

100% Pastured Longhorn Beef Custom Checklist

We are your sole source of 100% Pastured Registered Longhorn Beef in East TN. Our beef is 95 – 98% lean, yielding a higher net cooked weight. All-inclusive process pricing: USDA inspected process, custom cut, vac-seal packing and delivery to your greater Knoxville location. Returning clients receive extra savings!

OUR PRICING STRUCTURE IS BASED ON THE AVERAGE DRESSED WEIGHT OF 450#

Straight Quarters (Flat Rate per quarter): Front \$625 or Back \$700, \$300 deposit required, balance due on delivery

Custom Quarters (approximately 90# net weight) \$750 Flat Rate, \$300 deposit required, balance due on delivery

½ Beef \$5.00/lb** on the dressed weight, \$500 deposit required, balance of actual dressed weight due on delivery

Whole Beef \$4.50/lb** on the dressed weight, \$500 deposit required, balance of actual dressed weight due on delivery

** Ask about cash discount with ½ or whole beef purchase options.

Directions: Circle or highlight your options and return to us or email 4cornersranch@gmail.com. You may also text a picture message to 865 403 2870. For Custom Quarter option, the maximum weight will be approximately 90# with roasts & steaks taking precedence unless otherwise requested. Whole beef, fill out both ½ beef sections according to your preferences.

100% Pastured Longhorn Beef

Quarter Front \$625	Quarter Back \$700	Custom +/- 90# Net \$750	½ Beef	½ Beef	Cut Options Description
Ground	Ground	Ground	Ground	Ground	Ground Beef Double ground, packed in 1# pkg
Stew	Stew	Stew	Stew	Stew	Stew Beef Cut in chunks, packed in 1# pkg
Chuck Roast		Chuck Roast	Chuck Roast	Chuck Roast	Chuck Roasts Bone in, cut 2-3#
	Sirloin Tip Roast	Sirloin Tip Roast	Sirloin Tip Roast	Sirloin Tip Roast	Sirloin Tip Roasts Boneless, cut 2-3#
	London Broil	London Broil	London Broil	London Broil	London Broil (Round Roast) Boneless, cut 2-3#
Brisket		Brisket	Brisket	Brisket	Brisket Left whole unless otherwise requested
	T-Bones	T-Bones	T-Bones*	T-Bones*	T-Bones Packed 2/pkg, cut 1" *This option eliminates filet/NY Strips unless you are buying whole beef
	Filet & Strips	Filet & Strips	Filet & Strips*	Filet & Strips*	Filet & NY Strips Packed 2/pkg, *This option eliminates T-

					Bones unless you are buying a whole beef
Bone In Ribeye		Bone In Ribeye	Bone In Ribeye	Bone in Ribeye	Bone In Rib Eye Steaks
Boneless Ribeye*		Boneless Ribeye	Boneless Ribeye*	Boneless Ribeye*	Boneless Rib Eye Steaks You must choose one or the other, cannot do both bone in and boneless unless you are buying a whole beef
	Sirloin	Sirloin	Sirloin	Sirloin	Sirloin (may contain bone) Packed single steaks, cut 1"
Flank & Skirt		Flank & Skirt	Flank & Skirt	Flank & Skirt	Flank & Skirt steaks Packed individually, one each per side
	Cube Steaks	Cube Steak	Cube Steaks	Cube Steaks	Cube Steaks Packed in 1# pkg Cut from Round, will reduce Round Roast Option
Short Ribs		Short Ribs	Short Ribs	Short Ribs	Short Ribs
	Rump Roast	Rump Roast	Rump Roast	Rump Roast	Rump Roast Boneless, usually 2-3#
Arm Roast		Arm Roast	Arm Roast	Arm Roast	Arm Roast Bone in, round marrow bone, cut 2-3#
Offal	Offal	Offal	Offal	Offal	Offal: Heart, tail, tongue & liver Available with every option, will be in limited quantities on quarter & ½ options. Specify your preference
Bones	Bones	Bones	Bones	Bones	Bones: Soup, Leg & Marrow Available with every option, will be limited quantities on quarter & ½ options Specify your preference.
					CUSTOM REQUEST

NOTES:

- ✓ You do not have to take every available cut. If you know you'll use more ground than roasts and/or steaks, do not include that cut in your order and it will be added to your ground beef and/or stew beef options.
- ✓ You are not required to take the organ meat in any bulk order.
- ✓ You do not have to take all the bone options, you may tailor your order to the types of bones you'll use most (i.e. soup bones).
- ✓ Short ribs are an option, but not required. You can have the ribs cleaned and added to your ground beef. Specify your preference.

- ✓ UNLESS OTHERWISE ORDERED, the standard packing is listed with the cut description. This is designed that you get the maximum number of cuts per option. You may choose to have your steaks, roasts, ribs and ground packaged differently.
- ✓ If you request a specialty cut that is not listed, our processors will do their best to meet your request.
- ✓ Our beef is custom processed by USDA processor. The beef is vacuum-sealed and can keep up to 2 years in proper frozen storage. Each of your packages will bear the USDA stamp.

