

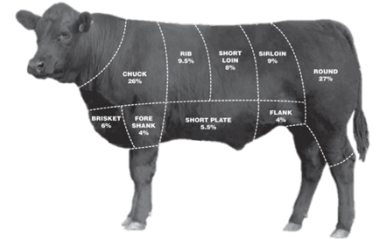


Whole Beef Cutting Instructions

Phone Number: 316.945.6406
alex@gypsumhills.com

Beef Breakdown – How much should you expect to receive in edible/retail meat cuts

Our steers are brought in for harvest between 20 and 30 months of age and have a live weight of approximately 1,400 to 1,500 lbs. However, not all of the steer will make it to your table. After the slaughter and dressing process, the carcass will weigh approximately 58 to 62 percent of its original live weight. The remaining weight, which is often referred to as the “hanging weight” or weight “on the rail,” will vary between animals due to many factors including, but not limited to, thickness of the hide, animal genetics, and the cutting method.



The carcass is then chilled and “aged” for approximately 14 to 21 days. During the aging and fabrication process, an additional 40 to 45 percent is lost due to moisture loss and removal of inedible bone, fat, and connective tissue. Thus, with a live steer weighing 1,400 pounds, you may expect to receive, on average, approximately 460 pounds of retail cuts (steaks, roasts, ground beef, stew meat, etc.).

Approximate prices for whole-, half-, and quarter-steer based on estimated weights and percentages noted above and the **Recommended Cut Plan** on the following page are:

Fractional Share*	Price	\$/lb. (hanging wt.)	Butchering Fee (hanging wt.)	Harvest Fee	Deposit
Whole Steer	\$4,540	\$4.72/lb.	\$0.79/lb.	\$100	\$1,000
Half Steer	\$2,345	\$5.12/lb.	\$0.79/lb.	\$50	\$500
Quarter Steer	\$1,295	\$5.50/lb.	\$0.79/lb.	\$50	\$300

* Eighth steer available upon request. Call for details.

And because you buy directly from our ranch – Gypsum Hills Ranch – and process the animal through our processor – Medicine Lodge Meat Company – we are able to proudly offer you the following specials and discounts:

- Lock-in your costs for 2024 AND 2025 at a discount and avoid price fluctuations at the grocery store
- Purchase together with a friend and receive discounted prices for you and your friend(s)
- Purchase a whole- or half-steer and to receive a free one-year membership to our Members Only club to be eligible for additional specials and discounts
- Receive a 5% discount if you pick up at one of our remote pick-up locations in Medicine Lodge and Wichita
- Should you wish to try our beef before purchasing a fractional share, order a Try Me Box (or any one of our other curated boxed sets), and if you decide to purchase a fractional share within two weeks of purchasing a boxed set, we will apply the cost of the boxed set against your order of a fractional share

To inquire about discounts and other details, call 312.945.6406 or go to www.gypsumhills.com.

