Reil Ranch Spring 2024

Bulk Beef Buyers Guide



Everything you need to know to confidently provide high quality, nutrient dense beef for your family this year.

DEPOSITS AVAILABLE FEB 20 - MARCH 26

WELCOME!

We're so glad you're here and want to learn more about this bulk beef moo-vement

This Bulk Beef Buyers Guide is packed with valuable information to equip you to secure the best, high quality, grass fed and grass finished beef for your family this year!

You'll learn why hundreds of families (and counting) are saying YES to Reil Ranch bulk beef shares and why they'll never go back to mystery meat from the grocery store again.

Our family is so excited for the opportunity to serve YOU with our unique beef buying experience.

- Tyler & Taylor feil



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First, let's talk about... What makes Reil Ranch beef different...

- 100% grass fed AND grass finished
- Regeneratively raised cattle on open pastures
- Humanely treated livestock
- No added hormones or unnecessary antibiotics
- Processed at a local, USDA inspected processing facility



REAL FARMERS WHO CARE ABOUT YOUR HEALTH, THE CATTLE AND THE LAND

Most importantly, we're just a family that's passionate about connecting people back to their food source. We believe in the power of real, nutrient dense, nourishing food and we're so thankful for the opportunity to connect you directly to your food and your farmer.

Now, let's talk about... Why Bulk Beef?

1. Connect yourself directly to your food (and your farmer)

By choosing Reil Ranch beef, it allows you to be connected to a real family and a real farm that is transparent and open about the entire process. If you ever have a question, you can email, call or text us anytime!

2. Provides a Constant Source of Nutritious Meals

Choosing to fill your freezer with a wide variety of 100% grass-fed beef makes it easier to consistently choose healthy, nutrient dense meals because they are always right there, waiting to be cooked and enjoyed.

3. 100% Confidence in the Food You're Feeding Your Family

Gone are the days of confusing or misleading labels from grocery store beef. Our beef is free of all the added junk that's sneaking it's way into the grocery store meat. Our beef is pure, 100% grass fed and grass finished beef, the way nature intended it.

4. Peace of Mind Through Food Security

There's never been a better time to have a mini "freezer section" in your home. Not only is it convenient but it will give you peace of mind knowing that you're not fully dependent on the unstable food system.

5. It's Better for You, the Cows & the Planet

<u>Better for you:</u> Buying straight from a farmer shouldn't be complicated. We've made bulk beef shares easy, straight forward and convenient.

<u>Better for the cows:</u> Our cattle are raised in the most humane way from start to finish. Beef shares utilize every cut of the animal, providing you and your family with nourishing meals, while minimizing waste and honoring the entire animal.

<u>Better for the planet</u>: Our cattle are regeneratively raised on healthy soils which directly affect the quality of our beef. You'll not only enjoy the best beef you've ever had, but you'll be helping to push the regenerative movement forward.

We've made this process simple... Here's How it Works:



Step #1 - Place Your Deposit

<u>Pick your bulk beef share size</u> (mini, eighth, quarter, half or whole) and place your deposit. Placing a deposit tells us to hold that amount of beef specifically for you.

After you place your deposit, you're guaranteed a share from our spring harvest! You'll receive an email confirmation automatically, but then within a week we'll also personally email you to give you a little bit more details about what you can expect going forward.

While you wait for your processing date, I'll do my best to give you real time updates on the herd in my weekly newsletter.



Step #2 - Pay your remaining balance

On your scheduled date, the cattle will be brought to our local processor, where the expert butchers will begin processing your beef (this usually takes 2-3 weeks). On that date, we'll also email you an invoice to collect your share's remaining balance.



Step #3 - Schedule your beef's shipping date

Once your beef is ready (3-4 weeks after your selected processing date) we'll reach out to schedule your beef's shipping date.



Step #4 - Your beef is delivered & you enjoy!

We will ship your beef to your door and you'll enjoy a freezer full of nutrient dense, delicious beef!

