A BRAND YOU CAN TRUST

FIVE OAKS

CUSTOM BEEF

www.fiveoaksfarmtn.com

ABOUT
FIVE OAKS FARM BEEF

FIVE OAKS FARM proudly raises registered Santa Gertrudis cattle and 5-Star cattle for pure bred breeders, commercial cattlemen and for your kitchen table. We are using the latest technology that the industry offers to help our farm improve the herd and custom beef products. Five Oaks Farm started selling custom beef to family and friends in 2018. We currently harvest purebred Santa Gertrudis as well as Santa Gertrudis crossed with Angus, Red Angus, or Hereford Bulls.

A BRAND YOU CAN TRUST

FIVE 5G OAKS FARM

THE DIFFERENCE

OUR PASTURE: Our cattle are raised on lush green pastures in Bedford County, Tennessee. Grain-finished beef from our farm is not the same as what comes from concentrated feedlot operations. We care for our animals by letting them graze for most of their lives before finishing on grains in friendly and humane conditions. **Pasture-raised, grain-finished cows from small-scale, well-managed farms live healthy and enjoyable lives…creating tasty, nutrient-laden beef.**

DRY AGING: Light Hill Meat Processing meats are naturally aged, under full federal inspection, and are carefully monitored throughout the whole processing procedure to ensure the very top quality. This process naturally produces a buttery tenderness with more natural flavor and retains more juices than any other method. The entire beef hangs in a refrigerated cooler with strict temperature and humidity control. The hang time is judged according to the amount of fat cover that is on the animal and ranges depending on the specifications from our customers. **The key effect of dry aging is the concentration and saturation of the natural flavor.**

BUYING IN BULK

THINGS TO CONSIDER

FREEZER SPACE: For every 25 pounds of packaged beef, you will need about 1 cubic foot of freezer space. Whole Beef: 18-22 cubic foot freezer, Half Beef: 10-12 cubic foot freezer

CUT SELECTION: When you order a half or whole, we will work through options from either our standard cutting or your customization.

BUDGET: Depending on the animal and processing specifications, total meat quantity will vary...as well as the cost. Understand that your total cost will be the processed meat weight and the processing fee. This fee will vary depending on your order. We will work with you on figuring the total of your beef.

- **WHOLE:** 750-800 hanging weight pounds x $3.62/lb. = approximately $2875-2896 and of that about $500 for processing
- **HALF:** 375-400 hanging weight pounds x $3.62/lb. = approximately $1357-1448 and of that about $250 for processing

HOW WE PRICE OUR BEEF

EXAMPLE OF PRICE BREAK DOWN

STEER/HEIFER PRICING

Price for Live Animal	**$2.00**	Price per lbs. for live animal	
Weight we shoot for live animal	**1200**	lbs.	We shoot for this weight as a minimum. If calf grows well, this weight could be more.
Total Price for live animal	**$2,400.00**		

Estimated Hanging weight	**732**	lbs.	*This can change depending on calf growth and development.
Price for processing per lb.	**$0.75**	min cost	
Hanging weight price	**$549.00**		
Kill Bill	**$45.00**	*This will be split based on your pick of whole, half or quarter.	
Total for Processing	**$594.00**		

Live Animal Cost	**$2,400.00**	
Total Processing Cost	**$594.00**	
Total Cost	**$2,994.00**	
Minus Deposit	**($500.00)**	*This can be divided by half or quarter whichever the case may be.
	$2,494.00	Due after you hear from us on hanging weight.

490.44	Lbs. of actual meat estimated (*this could be more or less)
$6.10	Total Cost

ORDERING

WITH FIVE OAKS FARM BEEF

- Price for Live Weight Steer/Bull is $2.00 per lb.
- Deposit is $500 for Whole Steer/Bull or $250 for Half Steer/Bull.
- Deposit is non-refundable unless animal dies before being sent to the processor.
- Light Hills Meats will process the meat at **$.75- $.88 PER LB.** hanging weight depending on how you order your cuts. **(SEE INSTRUCTIONS ON CUT SHEETS.)**
- There is a $45 kill bill that will be split between customers.
- Kill day is schedule for **TBD**.
- We will pick up from Light Hills Meats and deliver Whole or half beef to you. Quarter Beef needs to be picked up at the Farm.
- As soon as we get the hanging weight from Light Hills Meat, we will contact you with total price of Steer/Bull. Invoice will be sent. (Most times the day of delivery or the following Monday.)
- You can get bone-in or bone-out steaks but not both.
- We do offer payments through PayPal. Please do not send money directly through there until you receive a PayPal Invoice from us. **THERE IS A 3% CONVENIENCE FEE FOR USING PAYPAL.**

Deposit Received By: _____

(FIVE OAKS REPRESENTATIVE)

Amount: _____ **Date Received:** _____

Cash: ☐ **Check:** ☐ **Check #:** _____

CUT SHEET INSTRUCTIONS

Arrival Date:	Cut:	Tag #:	1/4 • 1/2 • WHOLE
Owner:		Live Wt:	Hang Wt:
Phone:		Customer:	
Species/Desc:		Phone:	

INSTRUCTIONS

PER PACK #	How many steaks per pack? **2 or more is standard** Single is an additional charge. *0.05 on hang wt.*	**Stew:** Yes / No
BURGER: (2#)	**2 pounds is standard** 1 pound is an additional charge. *0.05 on hang wt.* 5 & 10 pounds are also avialable options.	Patty: 0.10 on hanging wt. **How many pounds do you want?** • 4 patties to a pound • 8 patties to a pack
ROAST: • Best Choice • Standard	**Chuck** **Shoulder** **Tip** **#** **Rump** **Size:**	Best choice is the best cuts of each roast and the rest will be ground as burger. Standard is as many roasts as possible.
STEAK: • 3/4 inch • 1” • 1 1/4” • 1 1/2” • 2”	**T-Bone** **Porter House** **Ribsteak** **Sirloin** **Rounds** **Whole, Swiss, Grind**	**New York Strip** **Filet (size)** **Ribeye** **Sirloin** **Rounds** **Rounds** **Skirt**
OTHER: Ribs •Steaks • Etc.	**Any other cut not listed above.**	
BRISKET	1/2 Point and Flat	Whole
ORGANS	**Heart • Tongue • Liver • Tail**	
BONES	Soup or Dog (varies in size)	
Notes:		

CUSTOMER CUT FORM

Arrival Date:	Cut:	Tag #:	1/4 • 1/2 • WHOLE
Owner:		Live Wt:	Hang Wt:
Phone:		Customer:	
Species/Desc:		Phone:	
Please circle how you prefer to be contacted: **Phone •Email • Text**		Email:	
STEAKS PER PACK #			**Stew:**
BURGER: (2#)			**Patties:** **Amount:** **Size:** **Amount Per Pack:**
ROAST: • Best Choice • Standard	**Chuck** **Shoulder** **Tip** **#** **Rump** **Size:**		Best choice is the best cuts of each roast and the rest will be ground as burger. Standard is as many roasts as possible.
STEAK: • 3/4 inch • 1” • 1 1/4” • 1 1/2” • 2”	**Bone In Steaks:** **T-Bone** **Porter House** **Ribsteak** **Sirloin** **Rounds** **Whole, Swiss, Grind**		**Bone Out Steaks:** **New York Strip** **Filet (size)** **Ribeye** **Sirloin** **Rounds** **Rounds** **Skirt**
OTHER: Ribs •Steaks • Etc.			
BRISKET	1/2 Point and Flat		Whole
ORGANS	**Heart • Tongue • Liver • Tail**		
BONES			
NOTES:			

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