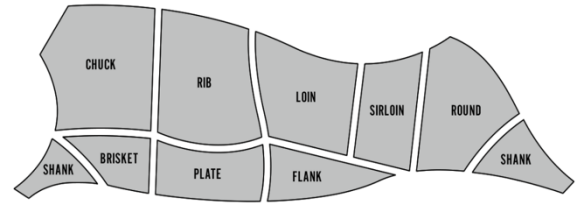


Name: _____

Phone: _____

Fractional Share: _____

Slaughter Date: _____



Section (Primal Cuts)	Cuts (Sub-primal)	Recommended Cut Plan*
Chuck (25%) Approx. 108 lbs. (± 5 lbs.)	<input type="checkbox"/> Chuck roast <input type="checkbox"/> Arm roast <input type="checkbox"/> Flat iron steaks <input type="checkbox"/> Short ribs <input type="checkbox"/> Stew meat and ground beef	* 50% Best roasts * 25% Stew meat * 25% Ground beef (80/20)
Rib (9%) Approx. 38 lbs. (± 2 lbs.)	<input type="checkbox"/> Ribeye roast <input type="checkbox"/> Bone-in ribeye steaks <input type="checkbox"/> Boneless ribeye steaks <input type="checkbox"/> Short ribs	* Boneless ribeye steaks (20-24, 16 oz. portions)
Short Loin (8%) Approx. 35 lbs. (± 2 lbs.)	<input type="checkbox"/> Tenderloin roast <input type="checkbox"/> T-bone steak <input type="checkbox"/> Filet mignon <input type="checkbox"/> KC Strip	* Filet mignon (10-12, 6 oz. portions) * KC strip steaks (20-24, 12 oz. portions)
Sirloin (9%) Approx. 38 lbs. (± 2 lbs.)	<input type="checkbox"/> Sirloin steaks <input type="checkbox"/> Tri-tip <input type="checkbox"/> Picanha	* Top sirloin steaks (14-16, 12 oz. portions) * Picanha (2, 1.5-2.5 lb. portions)
Round (24%) Approx. 105 lbs. (± 5 lbs.)	<input type="checkbox"/> Top/bottom round roast <input type="checkbox"/> Rump roast <input type="checkbox"/> Eye round steak <input type="checkbox"/> Stew meat, ground beef and patties	* 50% Best roasts * 25% Ground beef (80/20) * 25% Ground beef patties (1/3 lb. patties)
Flank (4%) Approx. 17 lbs. (± 2 lbs.)	<input type="checkbox"/> Flank steak <input type="checkbox"/> Ground beef	* Flank steaks (2, 1.5-2 lb. portions)
Short Plate (4%) Approx. 17 lbs. (± 2 lbs.)	<input type="checkbox"/> Inside/outside skirt steak <input type="checkbox"/> Stew meat and ground beef	* Skirt steaks (6-8, 12 oz. portions)
Brisket (6%) Approx. 26 lbs. (± 2 lbs.)	<input type="checkbox"/> Brisket <input type="checkbox"/> Ground beef	* Brisket (4, 4-5 lb. portions)



Custom Cutting Options (complete only if ordering custom cuts)

Please see chart and info on the previous page to help guide you in making selections that will suit you best. Note, **Cuts** (sub-primal) not selected, or items not included with the **Recommended Cut Plan** will be trimmed and added to your ground beef. Please specify the following options.

Stew Meat Options	Package size	<input type="checkbox"/> 1 lb.	<input type="checkbox"/> 2 lbs.	
Ground Beef Options	Beef/fat mix	<input type="checkbox"/> 80/20	<input type="checkbox"/> 85/15	<input type="checkbox"/> 90/10
	Package size	<input type="checkbox"/> 1 lb.	<input type="checkbox"/> 2 lbs.	
	Bulk package	<input type="checkbox"/> 10 lbs.	<input type="checkbox"/> 20 lbs.	<input type="checkbox"/> 50 lbs.
Pattie Options	Pattie size	<input type="checkbox"/> 1/4 lb.	<input type="checkbox"/> 1/3 lb.	<input type="checkbox"/> 1/2 lb.
	Amount	<input type="checkbox"/> 2 lbs.	<input type="checkbox"/> 4 lbs.	<input type="checkbox"/> 8 lbs.
Roast Options	Roast size	<input type="checkbox"/> 2-3 lbs.	<input type="checkbox"/> 3-4 lbs.	
Steak Options	Thickness	<input type="checkbox"/> 1"	<input type="checkbox"/> 1.5"	
	Bone	<input type="checkbox"/> Bone-in	<input type="checkbox"/> Boneless	
Brisket Options	Cut	<input type="checkbox"/> Whole	<input type="checkbox"/> Half	
Soup Bones Options	Neck, shank, knuckle	<input type="checkbox"/> Yes	<input type="checkbox"/> No	
Organ Options	Heart, liver, tongue	<input type="checkbox"/> Yes	<input type="checkbox"/> No	