

Custom Beef

From Mineral Ridge



About Us

We are a family farm that raises Aberdeen Angus beef. Our roots lie in our desire to raise our own beef and provide the community with the ability to feed their families healthy, locally-raised beef. We take pride in the raising our cattle in the most humane and natural ways possible.

What is Custom Beef?

Purchasing custom beef means you purchase a cow or part of a cow directly from the farmer who raised it, rather than buying beef from the store.

How Does it Work?

1

RESERVE YOUR BEEF

Reserve your cattle with Mineral Ridge (whole, half, or quarter)

2

PAY FOR YOUR BEEF

Pay Mineral Ridge after slaughter a set price/lb. based on hanging weight

3

CUSTOMIZE YOUR PROCESSING

Choose the cuts of meat you want

4

PICK UP YOUR BEEF

Pick up your vacuum sealed beef from the butcher & pay for processing

Benefits of Mineral Ridge Custom Beef



Free from steroids, hormones, antibiotics & pesticides found in factory-farmed beef



Custom blend of feed produces excellent marbling & delicious, unique flavor



Ability to customize processing & choose cuts of meat, thickness of steaks, size of roasts & number/lbs of steak, burgers and ground beef per vacuum-sealed package



Ability to know exactly where your beef came from & have a relationship with the farmers who raised it



Cheaper than organic beef prices at the grocery store

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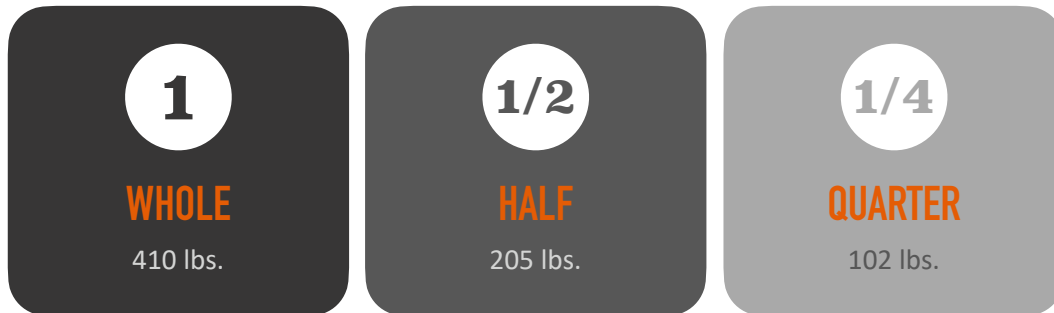


Do I Have to Buy a Whole Cow?

We sell cows as a whole, half, or quarter. Purchasing a whole cow provides additional options when you customize processing because you can choose different processing on each half, for example ribeye steaks from one half and rib roasts from the other. Customers who purchase a half or quarter receive cuts from both the front and rear quarters of the cow.

How Much Beef Can I Expect to Receive?

Our cattle average 650 lbs. hanging weight. After processing, on average this results in 410 lbs. of beef. The exact amount you receive will vary based on hanging weight of the cow and your customized processing. Below are amounts you can expect to receive on average.



How Much Can I Expect to Spend?

The total cost of your custom beef consists of the portion cost, which is based on hanging weight and paid directly to Mineral Ridge, and the processing cost, which is based on hanging weight and paid directly to the butcher.

PORTION COSTS

Portion costs charged by Mineral Ridge are \$4.30/lb. hanging weight

PROCESSING COSTS

Processing costs vary slightly based on the butcher. Butchers are selected based on quality and availability at time of slaughter. Current averages are \$.75-.85/lb. plus the harvest fee.

Example Costs*

	Whole	Half	Quarter
Hanging Weight (lbs)	650	325	162.5
Portion Cost	\$2,795	\$1,398	\$699
Processing Cost	\$520	\$260	\$130
Harvest Fee	\$100	\$50	\$25
Total Cost	\$3,415	\$1,708	\$854

*Actual cost will vary based on weight of cow & custom processing

Interested? Contact us at minridgelivestock@gmail.com or 330-808-0191 for more information or to reserve your custom beef