



Hickory Hill Ranch Beef Ordering Guide

We're excited that you're interested in buying the beef that we put so much work into raising! We enjoy eating our beef and are sure that you will as well. The following sections should give you all the information you need to get started.

Q. What is the process to reserve and obtain Hickory Hill Ranch - All Natural Freezer Beef?

- (1) Contact us at sales@hickoryhillranch.com or 937-430-9464
- (2) Send a deposit to secure your half (½), or whole steer. Non-refundable deposit = \$150 per quarter.
- (3) We'll send you a post card confirming your order and the estimated date that your beef will be ready
- (4) Review the cut list and decide how you want your beef processed. You'll provide the cut list when we drop off the steer at the butcher. If you do not know what you want or have never done it before, the butcher can walk you through it.
- (5) We transport your steer to the butcher shop when it's ready.
- (6) We contact you with the actual hanging weight and bill you for the balance of the beef's cost less your original deposit.
- (7) When your meat is ready you'll pick it up and pay the butcher's processing fee.
- (8) ENJOY! Please send us your feedback and photos.

If you have ANY further questions, please feel free to contact us. We're happy to help!

Q. How much freezer space will I need?

A. Depends on the size of your animal, how you package the meat, freezer configuration, and how much you can fit into a small space. Generally, one cubic foot of freezer space will hold 35-40 pounds of packaged meat.

- Quarter (about ~90 pounds take-home meat): 3 cubic feet
- Half (about ~180 pounds take-home meat): 5 cubic feet
- Whole (about ~400 pounds take-home meat): 10 cubic feet

Q. What will my approximate total cost be?

A. Price is hanging weight x price / lb. + butcher's processing fee.
(Price subject to change.)

ESTIMATED COST BREAKDOWN FOR HALF (½) BEEF:

On average, a half weighs 300 lbs. hanging weight.

We charge \$4.50 / lb. hanging weight for half beef: $300 \times 4.50 = \$1,350$

Plus, butcher's fee that you'll pay the butcher directly, cost varies depending on the options you choose but generally starts around \$300.

Approximate total for half beef = \$1,650

ESTIMATED COST BREAKDOWN FOR WHOLE BEEF:

On average, a whole weighs 600 lbs. hanging weight.

We charge \$4.30 / lb. hanging weight for whole beef: $600 \times 4.30 = \$2,580$

Plus, butcher's fee that you'll pay the butcher directly, cost varies depending on the options you choose but generally starts around \$600.

Approximate total for whole beef = \$3,180

Q. What does "hanging weight" mean?

A. Hanging weight is how much the carcass weighs after it is skinned and the head and internal organs are removed. This is usually about 60 percent of the live weight of the animal, and what most private beef sellers base their per-pound cost on.

Q. How long does the meat hang?

A. The beef carcass hangs and ages about 10 days, which tenderizes and develops flavor in the meat.

Q. Can I choose how I would like the meat cut?

A. Yes! You can work directly with the butcher and they can help you fill out the cut list. We're happy to share our favorite cut lists as well.

__ CALLED __ SCANNED __ BOXES __ DATE COMPLETED

GRAND TOTAL _____

SAVE BONES/FAT TRIMMINGS \$100/WHOLE _____

CCM BEEF @ \$4.49lb DEPOSIT PAID _____

CEDAR CREEK MEATS

NAME _____

KILL DATE _____

NOTES:

PHONE _____

PRODUCER _____

HANG WEIGHT _____ FRONT/HIND 1/4 _____ MIXED 1/4 _____ HALF _____ WHOLE _____

NO. PACKAGES	EXTRA FEE	BEEF		THICK	AMT/PKG TOTAL	
		ARM ROAST				
		CHUCK ROAST				
		BRISKET				
		SOUP BONES (SHANK)				
		BONE-IN RIBEYE				
		BONELESS RIBEYE	CHOOSE 1			
		DELMONICO				
		SKIRT STEAK				
		SHORT RIBS				
		BOILING BEEF				
		FLANK STEAK				
		T-BONES	CHOOSE 1			
	\$20/WHOLE	NY STRIP & FILET				
		SIRLOIN STEAK				
		RUMP ROAST				
	\$20/ WHL SLICED	ROUND STEAK				
	\$8/WHOLE	CUBED ROUND (lg.) CHOOSE 1				
	\$8/WHOLE	CUBE STEAK (sm.)				
	\$.50/LB.	STEW MEAT*				
		GROUND BEEF				
	\$.50/LB.	PATTIES				
		TONGUE	TAIL	HEART	LIVER	
		DOG BONES	SM	MED	LG	
			SINGLE PKG FEE:		\$60/WHOLE	
BUTCHER FEE	\$100/WHOLE					
PROCESSING	\$.95/LB.					
VAC PACK	\$.50/LB.					
ALL BURGER COWS & *STEW MEAT OVER 20LBS			\$100/WHOLE			

\$5.00/Per Day Will Be Charged After Two Weeks Of Being Notified That Meat Is Ready. After 90 Days Meat Will Be Donated!

