



Aitken Farm & Ranch

20000 Bauer Hockley Rd
Tomball, TX 77377
(832)422-5164

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Thank you for choosing Aitken Farm & Ranch for your grass fed beef needs. Our cattle graze on pasture from birth to butcher. Our cattle are never fed any growth stimulants or hormones, or grains, we do supplement with alfalfa grass in pelleted form to keep our cattle friendly and used to handling to reduce stress during handling. Our cattle are grass fed and finished. We like to refer to it as grass fed from birth to butcher.

Circle One	Portion	Price per pound of hanging weight*	Approx. total price*	Deposit required with order
	~Traditional Cuts~			
1	Quarter Beef (+/- 125lbs)	\$7.25/lb	\$906.25	\$200
2	Half Beef (+/- 250lbs)	\$6.95/lb	\$1737.50	\$300
3	Whole Beef (+/- 500lbs)	\$6.50/lb	\$3250.00	\$400
Y N	Do you want organ meats? (no charge) Put an X through the ones you DO NOT want	Heart	Liver	Tongue

Name: _____ **Date:** _____

Address: _____ **City:** _____ **State:** _____ **Zip:** _____

Phone: _____ **Email:** _____

Return with deposit to:

Aitken Farm & Ranch, 20000 Bauer Hockley Rd Tomball, TX 77377

* The price is based on the hanging weight of the beef. Weights are estimated; actual weights will be certified by the butcher prior to aging in cold storage. 14-21 days of aging prior to cutting and wrapping is typical. When the meat is cut and wrapped you will have about 60-70% of the hanging weight in final yield, without bones and other inedible parts. This is the usual and customary way of purchasing beef in bulk.