

Rider's Backfield Farm Beef

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2020 Backfield Farm Beef Wholesale Ordering Instructions

-We are a very small farm and in order to keep our prices affordable for you, we offer larger quantities of beef at wholesale prices. In addition, we offer individual beef cuts at retail prices for smaller quantities for those who do not wish to purchase larger amounts or do not have the freezer room.

- Many people get together with friends and family to take advantage of the bulk and lower price of the whole and halve steers and split the cost amongst themselves. That is, of course, your decision; the beef tastes great regardless!

1. We offer beef based on the hanging weight.

The beef charges are based on HANGING WEIGHT per # of beef. HANGING WEIGHT is the weight of the beef carcass before it is processed to cut specifications. There will be pounds DIFFERENCE between the hanging weight that you are charged and the total weight of the beef that you take home due to the bone, fat and carving waste that is discarded when your order is cut. This can be as much as 40-45%.

THIS IS A VERY IMPORTANT POINT TO REMEMBER when you are bringing your beef home.

2. *Our beef is butchered/processed at a USDA plant where the inspector is on the floor at all times assuring you of safety in processing.*

Processing charges for butchering, cutting and wrapping in cryo-packing are separate charges and are paid to the processors at time of pick up without exception. We supply our private label at no charge to you.

All orders are first come, first served based on availability and require a good faith non-refundable deposit of \$100.00 per quarter or per each half side or \$200.00 for whole beef, which will be deducted from your order total on the day of pick-up. In the event that availability is not possible on our end, we will return your deposit promptly. All repeat customers are exempt from a deposit if they so desire.

3. *After your order and deposit is received via mail or email, we will contact you with a "Beef Cut List" form closer to the time of processing for you to fill out and to send back to us with your desired cut specifications if you are purchasing a whole or half side. If you require/desire any special cuts ABOVE that which is standard on the "cut sheet", you will pay extra to the processing plant at their going rate. This extra processing charge will be separate and noted on your receipt and payable to the processor at the time of beef pick up.*

4. *Without exception, all orders MUST be paid in full upon pick up either by cash, check, or credit/debit card. We must know about the use of the credit/debit card so that we bring our phone and equipment with us to the processors. There is a 2.9% fee to cover the cost for the use of the card as that is what we are charged for processing.*

5. *We will contact you around the time that your beef goes to the processor for processing to give you a 10-14 day advance notice.*

6. Pick up of your beef will be at the processor on pre-designated days (**usually Fridays**) that will also be arranged with you. You or someone you know must be there to pick-up and pay for the order at the designated time period. We hope to avoid any surcharges for "NO SHOWS." We will of course give you directions to the processor.

7. We suggest that you have adequate containers to carry your beef home as these are not available from the processors. During the summer months, a great choice is the use of a sleeping bag which helps to keep the meat insulated if you do not have large or many insulated containers.

8. This year, we hope to have finished beeves for you on a rotating basis starting in winter/early spring and going through the spring/summer and fall.

Remember that there are a limited number, so do not delay in getting your order to us!

Jimmy and Robin