Bulk Beef Sizes

You get to choose which size share (or portion) of a cow is best for your family. We offer 5 sizes:



<u>Mini</u>

20 pounds (the best sampler) Details on Page 6



<u>Eighth</u>

44 pounds (perfect starter box) Details on Page 7



Quarter 88 pounds (most popular) Details on Page 8



Half 176 pounds (great for families) Details on Page 9



<u>Whole</u>

352 pounds (for stocking up) Details on Page 10

THE BEST OF THE BEST SAMPLER! Mini Beef Share



20 POUND BOX

Deposit: \$100 Total Cost: \$430 Due at Fulfillment: \$330

What's Included:

- Highest quality, premium steaks
- ✓ The BEST ground beef you've ever had
- Savory, crowd pleasing cuts
- ✓ BONUS: Free shipping
- ✓ BONUS: 100% safe delivery guarantee

This bundle lets you tiptoe into trying Reil Ranch beef. You'll get to sample many of our highly raved about cuts before committing to a larger share, but just a warning... you'll wish you ordered more! ;)

Here's what you can expect:

Because these boxes are basically a 1/16 of an entire cow the cuts will vary slightly per box but they will always be a minimum of 20lbs with the ratios of cuts below.

About 40% Ground Beef

• 7-8 lbs of individually packaged ground beef

About 60% Assorted Cuts (roughly 12 pounds)

- 1 Tenderloin Steak Packages
- 1 Ribeye Steak
- 1 New York Strip
- 1 Sirloin or Sirloin Tip Steak
- 1-2 Roasts (Chuck, Arm and/or Round)
- 1-2 Soup Bone Package
- 1 Stew Meat Package
- 1-2 Short Ribs Package
- 1 Brisket, Flank Steak or Skirt Steak



THE PERFECT STARTER BOX! Eighth Beef Share



44 POUND BOX

Deposit: \$200 Total Cost: \$814 Due at Fulfillment: \$614

SIZE #2

What's Included:

- Highest quality, premium steaks
- ✓ The BEST ground beef you've ever had
- Savory, crowd pleasing cuts
- ✓ BONUS: Free shipping
- ✓ BONUS: 100% safe delivery guarantee

This 1/8 beef share is the perfect package for trying out all of our different cuts and it allows you to enjoy a stocked freezer of nutrient dense beef, without the need for an extra freezer.

Here's what you can expect:

Because these boxes are an eighth of an entire cow the cuts will vary slightly per box but they will always be a minimum of 44lbs with the ratios of cuts below.

About 40% Ground Beef

- 17-18 lbs of individually packaged ground beef **About 60% Assorted Cuts (roughly 26 pounds)**
- 1 Tenderloin Steak Packages
- 2 Ribeye Steaks
- 2 New York Strip
- 2 Sirloin and/or SirloinTip Steaks
- 1 Skirt and/or Flank Steak
- 2-3 Roasts (Chuck, Arm and/or Round)
- 1 Brisket
- 1-2 Soup Bone Packages
- 1-2 Stew Meat Package
- 1-2 Short Ribs Package



MOST POPULAR & RECOMMENDED BOX Quarter Beef Share



88 POUND BOX

Deposit: \$400 Total Cost: \$1584 Due at Fulfillment: \$1184

What's Included:

- ✓ Highest quality, premium steaks
- ✓ The BEST ground beef you've ever had
- Savory, crowd pleasing cuts
- ✓ BONUS: Free shipping
- ✓ BONUS: 100% safe delivery guarantee

This is our recommended bundle and heres why: this 1/4 beef share gives you EVERY SINGLE cut we offer and it will stock your freezer with nutrient dense beef for quite awhile! With this package you will enjoy having your own "freezer" section right at home, making meal planning a breeze!

Here's what you can expect:

Because these boxes are a quarter of an entire cow - the amount of each cut will vary slightly per box, but they will always be a minimum of 88lbs with the ratios of cuts below.

About 40% Ground Beef

• 35-37 lbs of individually packaged ground beef

About 60% Assorted Cuts (roughly 52 pounds)

- 2-3 Tenderloin Steak Packages
- 4-6 Ribeye Steaks
- 4-6 New York Strip
- 4 Sirloin and/or Sirloin Tip Steaks
- 1-2 Flank Steak and/or Skirt Steak
- 4-6 Roasts (Chuck, Arm and/or Round)
- 1 Brisket
- 2-5 Soup Bone Packages
- 3 Stew Meat Package
- 2-5 Short Ribs Package



Half Beef Share



176 POUND BOX

Deposit: \$800 Total Cost: \$3080 Due at Fulfillment: \$2280

What's Included:

- ✓ Highest quality, premium steaks
- ✓ The BEST ground beef you've ever had
- Savory, crowd pleasing cuts
- ✓ BONUS: Free Organ Box
- ✓ BONUS: Free shipping
- ✓ BONUS: 100% safe delivery guarantee

Can you imagine not having to go to the grocery store to buy beef for the rest of the year!? This is the best investment a health conscious family can make! With this package you will get every single cut of beef we offer, so you will enjoy having a wide variety of meal options at your fingertips.

