

ROBINSON

FAMILY FARM & RANCH

Natural Grass-Fed/Finished Beef Program

- **100% Grass-Fed/Grass-Finished**
- **No Grain**
- **No Antibiotics**
- **No Hormones**
- **Affordably Priced**
- **Available in Whole, Half, or Quarter**
- **Limited Quantities (1st come 1st served)**
- **High in Omega 3 Fats, CLA, Vitamins, etc.**

High quality, good value, health benefits, taste preference, and local trust are some of the main reasons people choose RFFR natural grass-fed/finished meats. Our natural grass-fed/finished beef is raised on green forage and has a better balance of fats (lower levels of omega 6 fats and higher levels of omega 3 fats), and is higher in other important vitamins and minerals when compared to conventional beef, without the undesired extras (hormones, antibiotics, unnatural feeds, etc). Natural Grass-fed/finished beef has a different look, smell, flavor, and texture. Because of the difference in fat content, RFFR beef may cook differently; low-fat cooking methods advised. Our customer certified approach allows you to know us and your food.

RFFR beef are finished under 30 months, with live weights varying between 1000 and 1400 pounds. There is about 45% loss from live weight to hanging weight, with approximately 40% loss from hanging weight to packaged weight, depending on selected processing options. RFFR prices off the hanging weight to stay consistent with butcher costs.

Your beef is secured when you pay the required deposit. Details and delivery/pick-up are arranged with RFFR. Cost includes processing (double wrap, frozen, etc.) and delivery inside the Star Valley area. Delivery may be available outside Star Valley and cost of delivery should be negotiated with RFFR. To place orders, sent in the order form below. Contact Marion Robinson at (307) 880-RFFR for more information. Ask about RFFR's chemical-free vegetables, natural pork, and free-range chicken eggs.

RFFR's agricultural philosophy balances sustainability and affordability while focusing on natural, quality, and healthy consumer produce. We are committed to the continual improvement of our farming and ranching practices. Please share with us your suggestions and feedback. Thank you for supporting local sustainable agriculture!

Call for a current price quote. Thank you for supporting local sustainable agriculture!

RFFR - Beef Order Form

Name: _____

Date: _____

Phone: _____

Address: _____

For each section below, circle the desired specifications

Beef Order: Whole (deposit = \$400)
Half (deposit = \$200)
Quarter (deposit = \$100)

Packaging Options: Carcass (save \$0.50/lb by processing your own meat)
Double Wrap (standard RFFR pricing - paper/plastic)
Vacuum Pack (add \$0.20/lb - boneless packaging recommended)

Steaks:
/ Package: 2 3 4 5 Other: _____
Thickness: 3/4" 1" Other: _____ (standard = 3/4")

Roast Size: Small 2-3# Medium 3-4# Large 5+#

Burger: 1# Packages 2# Packages Other: _____
Leanness: diet (10% or less) extra lean (15% or less) lean (20% or less)

Standard Steaks: Tenderloin Filets or Tenderloin Tip
Rib Steak (w/bone) or Ribeye Steak or Prime Rib
T-bone Steak or New York Steak or Tenderloin
Top Sirloin Steak or Top Sirloin Roast

Standard Roasts: Round or Steaks or Burger
Sirloin Tip or Steaks or Burger
Rump or Steaks or Burger
Chuck or Steaks or Burger

Optional Cuts: Flank Heart
Skirt Liver
Brisket Tongue
Short Ribs Tail
Stew Meat Fat
Soup Bone Dog Bones

Specialty Cuts: (at your request, may cost extra, and usually replaces something above)
i.e. hamburger patties, cube steak, rolled roasts, sausage, jerky, tumbled, etc.

Please mail your order and deposit to: **Robinson Family Farm & Ranch**
270 Robinson Lane
Bedford, WY 83112
