

## Smude's Angus Farms

## www.smudefarms.com

Changes for 2023:

Thank you for purchasing our beef in years past. We have had great responses to the flavor and quality of our beef. Due to the drought this year, feed prices have gone up. Price for butchering is still \$60.00 per steer (\$15 per quarter) and \$.65 for cutting and wrapping halves and whole steers (same as last year). Quarters will also stay the same price as last year: \$.68 for cutting and wrapping and there will be a \$.03 extra charge per lb. for wrapping in one piece per package per RJ's meats. To save the extra charge, find a friend to go in on the other ¼. Then divide it when you get it home. We ask that if you do this, please let us and RJ Meats know so there will be no confusion. We reserved processing dates starting April 13<sup>th</sup> going through October 19<sup>th</sup>. We encourage you to book early to ensure you get a date you would like as we are already booking dates. *Prices are subject to change*.

- 1. This letter is an example when you would purchase a half of a beef.
- 2. Here are your options on how to send us a down payment of \$200. Your options are Cash, Check, Venmo, Credit Card, or PayPal. This will lock in a processing date. This \$200 down payment is not optional, this is NEEDED to hold your spot, if there is no down payment you will get cancelled.
- 3. We will contact you with a date when your beef will be delivered to RJ meats in Hillman for processing.
- 4. Please contact RJ meats for choosing thickness of steak, roast size, hamburger package size, etc. You MUST call within 3-4 days of us delivering the live steer to RJ's or else they will give you standard cuts. When calling RJ Meats (320.277.3575), ask for Ron or Jenny.
- 5. After we find out the hanging weight, we will email you an invoice with your remaining balance. This **must be paid** prior to pick up or with approval from Smude's you can leave a check with RJs on pickup. Otherwise, Smude's will take the meat until payment is shown.
  - a. It will go off \$2.95 per pound hanging weight.

Ex. 1250 pounds total animal = live weight
Equates around 775 pounds meat = hanging weight
775 pounds/2 halves= 387.50 hanging weight
387.50 lbs x \$2.95 = \$1143.13 (Quarters divide by 2)
- \$200 (down payment)

Remaining balance to be paid = \$943.13

\*\* 387.50 pounds is the hanging weight, it will not be the actual pounds of meat you will pick up. Estimated pounds you will pick up is around 250 pounds depending on how you have it cut. \*\*

6. When you call RJ's Meats, they will give you a date that your order will be ready for pickup Address: RJ's Meats

ess: RJ's Meats 36929 Hwy 27 Hillman Mn 56338 320,277,3575

b. The processing cost is \$0.65 per pound (\$0.68 for quarters) based off hanging weight and \$15 per quarter for butchering.



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Ex. Your amount due to RJ Meat's (387.50 lbs\*\$0.65) = \$251.88

RJ Meats butchering costs = \$30.00

Your estimated total due to RJ Meats = \$281.88

Approximate cost per pound for a quarter of beef ordered=\$5.74 per pound Approximate per pound for a half/full beef ordered = \$5.69 per pound

Smude's <u>will not</u> do pick-ups from RJ's, you must call to arrange a time for pick-up if there is an agreement for holding the beef. There will be a \$10 charge each week to hold at our facility.

7. Contact: Tom, Jenni, or Katelyn Smude Smude Farms 500 Centennial Dr Pierz, MN 56364 tom@smudeoil.com katelyn@smudeoil.com

Call to process credit card, there will be a 4% processing fee.

Office: 320.468.6925 Tom's Cell: 320.360.3014

Customer information needed:	How much would you like? (circle one) $rac{1}{4}$ , $rac{1}{2}$ , or $1$
Name:	Estimated time you would like (what month):
Phone:	Is anyone else ordering with you? YES or NO
Email:	If so, who?
Address:	-
Payment method (circle one): Cash Chec	ck Venmo Credit Card PayPal
Venmo Contact: @tom-smude	
PayPal Contact: tom@smudeoil.com	
Please make checks out to <b>Smude Farms</b>	

Thank you for continued support of our Black Angus Beef fed with our Sunflower pellets, non-GMO corn and alfalfa.