Here's what you can expect:

Because these boxes are half of an entire cow - the amount of each cut will vary slightly per box, but they will always be a minimum of 176lbs with the ratios of cuts below.

About 40% Ground Beef

• 72 lbs of individually packaged ground beef

About 60% Assorted Cuts (roughly 104 lbs)

- 5-6 Tenderloin Steak Packages
- 8-12 Ribeye Steaks
- 8-12 New York Strip
- 8 Sirloin and/or Sirloin Tip Steaks
- 2-4 Flank Steak and/or Skirt Steak
- 8-12 Roasts (Chuck, Arm and/or Round)
- 2 Brisket
- 7-10 Soup Bone Packages
- 6 Stew Meat Package
- 7-10 Short Ribs Package



NOURISH YOUR FAMILY FOR A YEAR! Whole Beef Share



352 POUND BOX

Deposit: \$1600 Total Cost: \$5808 Due at Fulfillment: \$4208

What's Included:

- ✓ Highest quality, premium steaks
- ✓ The BEST ground beef you've ever had
- Savory, crowd pleasing cuts
- ✓ BONUS: Free Organ Box
- ✓ BONUS: Free shipping
- ✓ BONUS: 100% safe delivery guarantee

Go big with our Whole Beef Share! With this package, you'll enjoy the peace of mind of ALWAYS having nourishing 100% grass-fed and grass-finished beef in your freezer. No matter the occasion, you'll be prepared with a wide variety of cuts!

Here's what you can expect:

Because these boxes are an entire cow - the amount of each cut will vary slightly per box, but they will always be a minimum of 352 lbs with the ratios of cuts below.

About 40% Ground Beef

• 144 lbs of individually packaged ground beef

About 60% Assorted Cuts (roughly 208 lbs)

- 10-12 Tenderloin Steak Packages
- 16-24 Ribeye Steaks
- 16-24 New York Strip
- 16 Sirloin and/or Sirloin Tip Steaks
- 4-6 Flank Steak and/or Skirt Steak
- 16-20 Roasts (Chuck, Arm and/or Round)
- 4 Brisket
- 15-20 Soup Bone Packages
- 12 Stew Meat Package
- 15-20 Short Ribs Package



"How much beef should I get?" Family Beef Planner

FAMILY OF 2	FAMILY OF 4	FAMILY OF 6
(BASED ON 4 OZ	(based on 4 oz	(based on 4 oz
SERVING SIZE)	serving size)	serving size)
If you eat an average of 2	If you eat an average of 2	If you eat an average of 2
beef meals per week:	beef meals per week:	beef meals per week:
Pounds per week: 1 lb.	Pounds per week: 2 lb.	Pounds per week: 3 lb.
Annual Beef Supply: 52 lbs.	Annual Beef Supply: 104 lbs.	Annual Beef Supply: 156 lbs.
Recommended Size: Mini or	Recommended Size: Eighth	Recommended Size:
Eighth Beef Share	or Quarter Beef Share	Quarter or Half Beef Share
If you eat an average of	If you eat an average of	If you eat an average of
4 beef meals per week:	4 beef meals per week:	4 beef meals per week:
Pounds per week: 2 lb.	Pounds per week: 4 lb.	Pounds per week: 6 lb.
Annual Beef Supply: 104 lbs.	Annual Beef Supply: 208 lbs.	Annual Beef Supply: 312 lbs.
Recommended Size: Eighth	Recommended Size:	Recommended Size: Half or
or Quarter Beef Share	Quarter or Half Beef Share	Whole Beef Share
If you eat an average of	If you eat an average of	If you eat an average of
6 beef meals per week:	6 beef meals per week:	6 beef meals per week:
Pounds per week: 3 lb.	Pounds per week: 6 lb.	Pounds per week: 9 lb.
Annual Beef Supply: 156 lbs.	Annual Beef Supply: 312 lbs.	Annual Beef Supply: 468 lbs.
Recommended Size:Quarter	Recommended Size:	Recommended Size: Half or
or Half Beef Share	Quarter or Half Beef Share	Whole Beef Share

Out of the 21 meals you eat each week and with the versatility of beef, it's not a stretch to enjoy Reil Ranch beef six (or MORE) times each week!

Our size recommendations are based on you claiming a beef share annually or bi-annually.

"Do I have enough space?" How much freezer space is needed?