✓ CALLED ✓ SCANNED 3 BOXES 6/19/25 DATE COMPLETED
SAVE BONES/FAT TRIMMINGS \$100/WHOLE

GRAND TOTAL \$179.40
CCM BEEF @ \$4.69lb DEPOSIT PAID

CEDAR CREEK MEATS

NAME Jim Dowd

KILL DATE 6-5-25

NOTES:

PHONE 937-430-9464

PRODUCER Dowd

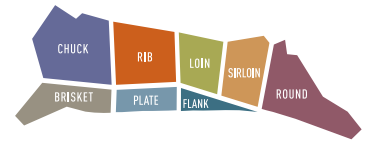
HANG WEIGHT 609 FRONT/HIND 1/4 152 MIXED 1/4 152 HALF 152 WHOLE 152

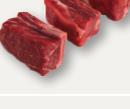
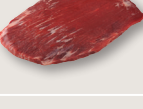
NO. PACKAGES EXTRA FEE BEEF THICK AMT/PKG TOTAL

		ARM ROAST				
		CHUCK ROAST				
1		BRISKET				
		SQUID BONES (CHAM)				
3		BONE IN RIBEYE				
		BONELESS RIBEYE CHOOSE 1		1 1/4"	2 per	
		DEEMONICO				
		SKIRT STEAK				
		SHORT RIBS				
		BOILING BEEF				
1		FLANK STEAK				
		T BONES CHOOSE 1				
3/3	\$20/WHOLE	NY STRIP & FILET		1 1/4"	2 per	5.00
2	want	SIRLOIN STEAK		1 1/4"		
		RUMP ROAST				
	\$20/WHL SLICED	ROUND STEAK				
	\$8/WHOLE	CUBED ROUND (lg.) CHOOSE 1				
	\$8/WHOLE	CUBE STEAK (sm.)				
	\$50/LB.	STEW MEAT				
56		GROUND BEEF				
5	\$50/LB.	PATTIES	10#	31	6 per	5.00
		TONGUE want TAIL HEART LIVER				
		DOG BONES SM MED LG				
		SINGLE PKG FEE:		\$60/WHOLE		
BUTCHER FEE	\$100/WHOLE					25
PROCESSING	\$.95/LB.					144.40
VAC PACK	\$.50/LB.					
ALL BURGER COWS & *STEW MEAT OVER 20LBS	\$100/WHOLE					

Beef Cuts

AND RECOMMENDED
COOKING METHODS



CHUCK		RIB	LOIN	SIRLOIN	ROUND	OTHER
Blade Chuck Roast 	Cross Rib Chuck Roast 	Ribeye Roast, Bone-In 	Porterhouse Steak 	Top Sirloin Steak LEAN 	Top Round Steak* LEAN 	Kabobs* 
Blade Chuck Steak* 	Shoulder Roast LEAN 	Ribeye Steak, Bone-In 	T-Bone Steak LEAN 	Sirloin Steak 	Bottom Round Roast LEAN 	Strips 
7-Bone Chuck Roast 	Shoulder Steak* LEAN 	Back Ribs 	Strip Steak, Bone-In LEAN 	Top Sirloin Petite Roast LEAN 	Bottom Round Steak* LEAN 	Cubed Steak 
Chuck Center Roast 	Ranch Steak LEAN 	Ribeye Roast, Boneless 	Strip Steak, Boneless LEAN 	Top Sirloin Filet LEAN 	Bottom Round Rump Roast LEAN 	Stew Meat 
Chuck Center Steak* 	Flat Iron Steak 	Ribeye Steak, Boneless 	Strip Petite Roast LEAN 	Coulotte Roast 	Eye of Round Roast LEAN 	Shank Cross Cut LEAN 
Denver Steak 	Top Blade Steak 	Ribeye Cap Steak 	Strip Filet LEAN 	Tri-Tip Roast LEAN 	Eye of Round Steak* LEAN 	Ground Beef and Ground Beef Patties 
Chuck Eye Roast LEAN 	Petite Tender Roast LEAN 	Ribeye Petite Roast LEAN 	Tenderloin Roast LEAN 	Tri-Tip Steak LEAN 		
Chuck Eye Steak 	Petite Tender Medallions LEAN 	Ribeye Filet LEAN 	Tenderloin Filet LEAN 	Petite Sirloin Steak 	Brisket Flat LEAN 	Skirt Steak* 
Country-Style Ribs 	Short Ribs, Bone-In 			Sirloin Bavette* 	Brisket Point 	Flank Steak* LEAN 
 IT'S WHAT'S FOR DINNER. Funded by the Beef Checkoff. KEY TO RECOMMENDED COOKING METHODS  GRILL OR BROIL  SLOW COOKING  STIR-FRY  ROAST  SKILLET  SKILLET-TO-OVEN * MARINATE BEFORE COOKING FOR BEST RESULTS LEAN These cuts meet the government guidelines for lean, based on cooked servings, visible fat trimmed.						
		Short Ribs, Bone-In* 				

All lean beef cuts have less than 10 grams of total fat, 4.5 grams or less of saturated fat and less than 95 milligrams of cholesterol per 3 1/2-oz serving. Based on cooked servings, visible fat trimmed.