

**Rider's Backfield Farm Beef**

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***2012 Backfield Farm Beef Wholesale Ordering Instructions***

*-We are a very small farm and in order to keep our prices affordable for you, we offer larger quantities of beef at wholesale prices. In addition, we offer individual beef cuts at retail prices for smaller quantities for those who do not wish to purchase larger amounts or do not have the freezer room.*

*- Many people get together with friends and family to take advantage of the bulk and lower price of the whole and halve steers and split the cost amongst themselves. That is, of course, your decision; the beef tastes great regardless!*

- 1. All prices we charge are based on HANGING WEIGHT per # of beef and include cut, vacuum wrap and freeze to your personal specifications (for whole and halve only.) HANGING WEIGHT is the weight of the beef carcass before it is processed to your cut specifications. There will be pounds DIFFERENCE between the hanging weight that you are charged and the total weight of the beef that you take home due to the bone, fat and carving waste that is discarded when your order is cut to specification. This can be as much as 35-40%. **THIS IS A VERY IMPORTANT POINT TO REMEMBER!***
- 2. Our beef will be butchered/processed at a USDA plant of excellent reputation.*
- 3. All orders are first come, first served based on availability and require a good faith deposit of \$50.00 per quarter/ half side of beef or \$100.00 whole side, which will be deducted from your order total on the day of pick-up. In the event that availability is not possible, we will return your deposit promptly. All repeat customers are exempt*

*from a deposit if they so desire.*

*4. After your order is received via mail or email, we will contact you with a "Beef Cut List" form closer to the time of processing for you to fill out and to send back to us with your desired cut specifications. If you require/desire any special cuts ABOVE that which is standard on the "cut sheet", you will pay extra to the processing plant at their going rate above what we will charge to you for the beef. This extra processing charge will be separate and noted on your receipt and payable to Backfield Farm at the time of beef pick up.*

*5. Without exception, all orders MUST be paid in full upon pick up either by cash, check, or credit/debit card. We must know about the use of the credit/debit card so that we bring our phone and equipment with us to the processors. There is a 2.9% fee to cover the cost for the use of the card as that is what we are charged for processing.*

*6. We will contact you around the time that your beef goes to the Butcher Shop for processing to give you a 10-14 day advance notice.*

*7. Pick up of your beef will be at the Butcher Shop or (at the farm for quarter sides) on pre-designated days (usually Fridays) that will also be arranged with you. You or someone you know must be there to pick-up and pay for the order at the designated time period. We hope to avoid any surcharges for "NO SHOWS." We will of course give you directions to the plant or farm prior to pick-up.*

*8. We suggest that you have adequate insulated containers to carry your beef home to avoid any significant defrosting unless of course, you are very close to the plant or farm. A great choice is the use of a sleeping bag which helps to keep the meat insulated if you do not have large or many insulated containers.*

*9. This year, we hope to have finished beeves for you on a rotating basis starting in winter/early spring and going through the spring/summer and fall.*

*Remember that there are a limited number, so do not delay in getting your order to us!*

*Jimmy and Robin*