MINI	(2olbs)
TATIAT	(20103)

This bundle will easily fit in a standard fridge-freezer.

EIGHTH (44lbs)

This bundle will easily fit in a standard fridge-freezer. A 2 cubic foot freezer would be plenty for this bundle.

QUARTER (88lbs)

We recommend approx. 3-4 cubic ft. of freezer space for our quarter beef boxes.

HALF (176lbs)

We recommend approx. 6-8 cubic ft. of freezer space for our half beef boxes.

WHOLE (352lbs)

We recommend approx. 12-16 cubic ft. of freezer space for our whole beef boxes.

"I need a freezer. What size should I get?" Freezer Recommendations



3.5 Cu. Ft. Upright Chest Freezer

This option would be a great small, compact chest freezer for our smaller bundles. This example is only 22" wide and 33" tall. **It would easily hold:** A Mini or Eighth Beef Share.

View this freezer, <u>HERE</u>.



7 Cu. Ft. Upright Chest Freezer

This option would be a great smaller-sized chest freezer for our medium sized bundles. This example is only 33" wide and 34" tall. **It would easily hold:** A Mini, Eighth or Quarter Beef Share.

View this freezer, <u>HERE</u>.



10.2 Cu. Ft. Upright Chest Freezer

This option would be a great investment for a family looking to build their own "freezer section" of healthy foods at home. This example is 44" wide and 34" tall.

It would hold: A Mini, Eighth, Quarter or Half Beef Share.

View this freezer, <u>HERE</u>.



16 Cu. Ft. Upright Chest Freezer

We LOVE our big chest freezers because they allow us to keep a good stockpile of our favorite foods. This example is 56" wide and 36" tall. **It would easily hold:** A Mini, Eighth, Quarter, Half or Whole Beef Share.

View this freezer, <u>HERE</u>.

"When can I purchase Bulk Beef?" 2024 Bulk Beef Buying Seasons



This year we are only offering our bulk beef pre-sales TWO times.

Use this chart to help you plan what size share will be best for your family knowing how long it has to last until our next round of bulk beef is available to claim and then ready to ship.

Frequently Asked Questions: Shipping Your Beef

"What if my beef doesn't arrive safely?"

In the event that your beef gets delayed in transit or has any issues we have a 100% Shipping guarantee: Your beef arrives safe or we completely refund you or send you new product on us!

"Do you ship to my location?"

We ship everywhere in the United States, except Hawaii and Alaska.

"How will my beef ship?"

Your order will arrive, delivered by UPS, in a Reil Ranch box, safely packaged in heavy insulation. Your box will be packed with extra dry ice to ensure it stays frozen.

"How do I know when my beef is going to ship?"

We always reach out to schedule a shipping date that works best for you before we ship your beef share.

"Can I track my shipment?"

You can track your package via UPS.com through the tracking number we send when your order ships.



"How much does shipping cost?"

As you can imagine, shipping heavy, frozen beef is not cheap. But we hate extra fees as much as you do, so we're covering the shipping fees completely on all bulk beef shares. That's right, FREE SHIPPING!

"Do I have to be home when my beef is delivered?"

No, your box will be left at your door. It will be packed with plenty of dry ice, but we recommend opening it and putting your beef in the freezer as soon as possible.

Frequently Asked Questions: Cattle Protocols

"Are your cattle grass fed AND grass finished?"

Yes! Our cattle are 100% grass-fed and grassfinished. They spend their entire lives out on pasture grazing and are never given any grain.

"Are your cattle raised in a feedlot?"

Nope. Our cattle spend their entire lives out on pasture. We do live in the upper midwest, so during the extremely snowy months, they graze our grass and alfalfa bales in a pasture on our farm.

"Are your cattle antibiotic and added hormone free?"

We seek to be caring stewards of our animals and we believe in doing things as naturally as we are able. We do this by using no added hormones or unnecessary antibiotics. In very rare and critical situations, our cattle may be given antibiotics, but that is only if that animals health and wellbeing is at risk

"What about the mRNA Vaccine?

We've gotten this question a lot recently. We **have not and will not** be administering this to our cattle at any point.



Frequently Asked Questions: Miscellaneous

"How do I cook all of the cuts?"

Every bulk beef share includes a FREE "Cooking Through Your Beef Share Guide" that's packed with recipes and helpful cooking tips for EVERY cut, so you can enjoy every last pound, including the cuts you're not as familiar with, when you order by March 5th at midnight!

"What is the fat ratio of Reil Ranch ground beef?"

