



Thunder View Farms LLC

Genuine Black Angus Beef

The Coombe Family Grahamsville, NY 12740
845.985.2189 tvangus@thunderviewfarms.com

2021

Dear Clients,

As you have shown an interest in our natural Angus beef, we would like to provide you with some background information. Our registered Angus beef are born on the farm and remain here. We never use hormones and use antibiotics only if medically necessary (very rare). Our beef is considered "natural"; we cannot use the term "organic" as we do use some fertilizer and herbicides on the corn we feed the cattle.

We send our cattle to a federally inspected slaughterhouse. The sides are aged for at least two weeks. The beef is then cut and wrapped according to your instructions. We are billed by the butcher and thus bill you based on the hanging weight of the animal, typically 350-450 pounds per half. In addition, we pass on the cost of, cutting, wrapping and flash freezing on your bill. Historically, this was included in our price but it has more than doubled in the last several years, and different cutting and wrapping requirements result in very different charges, therefore we have decided to reduce the cost our beef, and charge actual cutting and wrapping charges.

We will be offering halves and quarters for sale this year. If you are only interested in a quarter, it works well if you find someone to split a half with you. That way you can have the beef cut to your specifications. We regret that we are not able to offer custom cutting for quarters at this time. Quarters will be divided as evenly as possible by the butcher. The typical half fills approximately four large laundry baskets. Due to waste and differences in cutting, you will end up with fewer pounds than the hanging weight. If most of your cuts are boneless, your order will obviously be less bulky.

Demand continues to grow faster than our supply, so it is very important that you get your reservation sheet back to us as soon as possible. All orders will be taken on a first come, first served basis.

We will be happy to answer any questions you may have. Check out our website at www.thunderviewfarms.com or call us at **845.985.2189 between 10 am and 8 pm**, or reach us by **e-mail** at tvangus@thunderviewfarms.com. We ask first time buyers to include a \$100 deposit. Please make your check payable to Thunder View Farms LLC. All customers who are ordering a half or more should complete the enclosed cut sheet and return it in the enclosed envelope at their earliest convenience.

If your friends are interested, you may copy this information or give them our number and we will send them a packet. **Note: This year we will offer you a \$25 discount on your order for each buying (other than ground beef) customer you refer.** Thank you for your interest in this healthy, premium product.

Sincerely yours,

Karen and Ric Coombe
62 Old Brodhead Road
Grahamsville, NY 12740



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2021 Prices

Halves custom cut to your preference \$3.25 per pound plus
Cutting and Wrapping which will range from \$.65-.97 per pound
(Total approximately \$1300-1500 depending on weight & cutting costs)

Quarters standard cut \$3.50 per pound plus
Cutting and Wrapping which will range from \$.65-.97 per pound
(Approximately \$700-800 depending on weight)

Thunder View Farms Customer Order

Name: _____

Address: _____

Phone: _____

E-mail: _____

I would like to order ___half ___quarter _____pounds ground beef if available

My preferred delivery is : Jan Feb Mar Apr May June July Aug Sept Oct Nov

We will attempt to accommodate your request although there are only **8** halves per month and they will be reserved on a first come, first served basis.

Delivery charges of \$1.00 per mile beyond 25 miles may apply.

Please return this completed form to us ASAP to guarantee your order for this year.

Please also return the cut sheet with your order if you are ordering a half, or you can tell us to use last year's. If you have questions about the cutting, please call us. Or, just send back this sheet to reserve your beef now and we will work with you to complete the cut sheet when needed.

Fax to 845-295-2919 or email to tvangus@thunderviewfarms.com



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Beef Breakdown Facts

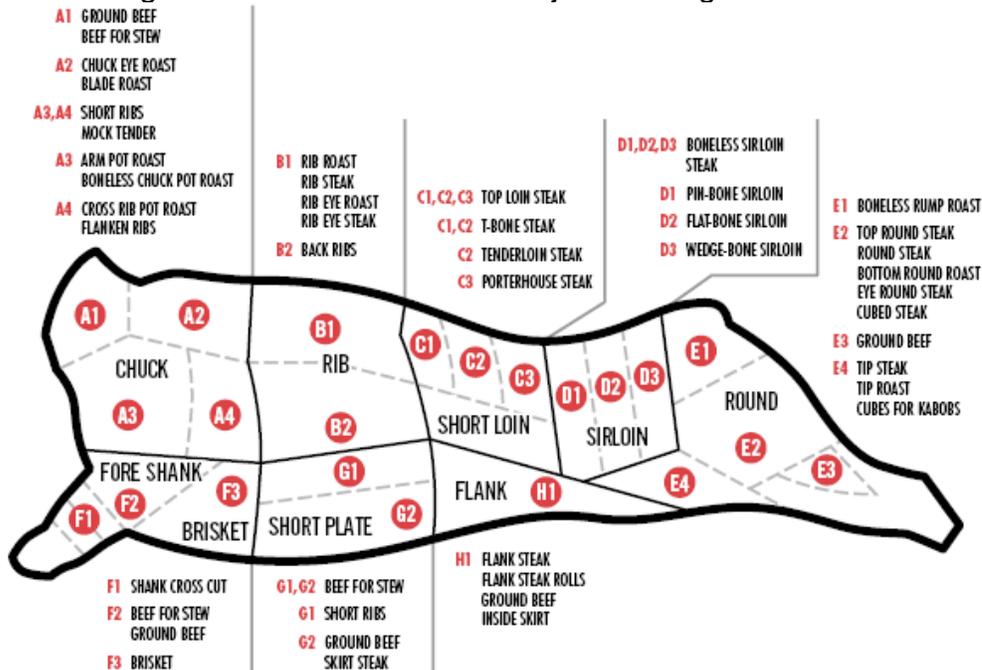
1. A 1200 pound steer yields about 500 pounds of retail cuts from a 750 pound carcass.
 - a. 22% are steaks
 - b. 22% are roasts
 - c. 26% is ground beef and stew meat
 - d. 30% is made-up of fat, bone and shrinkage
2. Each section of the half will yield certain particular cuts. Sometimes you must choose between them. For example, you can get a standing rib roast or you can get rib steaks. These choices are outlined on the attached cutting sheet.

