

A Delicious Experience from Centennial BEEF

This is for the consumer who looks at the cost of food, and wants the best quality and value for themselves and their family.

You'll Taste the Difference!

We understand that you have invested a great deal of money in your beef. Our goal is to ensure that you get the most satisfaction from this investment. We work only with USDA inspected processing facilities to be sure that you receive the highest quality product possible.



The processing facility we have chosen provides the following:

Full time USDA inspection

Qualified, knowledgeable staff

Documented sanitation and food safety program

14-21 day dry aging (on the rail)

improves tenderness of the meat

Proven tracking system - you will always get your own meat

Order 1/4, 1/2, a Whole Beef or Individual Cuts



Eat Healthy!
Quality Aged Beef
Locally-Grown
Locally-Processed
USDA Inspected
Simply Delicious...
Taste the Difference!



Centennial BEEF

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CentennialBEEF.com

Centennial BEEF

Quality, home raised beef from a Colorado ranching family for over 100 years!

At **Centennial BEEF** we are dedicated to providing you with great tasting beef. To do so, we raise and finish our cattle in a natural way, on well managed pastures and/or high quality hay.



The term "simply delicious" means that our beef is raised as nature intended, without the following additives:

No hormones, herbicides or animal by-products.

Raising our livestock on diverse, well-managed pastures keeps them in peak health, which means you can eat healthy, too.

By purchasing from **Centennial BEEF**, you can nourish your family and be part of revitalizing the land and local economy at the same time.



Military/Veteran Discount 10%

<u>Product List</u>	<u>Price</u>
1/4, 1/2 and Whole Beef (sold by hanging weight)	\$3.50/lb + processing
Ground Beef (per pound)	\$6.95/lb
10 lb Ground Beef (value pkg)	\$62.50 (\$6.25/lb)
25 lb Ground Beef (value pkg)	\$137.50 (\$5.50/lb)
Tenderized Round Steak	\$8.00/lb
Ribeye Steaks-Boneless	\$16.95/lb
NY Strip Steaks	\$15.95/lb
Tenderloin Fillet	\$20.95/lb
Sirloin Steak	\$11.95/lb
Flank/Skirt Steak	\$9.95/lb
Sirloin Tip, Rump, & Chuck Roast	\$8.00/lb
Brisket	\$8.50/lb

Order 1/4, 1/2 or Whole Beef

When we take your order for 1/4, 1/2, or whole, we try to give you a date when it will go to the meat processor. Next, we will call you to get your instructions on how you want your beef cut. The beef will then dry age in a climate controlled cooler for 14-21 days before cutting. The reason it is dry-aged is that this helps tenderize the meat. Cutting, packaging and freezing takes another 2-3 days. You will pick up your order at the USDA processing facility and pay them for processing and write a separate check to **Centennial BEEF**.

Quarter?

If you order a 1/4 what you will receive is commonly called a "split 1/2". Because the cuts of meat in the front differ from the back 1/2, we will evenly divide the cuts between the two to make it a fair offering. This will somewhat limit how you can have your beef cut as it is a compromise with the other customer sharing the 1/2.

What will your beef cost?

The cost is \$3.50/lb hanging weight, plus processing, which is \$0.90/lb. The hanging weight is the weight of the carcass, before it is processed into individual cuts.

Average Hanging Weights

1/4: 150-180lbs x \$3.50/lb= approx. \$525-\$630 for the meat, + \$135-\$162 processing

1/2: 300-360lbs x \$3.50/lb=approx. \$1050-\$1260 for the meat, + \$270-\$324 processing

Whole: 600-760lbs x \$3.50/lb=approx. \$2100-\$2660 for meat, + \$540-\$684 processing

What You Receive with Your Order

The table below gives approximate amounts of each cut that you will receive. Your order may vary slightly from this, and you may opt for different cuts than these. For instance, you may prefer T-bone rather than NY strips and Tenderloin. You may also wish to have some cuts turned into ground beef, such as brisket or ribs.

<u>Individual Cuts</u>	<u>1/4</u>	<u>1/2</u>	<u>Whole</u>
Chuck Roast	10-12 lbs	20-24 lbs	40-48 lbs
Rump Roast	3 lbs	5-6 lbs	10-12 lbs
Sirloin Tip Roast	3 lbs	5-6 lbs	10-12 lbs
Round Steak	3 lbs	5-6 lbs	10-12 lbs
Ribeye Steak	2.5-3.5 lbs	5-7 lbs	10-14 lbs
NY Strip Steak	2.5 lbs	5 lbs	10 lbs
Sirloin Steak	2 lbs	4 lbs	8 lbs
Tenderloin Fillets	1.5 lbs	3 lbs	6 lbs
Flank Steak	.5 lb	1 lb	2 lbs
Skirt Steak	2 lbs	4 lbs	8 lbs
Brisket	2 lbs	4 lbs	8 lbs
Short Ribs	2 lbs	4 lbs	8 lbs
Liver	1 lb	2 lbs	4 lbs
Soup Bones	4 lbs	8 lbs	16 lbs
Ground beef	45-50 lbs	90-100 lbs	180-200 lbs
Total amount of beef:	84-92 lbs	165-184 lbs	330-368 lbs

Approximate freezer space needed:

4 cu ft 7 cu ft 14 cu ft

