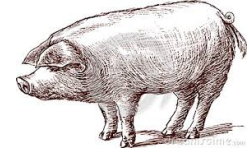




Blue Sky Ranch LLC



Zane Keith: 315-404-5011
blueskyranchllc@yahoo.com
1095 Newberry Rd,
Waterville, NY 13480

About Our Black Angus Beef:

Our black angus steers are born and naturally raised here on our farm. They spend the majority of their lives out on pasture with our own hay to supplement them. They are hay, corn and grain finished to give them excellent marbling and taste. Everything they eat comes from our farm. They are raised GMO-free and hormone free to ensure they are flavor filled beef raised the right way and humanly.

Options and Pricing:

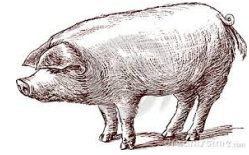
We sell half or whole steers custom cut at a USDA inspected facility (we recommend Red Barn Meats for your butcher). Steers will be custom cut so you can pick how and what you would like to get from your steer. Our steers will weigh approximately 700-800 pounds hanging weight. The current price is **\$3.65** a pound based on the hanging weight from the butcher. This price includes the cost of the steer, the butcher fee and will be brought back to Waterville where you will pick up. Delivery to your house can be arranged for a separate cost. For example a 750lb steer will cost you \$2,700 (cut-up and vacuum sealed to you). From a whole steer weighing 750lb hanging weight you will receive approximately 500lb meat back to you. Remember this is only an approximate weight, the weight will vary depending on your cut selection and the hanging weight.

Ordering:

We harvest steers year around so we have a steady supply. We recommend ordering 2 months in advance. If you only want a half that is fine we will match you up with someone to get you a steer, for this we we recommend ordering 3 months in advance so we can match you up with someone else. For ordering call or email and send a deposit of **\$800** for a whole steer and **\$400** for a half. Once



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we receive your deposit, we will make an appointment with the butcher and give you a date for pick up. We will send you a cut sheet so you can pick how you would like your steer processed and we can give it to the butcher upon delivery. Just return this form and the cut sheet to us by email or mail and we will take care of the rest.

Looking for something else?

If you would like beef but don't want a half or whole we also sell beef by the pound so you can pick exactly what you would like and only what you need. If you need a specialty cut we can also order this for you, please allow two months on all specialty cut. Blue sky ranch is committed to helping fill all your beef needs. For any questions we are only a phone call away to help. Thank you for choosing Blue Sky Ranch.

Buyer name: _____

Buyer signature: _____

Date: _____