3. The relative size of each section is:

a. chuck	26%	f. flank	4.0%
b. rib	9.5%	g. short plate	5.5%
c. short loin	8%	h. fore shank	4.0%
d. sirloin	9%	i. brisket	6.0%
e. round	27%		

4. Some cuts are suitable for broiling, pan broiling and roasting; some less tender cuts require longer cooking methods. (More information about this, including recipes, will be included in a packet that will accompany your first purchase.)

5. The diagram below shows where major cuts originate.





Thunder View Farms 845.985.2189

Customer Name _____

Phone # _____ Address _____

E-mail Address _____

Preferred Delivery Date _____

For office use only: Carcass # _____ Weight _____

Wrapping: Freezer paper _____ Vacuum packed steaks & roasts _____

I would like to order _____ half or _____ quarter

Note: ½'s are cut to order; if you order a quarter you will receive cuts from the whole animal, not a front or hind quarter.

I would like my **steaks** cut _____ inches thick and wrapped _____ per package.

I would like my **roasts** bone in or boneless _____

Weight _____ pounds each.

I would like my **ground beef** (about 50 pounds per half) in _____ pound packages.

(one lb, one and one-half, or two) Tubes _____ Vacuum packed _____

You may choose to have some or all made into patties (4 per pound; 10 pound minimum at an additional charge of **\$.99** per pound. _____ pounds of patties

I would like my **stew meat** (6-8 pounds per side) wrapped _____ pounds per package.

Instructions: Each section below represents the cuts available from each section of a side of beef.

- Any item not selected will be made into ground beef or stew meat.
- I would prefer more _____ ground beef or _____ stew meat.
- We will call to review your order prior to cutting.

A: **Chuck:** These tend to be the less tender cuts that make excellent pot roast. **Please check the ones you would like.** If you only want one or two of the best roasts, the rest of this can be used for extra stew meat and/or hamburger.

_____ chuck roasts (bone-in) _____ chuck eye roasts (boneless)

_____ boneless shoulder roasts _____ shoulder London Broil

_____ chuck blade steak _____ short ribs

_____ flanken style ribs _____ flat iron steaks

B: **Rib:** _____ All rib roasts _____ standing or _____ boneless

OR _____ all rib steaks _____ bone in or _____ boneless

OR _____ ½ steaks and ½ roasts

C: **Short loin & D: Sirloin:** This is where the "filet mignon" or tenderloin is located. There is one on each side or half. If you want the filet separated _____ yes

Filet may be _____ one large roast **OR** _____ two smaller roasts **OR**

_____ cut into steaks _____ inches thick

If you separate the filet, you will also get _____ boneless NY strip steaks

and _____ top loin shell steaks (bone in)

_____ sirloin steaks

Name: _____

Phone# _____ Page 2.

If you leave the filet in, your steaks will be _____ porterhouse
_____ T-bone
and _____ sirloin

E: **Round:** _____ All roasts: sirloin tip, top round, eye round, boneless rump, bottom round **OR**
_____ All steaks: London broil; top round; cube steaks (made from part of bottom round) _____ cube steaks per package **OR**
_____ 1/2 steaks 1/2 roasts: Butcher will choose best parts for each.

F: **Foreshank and Brisket:** I would like my brisket (about 9 pounds) left whole or halved.

_____ I would like it corned (takes 4 weeks and costs an additional **\$.75** _____ per pound.) _____

OR

_____ I would prefer this made into ground beef and/or stew meat.

I would like cross cut shanks for soup bones. Yes _____ or No _____

G & H: **Short Plate and Flank:** _____ Flank steak and skirt steak come from this section. These cuts are very hard to find commercially as there is only one per side. **OR**

_____ I would prefer to have this made into ground beef and/or stew meat.

I: **Variety Meats:** Please circle yes or no for each item.

Liver- not aged; immediately quick frozen; comes in 1 lb packages- about 5 per side
yes or no

Heart yes or no

Tongue yes or no

Ox tail yes or no

Suet yes or no

Soup bones yes or no

Dog bones yes or no

Comments:
