

Changes for 2024:

Thank you for purchasing our beef in years past. We have had great responses to the flavor and quality of our beef. We are happy to say that we will be keeping our prices the same at \$2.95! The price for butchering is still \$60.00 per steer (\$15 per quarter) and \$.70 for cutting and wrapping halves and whole steers. Quarters will be: \$.75 for cutting and wrapping and there will be a \$.05 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 **May 23rd** and going through **September 16th**. We encourage you to book early to ensure you get a date you would like as we are already booking dates.

1. This letter is an example of when you would purchase **half** of a beef.
2. Here are your options for sending 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 canceled.**
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 to choose steak thickness, 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.

It will go off \$2.95 per pound hanging weight.

Ex. 1250 pounds total animal = live weight

This equates to around 775 pounds of 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. The 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

36929 Hwy 27
Hillman Mn 56338
320.277.3575

Smude's will not 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 or Katelyn Smude

Smude Farms
500 Centennial Dr
Pierz, MN 56364
tom@smudeoil.com
katelyn@smudeoil.com
Office: 320.468.6925
Tom's Cell: 320.360.3014

Customer information needed: How much would you like? (circle one) $\frac{1}{4}$, $\frac{1}{2}$, or 1

Name: _____

Estimated time you would like (what month): _____

Phone: _____

Is anyone else ordering with you? YES or NO If so, who? _____

Email: _____

Address: _____

Payment method (circle one): Cash, Check, Venmo, Credit Card, and PayPal

Venmo Contact: @tom-smude

PayPal Contact: tom@smudeoil.com

Please make checks out to **Smude Farms**

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

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



Beef Processing Prices 2024

<i>SLAUGHTERING BEEF \$60.00/HEAD</i>
<i>WHOLE OR ½ BEEF \$.70LB CUT AND WRAP</i>
<i>¼ BEEF \$.75LB CUT AND WRAP</i>
<i>1 PER PACKAGE ADD \$.05LB CUT AND WRAP</i>
<i>**BONELESS CUTS ADD \$.10LB TO CUT AND WRAP** **FARM BUTCHERED BEEF WILL START AT \$.80LB**</i>

ATTENTION: EFFECTIVE IMMEDIATELY DUE TO LIMITED SPACE ALL MEAT NOT PICKED UP WITHIN 5 DAYS AFTER THE CUTTING DATE WILL INCUR A \$5.00 A DAY PER BASKET LATE FEE.