



~ ~ Thank-You for your interest in our Natural Grass-Fed & *Grass-Finished* Angus Beef! ~ ~

Our Prices (Available for pickup @ the Farm):

GrassFed Ground Beef (comes in cryovac 1-lb. flat-pacs):

Regular	(~70% Beef : 30% Fat, Ideal for juicy burgers!) -----	\$6.25/lb
Lean	(~80% Beef : 20% Fat, Ideal for Chili & Sauces) --- -	\$6.75/lb
X-Lean	(~90% Beef : 10% Fat, Ideal for Sauces etc) -----	\$7.25/lb

GrassFed Stewing Beef & Stir-Fry Beef (comes in 1 or 2 lb. cryovac flat-pacs):

Stewing Beef	-----	\$8.00/lb
Stir-Fry Beef	-----	\$8.00/lb

GrassFed Soup Bones & Tallow (Beef Fat) (comes in plastic bags 5-10 lbs in size, bones are 3” or less typically, Makes a hearty & Delicious, Gelatinous Broth):

Under 30 lbs:	-----	\$2.00/lb
Bulk Order (30+ lbs):	-	\$1.50/lb
Tallow/Beef Fat:	-----	\$2.00/lb

{ Check out this neat blog post about using GrassFed Soup Bones from our Farm! }

<https://www.pineridgehollow.com/blogs/journal/the-miracle-broth>

GrassFinished Natural Angus Beef Quarters (120-200 lbs per quarter, price includes Cutting & Wrapping, comes *Frozen*, in boxes. Ground beef in the Quarters comes in cryovac flat pacs):

\$5.75/lb Based on the “Hot Carcass Weight” - *Explained in detail below!*

Thank-You for your interest in our Lifetime-Grazed Natural Angus Beef!

Edie Creek Angus GrassFinished Beef is a gourmet product that has all the healthful benefits attributed to grass-fed beef, and has proven to be tender and delicious by our numerous satisfied repeat customers. Our beef cattle are raised on diverse, multi-species pastures in the summer &

fall months where they graciously co-exist with Nature including many species of birds & bugs! In Winter & shoulder seasons, Cattle roam in spacious bale-grazing paddocks with wind-shelters. Our beef is free of added synthetic growth hormones or antibiotics, and raised without the use of grain as a dietary supplement. Strictly grazing grass or feeding hay (or silage, which is fermented hay-a method used to preserve the nutrition and quality of the grass while it is stored).

We sell Ground Beef, Stewing Beef & Stir-Fry Beef in 1-lb packages directly from the farm. If you'd like to buy roasts & steaks, though, you'll need to buy a quarter (or more) of beef. This requires an investment in a small (minimum 3 cubic ft.) freezer, but allows greater flexibility for other grocery options (stock up on sale items!!), in addition to the opportunity to purchase food directly from our farm. The beef is slaughtered at a government-inspected abattoir, then **dry-aged for at least 21 days** to concentrate the flavour & tenderness, and then cut & wrapped by a professional butcher with whom we've developed a very good relationship for the last few years.

One important thing to note is that the quarters of beef that we sell are neither hind quarter nor front quarter, but rather an even blend of both quarters, so essentially, you are getting “half of a half” instead of a quarter. (This protocol came about because we were consistently having more orders for hind quarters than front quarters, and we still have not figured out how to grow beef that comes with 4 hind quarters!) Getting a “half of a half” ensures that you have a balanced selection of cuts from the whole animal and allows us to market everything at once.

The beef is cut, wrapped & frozen, then available for pick-up at our farm which is located just west of Anola, at 59018 Stoneridge Road, approximately 20 minutes east of the Perimeter and just $\frac{3}{4}$ mile off of Dugald Road.

So how much beef do you get in a 1/4 of an animal you ask? Firstly, each animal is unique, so a size range of **130-200 lbs per quarter** is approximately what you'd be getting. This is approximately 3-4 cubic feet of volume when it comes down to fitting in your freezer.

What is the cost for a quarter of beef? Well, **we charge \$5.75/lb for the beef quarters**, which includes cutting & wrapping and freezing, so given the approximate weight range, it usually works out to \$750– \$1150 for the quarter. An important thing to note about buying in bulk directly from the farm is that the price per pound is based on the carcass weight, and not on the actual pounds that you receive in your box. There is a certain percentage of moisture that shrinks out of the beef as well as the bones that are cut out, so you end up with less actual pounds of meat than what you what you “paid for”.

This might seem odd, but it is actually a very good price compared to what you'd pay in a store even for “conventional” beef (non-grassfed). When you shop at the store, there are certain cuts that are on sale at “loss-leader” prices, and certain premium cuts that are quite pricey. Buying farm-direct beef from Edie Creek Angus gives you the opportunity to get a little bit of everything for one guaranteed price, so you're paying the same price for ground beef as you are for tenderloin or ribeye steaks! And this way, you know where and how your beef was raised, and that you're supporting a Manitoba family farm that is working in harmony with nature.

As a quick illustration to support this reasoning, my brother-in-law did a quick calculation of the beef he got in his 1/4 compared to what you'd pay in the store for the same cuts and weights of meat: he paid \$610 for his quarter of beef (it was a really small one & weighed 122 lbs and he purchased it back when our prices were \$5.00/lb prior to our expenses having increased), and he calculated the value of the beef he took home to be worth over \$718 when purchased as individual cuts from the grocery store. So not only is it cheaper than grocery store prices, you know it was raised humanely and responsibly by local farmers who care for the land and the animals.

We require a \$100 deposit from new customers to ensure your commitment to purchasing the beef (we have been burnt by people whose word is not their deed). You can eTransfer the deposit or mail a cheque to us to reserve your beef, and for new customers, we require cash payment or eTransfer for the balance upon pickup of your beef. Subsequent purchases can be made by cheque payment for the whole amount at pickup time.

Please make the deposit cheque out to: BOUW FARMS LTD. and mail it to:

Bouw Farms Ltd.
59018 Stoneridge Rd
Anola, MB
R5L 0H9

Our customers will often share a quarter with one or more families if their freezer space is limited, or if it would take too long to eat through an entire quarter of beef on their own. Ideally, splitting a quarter into two orders is best, as it becomes tough to keep the portions fair & equal on 3-way or 4-way splits due to the number of certain cuts of beef available (only so many tenderloin steaks in an animal etc).

One suggestion if you don't already have a freezer would be to look online for a used freezer (kijiji etc) People who are moving will even give it to you for free if you haul it away sometimes! Otherwise the cost of a freezer can be quickly paid for if you amortize the savings over retail prices that you get over a number of years...

If you have any more questions, or would like to place an order, please let me know, and I will be happy to help out.

Sincerely,

Jonathan Bouw
Bouw Farms Ltd./Edie Creek Angus
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