

Rose Isle Farm

Massie & Joyce Saunders
329 Crabtree Falls Highway
Roseland, Va. 22967

massie@saunderssurveys.com

434-277-8574

434-841-5684 (cell)

434-277-8628 (fax)

Name: _____ Date: _____

Address: _____

Phone: _____ E-mail: _____

1/4 of a beef: _____

1/2 of a beef alone or paired with: _____
and I have marked the various cuts I want on the butcher's list attached.

Otherwise, I want my beef cut as noted as Option 1, Option 2, or Option 3 as noted below. (Circle one.)

Also, I would like my burger developed as A or B as noted below. (Circle one.)

I would like Heart, Tongue, Liver and or Ox Tail. (Circle as many as may apply.)

The animals we provide to you were born and raised on our farm at the foot of the Blue Ridge Mountains in Roseland, Va., Nelson County. All the calves born on our farm are given several shots at birth to get them up and going as quickly as possible. At around 6-9 months of age, the calves are given a series of vaccinations to protect them from various illnesses that potentially could give us some problems. At that same time, the adult animals are given several vaccinations to boost their immune system. After that series of medications at 6-9 months of age, the steers are not given any more shots or vaccinations and are taken to the butcher at approximately 18-20 months of age. The steers are weaned at approximately 10 months of age and are fed brewer's grain from the local beer making operations in Nelson County, locally raised corn, and a mineral supplement to keep them healthy and growing.

Our butcher is Joe Albert at Greenvalley Meat Processors, Inc., located at 2494 West Perch Road, Monroe, Va. 24574. He can be reached at 434-299-5529. All orders shall be returned to Massie at the address noted above so that he may pair up the cut lists to be provided to the butcher. The animals are guaranteed to be healthy and ready for slaughter when delivered. Once the animals are delivered to the butcher, the meat should be ready for pickup in about 2-3 weeks. Once the meat has been cut up and frozen, it is your responsibility to schedule a pickup unless other arrangements are made.

See butcher's list for wrapping instructions, slaughter fees (split according to number of persons purchasing that particular beef) and fee for patties, stew meat, etc. Please let the butcher know if you want links, bones or fat.

This year we have developed 3 cut lists to work from on the beef. If you purchase 1/4 of a beef and do not pair up with another person, family, friend, or co-worker, we will need to pair you with another individual to be sure that everyone gets some cuts from the front and rear quarters of the animal (Options 1 or 2). With the options that the butcher offers, it is very difficult to match up persons exactly so we are attempting to assist you in deciding on the various cuts that fit your needs. This will make our job a little simpler when pairing you up with someone else. With that in mind, here are your options. Please note that the estimated number of each cut is noted with the type of cut. This is strictly an estimate by the butcher and depends on the size of the animal and its conditioning at the time of slaughter. Some animals may have more of a particular cut and some may have less. Again, this is an estimate provided by the butcher based on previous animals we have delivered to him.

Option 1, Standard Cuts:

Front Quarter:
6-Rib Steaks
4-Rack of Ribs
1-Arm Roast
2-Chuck Roast
1-Flat Iron
1-Brisket
1-Flank Steak
1-Skirt Steak

Hind Quarter:

1-Sirloin Tip Roast
1-Top Roast cut into
 London Broil
1-Bottom Roast cut into
 Cube Steak
1-Eye Roast cut into
 Cube Steak
1-Rump Roast
2-Sirloin Steak
6-T-Bone Steak

6-Stew meat/K-bobs

All remaining will be ground into burger.

Option 2, Premium Cuts:

Front Quarter:
Rib Steaks

Hind Quarter:

Sirloin Tip Roast
Top Roast cut into
 London Broil
Bottom Roast cut into
 Cube Steak
Rump Roast
Sirloin Steak
T-Bone Steak

All remaining will be ground into burger.

Option 3, Butcher's List

The only way to take advantage of this is to purchase at least 1/2 of a beef or team up with another person, family, friend, or co-worker to split up a half. By doing this you pick all your cuts, thickness of steaks, etc.

Burger Options for Options 1, 2 or 3:

A: 100% ground beef and put into 1 lb. packages

B: 50% ground beef in patties and 50% ground beef in 1 lb. packages

If you are interested in the Heart, Tongue, Liver, or Ox Tail, please let me know so that we can provide that to those who want it. You may receive some from several animals if others are not interested in it. Please circle the desired items at the beginning of this letter.

We anticipate pricing for 2015 to be around \$6.50 per pound, wrapped and in your freezer. In order to keep the pricing down as much as possible, our pricing does not include a USDA inspection, which is required if you are going to sell the beef to others. It also does not include any special instructions that you might have for the butcher such as lean meat, patties, links, etc. because everyone has different ideas on these items.

Once the animals are slaughtered and we have a weight on the carcass, I will send you an E-mail with your final billing. Checks will be made out to Rose Isle Farm, LLC. Payment in full is expected prior to pickup of the beef. Slaughter and butcher fees are paid directly to Green Valley when you pick up your beef.

Please place your orders as soon as possible so we will know how many animals to feed out. Please fill out this order form (or butcher's list if purchasing a half of a beef) and attach your \$100 deposit. Upon receipt of your cut list and \$100 deposit, we will confirm back to you that you are on the 2015 orders. If you do not receive confirmation back, please let us know. Remember, supplies are limited and orders will be taken on a first come, first serve basis.

Thanks for your orders and we are looking for a great 2015!