



TX GrassFed
Cattle Company

The Best Grassfed Beef

In Northern California & Southern Oregon

100%

Grass Fed &
Grass Finished

100%

Antibiotic
Free

100%

Hormone
Free

100%

Humanely
Treated

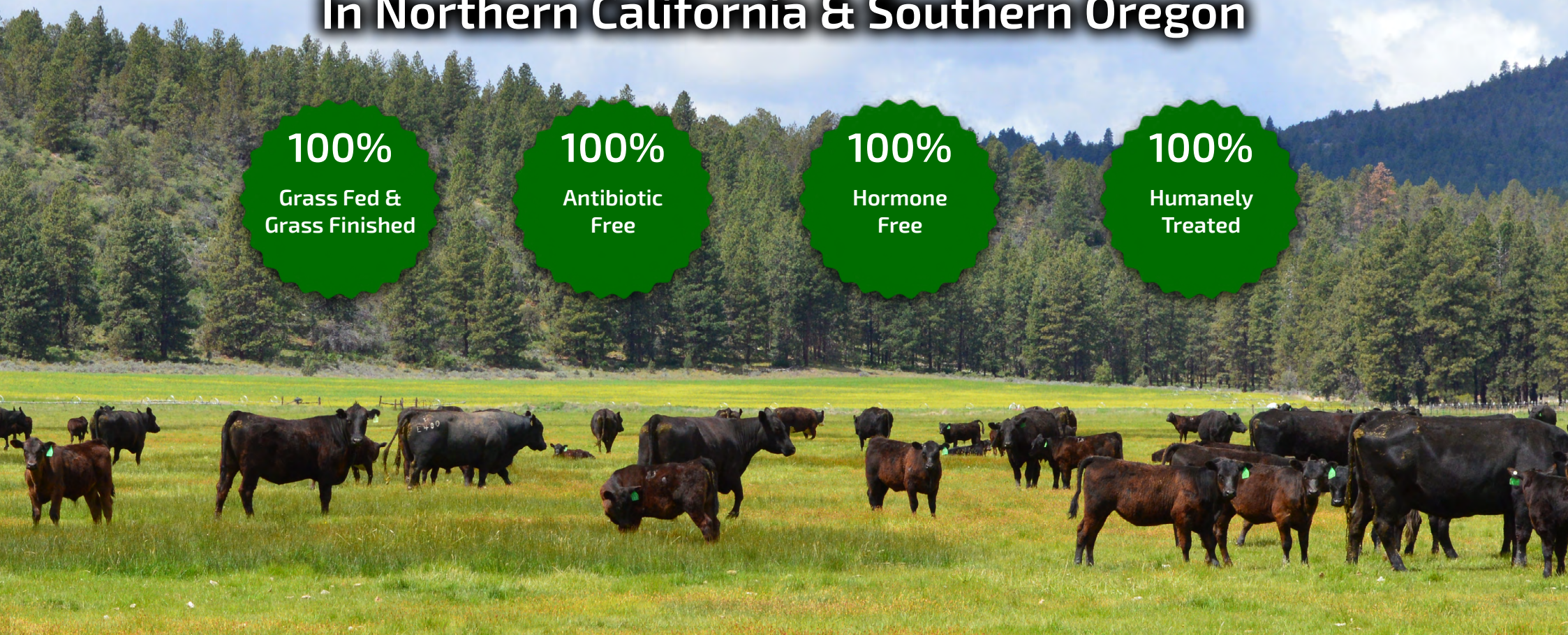


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Thank you for your interest in our product. You are one click away from **beef that is 100% free of antibiotics, 100% free of hormones, 100% grass fed & grass finished and 100% humanely raised.**

Click one of the links below to send us your deposit to reserve your [half beef](#) or [whole beef](#).

Please email, call or text me directly if you would like me to answer any questions that are not covered in the information below.

Travis Martinez

✉ [**txbargrassfed@gmail.com**](mailto:txbargrassfed@gmail.com)

☎ **(530)-949-4241**



Pricing

At the moment, we are booking harvest dates for the month ahead. Here's a breakdown of the pricing:

- **1/2 Beef:** The average cost is between **\$2,300 and \$2,400** out the door, covering everything after paying us (the rancher/cattle producer) and the butcher for their cut/wrap fees and the harvest fee.
- **Whole Beef:** You can expect to pay approximately **\$3,900 to \$4,000** on average, which includes the total out-the-door price after paying us and the butcher.

