

## Information on Wholesale Grass-Fed/Grass-Finished Beef at Meadowlark Hearth Farm

**About Raising Our Beef** We pasture our animals on certified organic (non-GMO) land, only feed them hay produced here, and never allow them to eat grains. From birth until processing, our animals are treated with dignity and respect. Calves are left with their mothers until approximately 8-9 months old, allowing them to receive as much nourishment as possible. Throughout their entire lives, we keep the animals moving through our pastures with well managed intensive grazing practices, which is best for the land and the animals. When they reach the age of about 2 or 3, they are ready to be harvested.

**Processing** We only work with butchers that have a reputation for ethical practices. Additionally, all our meat is cured for at least 3 weeks, allowing the best flavors to emerge and bringing a tenderness to the meat that makes for great cooking and eating. Get a sample, if you don't believe us.

When we sell our meat wholesale, direct to you the consumer, we literally (and legally) sell the living animal to you. Don't worry — we'll take care of delivering the animal to the butcher for you. :) As a result, there are two separate transactions — one to purchase the animal from Meadowlark Hearth and one to pay the butcher for processing the animal. Depending on which butcher we use, you may need to be in contact with them to decide on which parts of the animal and cuts of meat you want. Some butchers prefer we deliver a cut sheet with the animal. We'll work with you through this. Sometimes we will pick up the meat for you and sometimes you may have the option to pick up the meat directly from the butcher. Again, we'll work with you through this and help to make the best decisions for each person.

**Hanging Weight** When the animal is killed, the butcher removes the generally inedible portions such as the head, skin, entrails, feet, and some organs. At this point, the animal is weighed; this is the hanging weight. We do not have a live scale here on the farm to be able to offer a more precise guess at what the final hanging weight might be for a specific animal may be when we take the animal in to process. We can say from experience that our animals generally have a hanging weight between 500 and 700 pounds, so we've made a chart with a few approximate weights to give you an idea of what your obligation is and what you can expect to receive.

**What You Can Expect — Take Home Weight** This number is the furthest out in the process, so it is going to vary based on two very key factors: the hanging weight and what cuts you want. For instance, do you want the bones? Do you want organ meats like the heart or liver? When you purchase an animal wholesale, you are purchasing these parts too. If you do not want them, their weight is not going to be included in the total weight you receive, but you are still obligated to pay for them. Don't worry though — if you do not want some of these things, we may be willing to purchase them from you for use back at the farm (our dog, Thelma, loves the bones). We can discuss these details when we are finalizing our agreement. In determining what prices you may be looking at, we've referred to this as the "percent used" in the chart with approximations of weights and prices. We'd be glad to help review this information with you, if you have more questions.

Interested, contact us as soon as possible. [meadowlarkhearth@gmail.com](mailto:meadowlarkhearth@gmail.com), 308-631-5877 for questions or to schedule a quarter half or whole or to get sample packages or visit our farm and see our cows

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