

Aitken Farm & Ranch
100% Grass-Fed Beef
20000 Bauer Hockley Rd, Tomball, TX77377
tel. 832-422-5164; aitkenfarmandranch@gmail.com
www.aitkenfarmandranch.com
Bulk Order Form/Invoice

Name:	
Address:	
Email:	Tel (Cell):

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 our breeding stock with alfalfa grass in pelleted form to keep our cattle friendly and used to handling to reduce stress. Our cattle are grass fed and grass finished; we refer to it as grass fed from birth to butcher.

Circle One	Portion (approx hanging weight)	Pricer per pound of hanging weight*	Approx. total price*	Deposit amount
1	Eighth Beef (+/-62lbs)	\$7.50	\$470	\$50
2	Quarter Beef (+/-125lbs)	\$7.25	\$906.25	\$100
3	Half Beef (+/- 250lbs)	\$7.00	\$1750	\$200
4	Whole Beef (+/-500lbs)	\$6.75	\$3375	\$300
Only Applies to Whole Cow	Put an X through the organ meats you DO NOT want. Those can be ground into the ground beef.	Heart	Liver	Cheek
		Oxtail	Tongue	Kidney

Return with deposit to: (please make checks to Shana Aitken)
Aitken Farm & Ranch, 20000 Bauer Hockley Rd Tomball, TX 77377 (can email also)

***The price is based on the hanging weight of the beef. Weights are estimated; actual weight will be certified by the butcher prior to aging in cold storage. 14 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.**