

Reserve Your Beef Today!

Reserve your side or quarter now by completing this form and sending it in with your deposit!

Pricing is set at \$4.50 per pound hanging weight, including processing. Placing the reservation **guarantees** this price is when you pick up your beef side or quarter in 2016. We cannot guarantee this price without the reservation.

All beef is processed and delivered in the order that we receive your reservation. You will be given an approximate delivery date when you place your order.

If you do not place your reservation early enough and we sell out, you will be given the option of being first on the list when we restock.

By purchasing your beef from our farm, or other small sustainably operated farms, you are voting with your food dollar to:

- Support ecologically sound agriculture
- Promote 'green' foods—foods that are grown in ways which develop healthy lands and soils
- Reduce the input of artificial growth and maintenance compounds in the livestock industry

Benefits of Farm Fresh Beef

Farm fresh beef doesn't have the growth hormones, dyes, or preservatives commonly found in mass-produced beef. It is more flavorful and more robust with all the flavor and tenderness that nature provides.



There are health benefits associated with eating farm fresh beef because their diet is rich in fresh green forages.

Our cattle graze when pasture is available and provided quality hay when it is not. They are given a minimal amount of corn for finishing. The fat in meat from pastured cattle contains a number of important nutrients in increased percentages when compared to conventional grain fattened cattle. This yields a leaner, healthy beef choice for consumers. Recent research has shown that lean beef is superior to free amino acid supplements in stimulating muscle protein synthesis in humans.

Other nutritional benefits include:

- A nearly ideal ratio in the occurrence of Omega-3 and Omega-6 fatty acids.
- Conjugated Linoleic Acid, or CLA, a potent anticancer fatty acid produced in quantity only by pastured ruminants. CLA has also been shown to inhibit obesity and prevent diabetes.

Farm Fresh Beef



Naturally fresh

Naturally delicious



Beef Order Form

Please use this form when ordering your beef.

All beef is sold by hanging weight. The average hanging weight of a whole beef is about 700 pounds. You may purchase beef by the quarter or half.

The cost of the beef is \$4.50/pound (hanging weight) which includes the cost of processing.

We require a non-refundable deposit of \$200 for a quarter and \$400 for a half. The deposit is due when you place your order. The balance is due when we know the hanging weight of the beef, approximately one week before you pick up your order. You will be notified when the beef will be processed and the expected delivery date. You or your representative will pick up the beef at our farm on the delivery date.

All beef is processed at Richardson's in Linden. They are USDA certified. The beef will be processed in the "standard" way – roasts, ground beef, steak, etc. Standard processing includes packaging the beef in vacuum sealed packages that can be kept frozen for up to two years.

Please note: Delivery time is based on our processing schedule and the number of steer available. Please see Linda or Keith for the current schedule.

If you have any questions about the processing or delivery of the beef, please call Linda 248.634.7276.

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Beef order for:

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

___ quarter beef - \$200 deposit

___ half beef - \$400 deposit

___ **Check enclosed**

___ **Cash enclosed**

___ **Please invoice for credit card payment**

Make checks payable to: Pretty Pony Pastures

Send to: 9160 Eagle Road

Davisburg, MI 48350

Date Received: _____ Amount: _____ Cash, CC, Check #: _____ Tag #: _____