

American Heritage Farm

2019 Grass-fed Beef Purchasing Guide

New this season by popular request, we are now selling our grass-fed beef by the whole, half or quarter beef! This is 100% grass-fed beef from our Red Poll/AngusX cattle that are completely pasture raised on a natural diet of grass and home grown hay. They are given no grain, no growth hormones, no medicated feed and no antibiotics EVER.

Benefits of purchasing Grass-fed Beef from American Heritage Farm

- Our animals are naturally raised on pasture with no grain, antibiotics, growth hormones or medicated feed of any kind. Only natural fertilizer is used on our pastures.
- We are a small family farm producing real food grown with care in Michigan. This is locally grown beef, not pre-packaged and imported from another country.
- We welcome you to check out our farming practices, see where and how your beef is raised and what it eats. We are transparent in all of our operations.
- If you are ever unsatisfied with your purchase, contact us and we'll make it right. We're your neighbors and we want you to be pleased with your purchase every time!

How to purchase our Grass-fed Beef

Purchase a whole, half or quarter beef and pay per pound by hanging weight (h.w.) (weight after it's been dressed) + processing fee. Processing dates are anticipated in Spring of 2020. We deliver your beef at no charge directly to the processor, Countryside Quality Meats (COM) in Union City, Michigan. COM is an Animal Welfare Approved Facility. You can visit their website for a list of processing fees and additional information at <http://www.cqmmeats.com>.

How to order: Contact us by phone, text or email. A non-refundable deposit of \$200 whole/\$100.00 half or quarter is required to reserve your beef. Please make check payable to Christine or Dale McGoron. Mailing address is 3391 W. Colby Rd., Perry, MI 48872. When the deposit is received we will send a receipt to confirm your reservation and the contact information for CQM. We will notify you when your beef is delivered for processing. You may then place your cutting order directly with CQM, allowing you to get your beef processed exactly how you want it.

Price: \$3.25 per lb. h.w. (whole beef)/\$3.50 per lb. h.w. (half or quarter beef) + processing.

How Much to Expect: Average h.w. is @600-650#* for a whole beef. Average take home weight is 375-425#* of meat for a whole beef, depending on the size and how you have it processed.

*Because our cattle are raised and processed as a group there may be some differences in the hanging and final weights per animal. We are only listing an average. Your beef may be more or less than average.

How to get your grass-fed beef

- Once the hanging weight of your beef has been determined you will receive a bill from American Heritage Farm for the beef ONLY (see "Price" above) minus deposit. This is payable in full before your order can be released by CQM. Please make check payable to Christine or Dale McGoron.
- Pick your order up directly from Countryside Quality Meats. The processing fee for your order will be due at pick up. Please note: your order cannot be released until CQM receives notice from American Heritage Farm that payment has been received for the beef.

Please feel free to contact us with any questions!



www.americanheritagefarm.com

517-214-7848