Our beef is not officially tested, but our processor has said it is similar to 85/15.

"How thick are the steaks and how big are the roasts?"

Steaks are cut to 1.5" thick and roasts are cut to roughly 3 pounds.

"How long does the beef last?"

Our beef is packaged in heavy duty packaging and is sealed to last indefinitely when properly frozen, although USDA recommendations are to use within 1 year.

"How and when do I pay for my bulk beef share?"

Deposits are paid for at the time of reserving your beef share. When your selected processing date arrives, we'll email you an invoice with your remaining balance.



"Can I choose my own cuts with bulk beef shares?"

We do not offer custom bundles at this time. We've chosen the very best and most popular cuts so you have the best bulk beef experience.

"How will my beef be packaged?"

Ground beef will be individually packaged in 1 pound bags and cuts will be vaccum sealed with 1-2 cuts included per package.

Have another question?

Send us an email at taylor@reilranch.com or call/text Tyler at 605-949-3834.

Ultimate Spring Bulk Beef Giveaway \$1,000+ Healthy Home Cookware Giveaway!

You care about providing the cleanest and healthiest meat for your family and you're choosing to say YES to safe and trusted beef... Now, we want to give you peace of mind with safe, reliable cookware that you can count on to make wholesome, healthy and delicious meals for your family for years to come.

Conventional non-stick coatings can reveal harmful metals into the natural flavors of your food, altering the dish and how it nourishes your body. Xtrema cookware will give you peace of mind as you enjoy the ease of wholesome cooking through the oldest and purest methods with their 100% pure ceramic cookware.

When you place your Spring bulk beef deposit, you'll be automatically entered to win this HUGE prize! (\$1,000+ value)

Mini Deposit = 1 entry Eighth Deposit = 2 entries Quarter Deposit = 3 entries Half Deposit = 4 entries Whole Deposit = 5 entries

Order the first day for triple entries! Order within the first three days for double entries!

The giveaway ends March 26th at 11:59. The winner will be announced after deposits close. The winner will receive their cookware when they pay their remaining bulk beef balance. If the order is canceled, we will select a new winner.

WHAT'S INCLUDED:



11" Signature Skillet (202.99 Value)



5.5" Versa Pot with Lid (\$232.99 Value)



12" Versa Pan with Lid (\$282.99 Value)



10-Quart Round Dutch Oven (\$382.99 Value)

With every Spring bulk beef purchase... Choose Your FREE Gift

Choose one of our three favorite kitchen essentials as a gift from our family to yours to support you on your journey to real, delicious, whole food, home-cooked meals.

The most important part of eating whole food meals is choosing high quality ingredients, but the tools we use can also have a huge impact on how healthy our food is. So, this year with every spring bulk beef purchase, you can choose between three of these gifts to help you create the healthy home you desire!

Option #1



Meat Thermometer

Never loose valuable nutrients or flavor from an over-done steak again! With this meat thermometer you can cook the perfect steak for your family, every time!

Option #2



Bamboo Cutting Board

Ready for the best (and arguably the healthiest) cutting board you've ever had!? Bamboo is a hard and durable material, making it less prone to scratches and knife marks, plus it's denser and less likely to absorb bacteria compared to plastic or other wood boards.

Option #3



Bamboo Cooking Utensils Set

Why bamboo cooking utensils? It doesn't scratch your cooking surfaces, it's heatresistant and antimicrobial. Win, win, win!

Your Guide to Simple, Nourishing Beef Recipes.

Cooking simple, real food meals for your family doesn't have to be complicated or time consuming. We've compiled our family's favorite, whole food recipes to help you confidently cook every cut of beef included in your beef share this year.



Order by March 5th at 11:59pm (CST) to claim this bonus!

We'll email you this printable PDF for FREE, at the time of your bulk beef shipment, as a thank you for placing your deposit within the first two weeks!

Even MORE Bonuses:

FREE Shipping | 100% Safe Delivery Guarantee | 24/7 Rancher Support First Choice at Organ Boxes

Split a Whole Beef & Save \$\$\$ Community Coordinator Program

What does it mean to be a Community Coordinator?

Becoming a Whole Beef Community Coordinator means you can easily split a whole cow (at whole cow pricing) with your family and friends, while we take the headache out of being the middle man. You can get as little as an 1/8 beef at whole beef price.

Is our Community Coordinator Program right for you?

