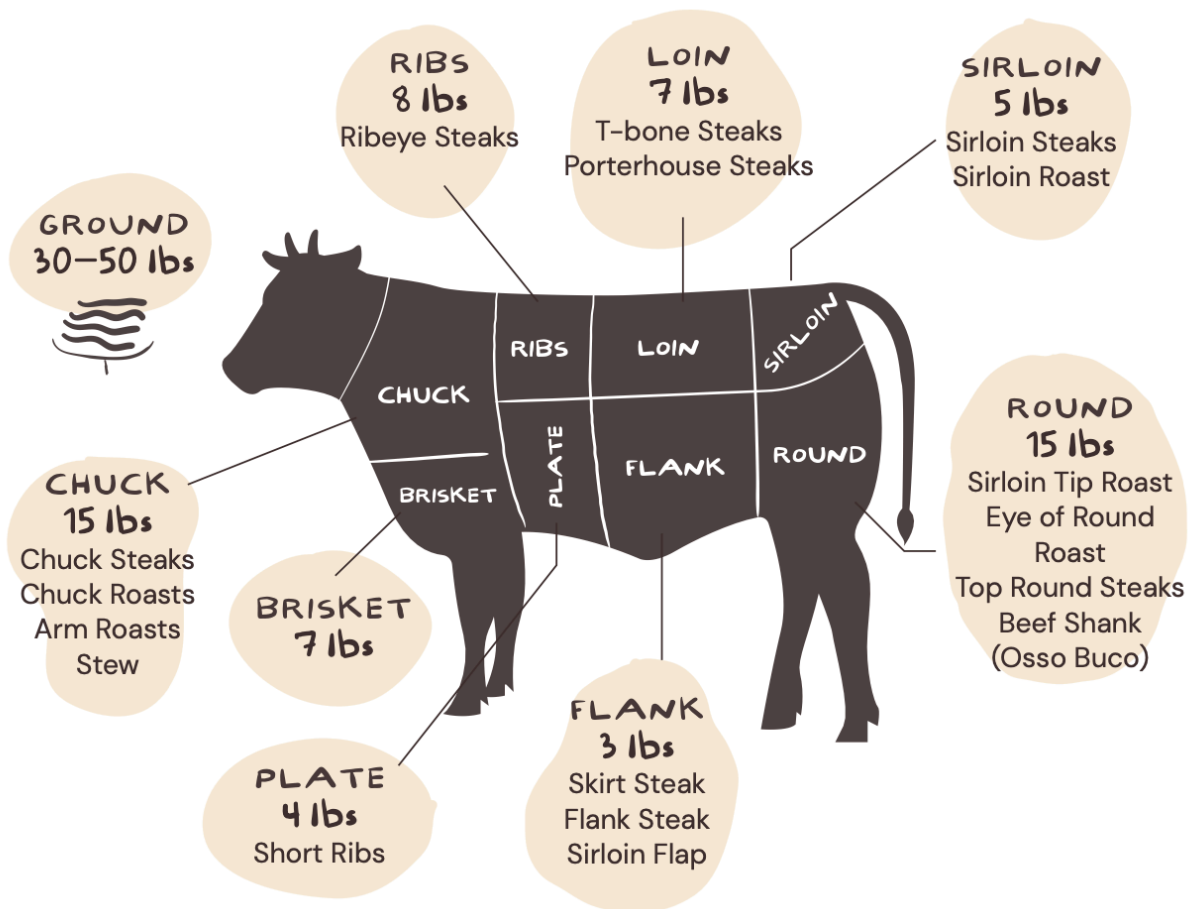
Offal

Heart, liver, tongue, kidney, oxtail, suet.

Sample quarter beef

A standard cut for a quarter beef would include something like the following cuts.

APPROXIMATE MEAT YIELD FROM 1/4 BEEF

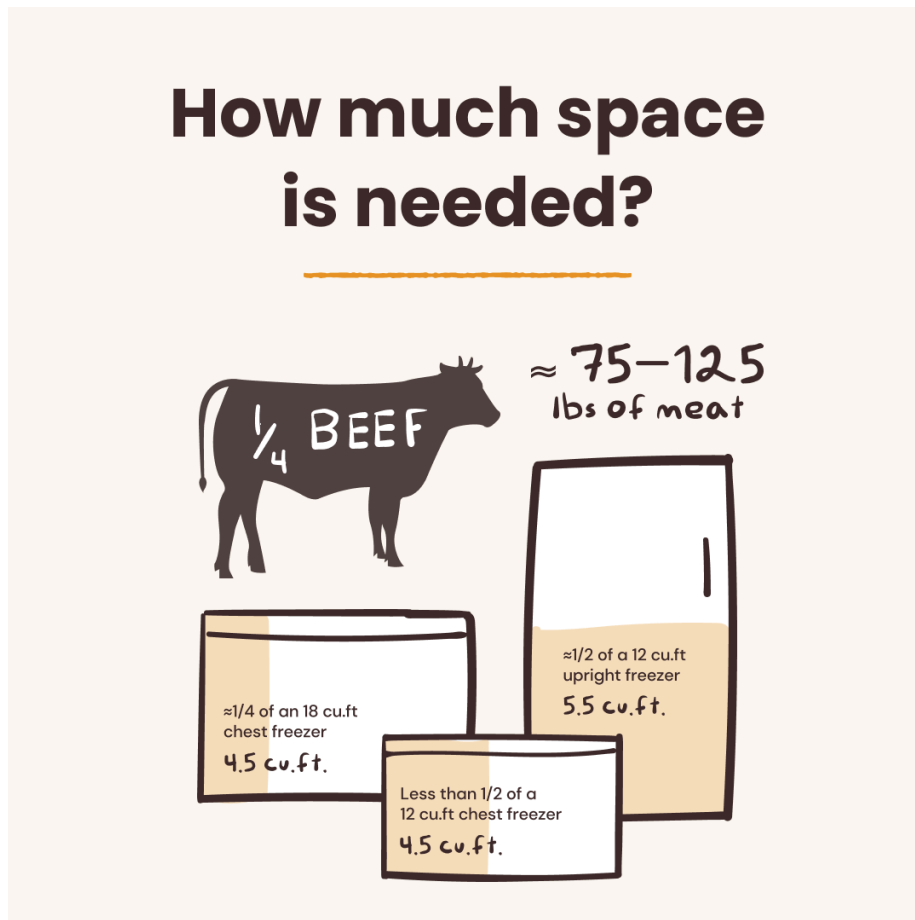


Bringing home your beef

Your meat will be flash frozen at the butcher to maintain the best quality. A whole beef will be 9-10 boxes, a half beef is 5-6 boxes, and a quarter beef will be about 3 boxes. Our standard beef box size is 16" long x 12" high x 11" wide.

At home, plan on about one cubic foot of freezer space for every 25-30 pounds of meat.

- **Whole:** about 16 cubic feet freezer space
- **Half:** about 9 cubic feet freezer space
- **Quarter:** about 4.5 cubic feet freezer space



Frozen food tips

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

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.

About Colvin Ranch

Colvin Ranch is a family-owned and operated cattle ranch founded in Tenino, Washington in 1854. For five generations, the Colvin family heritage of humane livestock handling, sustainable grazing practices, and stewardship of the land has guided our work to raise beef that's both good for you and good for the planet.



Thanks for supporting your local rancher!

The Colvin Ranch Crew - Katherine, Fred, Jennifer, Eric, and Karsten