After your animal is harvested, it will take the butcher about 3 to 3 1/2 weeks to dry age and custom cut/wrap your whole or 1/2 beef order. When your order is ready, they will call you to pick it up.

Currently, customers average paying \$9.75 - \$10.25 a pound for their entire order after paying us (the rancher/cattle producer) and the butcher for their cut/ wrap fees & their harvest fee.



Weight

What to Expect:

- A **1/2 beef** order typically yields between **200 - 250 lbs** of take-home beef.
- A **whole beef** order typically yields between **400 - 500 lbs** of take-home beef.



Payment Process

To get the ball rolling with us, follow these steps:

- 1)** Make a deposit for half the price of the animal (\$1,450 for a whole or \$850 for a 1/2) to schedule your animal's harvest date.
- 2)** On the harvest date, send TX Bar Grassfed the remaining 1/2 of your payment (\$1,450 for a whole or \$850 for a 1/2).

When it's time to pick up your beef, you'll settle up with the butcher for their services.

***Please note that we do not offer shipping or delivery,** so you'll need to visit the butcher to collect your beef.



Butcher Details

The butcher charges a cut & wrap fee of \$1.50 per lb and a \$200 harvest fee for a whole beef order, while for a 1/2 beef order, it's \$1.50 per lb and a \$100 harvest fee.

Here is a [link to the various cuts that we provide](#).



Customizing Your Order

You have the freedom to select your cuts, specify the thickness, and choose how many cuts are packaged in each vacuum-sealed plastic package. The more specific you are, the better we can estimate the number of cuts you'll receive. The butcher will assist you in making these choices and filling out your butcher cut sheet over the phone.

Example of how I tell the butcher I want my beef cut and wrapped:

- The following cuts 1 per package: 2" Fillet Mignon's, 1" Ribeye's, 1" New York's, 2" Top Sirloins (baseball cut), Skirt Steak, Flank Steak, Tri-Tip, Brisket, Beef Ribs. The rest cut into thinly sliced Fajita Meat/Carne Asada meat. Then after they can't slice any more carne asada meat, the rest goes into a custom grind 85/15 fat to beef grind ratio all in 1lb ground beef packages.

Our butchers take back these parts of the animal to the butcher shop & save for your order: the bones, heart, liver (as long as there are no liver flukes present), tongue, oxtail and kidneys.

Check out our blog post on the various [Beef Cuts](#) to help with your selection.

****Items the butcher does not save for your order: the lungs, spleen, brains, tripe/intestines, head, feet or skin. If you want these items (with the exception of the brains), you will have to show up at the time of slaughter to collect it.***



Freezer Space

You'll need at least 6 cubic feet of freezer space for a 1/2 order and a minimum of 13 cubic feet for a whole beef.

Check out our blog post here on the [best way for storing beef](#).



Butcher Locations

- **Los Molinos Meats Butcher** in Los Molinos, California accepts cash or check and is open Monday-Friday.
- **Ranchers Meats Butcher Shop** in Corning, California accepts all forms of payment and is open Monday-Friday.
- **A&R Meats Butcher Shop** in Red Bluff, California takes all forms of payment and is open Monday-Saturday.

**A&R charges an additional \$3 box fee per box and they refund you for the boxes if & when you return them, or you can bring your own ice chests (5-6 ice large chests to fit a whole beef). Boxes are included when you order from the other two butchers.*

**A&R has an additional \$25 fuel survive charge for the butcher fee & the other two butchers do not.*



Reserving Your Harvest Date

To secure your animal's harvest date, please use one of the following links to make your deposit:

 **venmo** @TX-Bar-Grassfed



 **Pay** 530-949-4241

 **Zelle** 530-949-4241

 **PayPal.Me** /txbargrassfed

 **Square**
1/2 Beef Deposit

 **Square**
Whole Beef Deposit

**Please request new deposit link if you have any issues.*

If you have any questions or need further assistance, please feel free to reply to this email or reach out to us directly at 530-949-4241.

We look forward to providing you with high-quality grass-fed beef.
Thank you for considering us for your beef needs!




TX GrassFed
Cattle Company

Travis Martinez

Commander in Beef

 www.txbargrassfed.com

 txbargrassfed@gmail.com

 (530)-949-4241