1. Do you want to save \$88 on your eighth beef box or \$132 on your quarter beef boxes,

- 2. Are you planning to order beef this Spring anyways?
- 3. Do you have friends or family that would love bulk beef?

4. Do you want to help others get access to nutrient dense beef, raised by family farms?

5. Would you like more chances at our big cookware giveaway AND to lock in your beef early?

If any of these points speaks to you, we highly recommend joining our Community Coordinator program.

Bonuses for Being A Coordinator

Save \$\$\$ - Get your beef at our lowest price! (Save \$88-\$176)!!
Lock in your beef early - Community Coordinators get to reserve their

beef before all other deposits go live.

3. Better chances at our giveaway! - Want to win the huge healthy home cookware set? You'll get an extra 5 entries for each whole beef you sell as a community coordinator.

4. Become the hero to your family and friends - Possibly the BEST bonus of all! You get to connect your loved ones to clean, nutrient rich beef raised by farmers you can trust!

Split a Whole Beef & Save \$\$\$ Community Coordinator Program

How it Works: Simple, Easy, and Fun!

Step #1 - Place Your Deposit & Sign up to be a Community Coordinator

Sign Up to be a Community Whole Beef Coordinator by placing your personal bulk beef share deposit through the Community Coordinator tab on our website. (<u>HERE</u>)

By signing up for this program you are committing to a whole beef. If you're unable to fulfill the whole beef share with your friends and family, you are responsible for the remaining balance.

Step #2 - Share your custom link with your friends and family

After you sign up to become a Community Coordinator, within 48 hours, we will send you a private link that you can easily share with your friends and family so they can claim the remaining beef shares.

In the same email, we'll also let you know your processing date. (Community Coordinator dates are first come first serve)

Your friends and family will then place their deposits individually (through the link you send them). Your "beef buddies" can select as many eighth beef boxes as they want, all while everyone receives the whole beef price! (a savings of at least \$88 per box)

**Make sure your family/friends order through your custom link to receive whole beef pricing!

Step #3 - Pay your remaining balance & schedule your shipping date

On your beef's processing date - we'll send you and your beef buddies your individual invoices for the remaining balances of your bulk beef shares. About 3 weeks after that date, when your beef is ready, we'll reach out to schedule a shipping date that works best for you!

Step #4 - Enjoy your beef at the BEST price

When your beef is ready, everyone is shipped their beef right to their door (no more dividing out the boxes to split a whole beef share)

Split a Whole Beef & Save \$\$\$ Community Coordinator Program

Pricing for Community Coordinator & "Beef Buddies"

Eighth Beef (44 lbs)

Deposit due upfront: \$200 Total cost: \$726 (\$88 savings) Due at fulfillment: \$526

Quarter Beef (88 lbs)

Deposit due upfront: \$400 Total cost: \$1452 (\$132 savings) Due at fulfillment: \$1052

Half Beef (176 lbs)

Deposit due upfront: \$800 Total cost: \$2904 (\$176 savings) Due at fulfillment: \$2104

Easy fulfillment and shipping:

Our goal is to make getting your beef an easy and smooth process! We'll ship all of your "beef buddies" boxes straight to their door for FREE!

<u>View Community Coordinator Sign Up</u>



My experience with this company has been excellent so far. I have ordered two times and both were **easy and enjoyable**. My items arrived quickly and in excellent shipping condition and as described. The beef is tasty and cooks well. **I feel good serving healthy, grass fed, regeneratively farmed beef to my family.** I have had contact with Taylor a few times and she is always responsive and helpful.

Kristina T. (Google Review)



We have been beyond pleased with our first ever bulk beef purchase! From beginning to end everything was simple and smooth. Tyler has stayed in contact with us throughout, our shipping was easy and seamless. And the quality has been amazing! The whole family + kiddos love the beef! Thank you!!

Megan Y. (Google Review)

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The meat and customer service is UNMATCHED! The quality communication and product make this **the most unique and incredible meat-buying experience.** To be able to actually know and hear from the farmers themselves gives me such a peace and pride. **The beef is simply incredible**... we are so grateful to this family for giving us the opportunity to buy quality bulk beef straight from the source. We make sure before every meal to give thanks to not only the cows that provide but the family that make it possible. We are lifelong customers for sure!

Michelle T. (Google Review)



Thank You!

I hope this Bulk Beef Buyers Guide answered all of your bulk beef questions, but if not, please reach out. This is the beauty of choosing to source your meat from a small family farm... you can connect with us, directly, anytime.

> Ready for bulk beef? Get yours <u>HERE</u>!