

About ground beef by the 1/10th animal.

From Snake River Farm Updated 5/2/2024 Tom.

When sold this way, 1/10th means that the meat of an entire animal is ground and divided into ten portions.

To make it a little less confusing for you, we standardize 1/10th to yield 30 pounds of packaged ground meat. State regulations require that we charge you by the hanging weight.

In this case, that is 57 pounds.

The actual hanging weight needed to produce 30 pounds of ground meat is 57 pounds.

As you know, we work with Quality Meats in Foley.

They take special care of our customers and do an excellent job.

Quality Meats controls the percentage of fat in the ground meat to produce hamburger that is between 90% and 93% lean. That is optimum for ground meat cooking.

State regulations require that you pay Quality Meats directly for processing.

We cannot include processing in our price to you.

This is how it works out.

Snake River Farm charges \$3.00 per hanging pound for grass-fed beef.

It takes 57 pounds hanging weight to yield 30 pounds of packaged ground meat.

For each 1/10th, you pay Snake River Farm \$171, (\$3.00 X 57).

You will also pay Quality Meats for processing. That cost is up to QM, but it may be around \$1.20 per hanging pound.

Your final, total cost is \$5.70 per pound (plus processing) for terrific ground beef.

This is total animal ground meat.

Naturally raised, medication free, hormone free, antibiotic free, grass fed, and pasture harvested to eliminate stress.

Our animals eat a broad range of grasses, forbs (flowering plants) and browse (brushy plants) to give the meat a full and delicious flavor.

You cannot buy such meat in any store. It takes too much work and care.

No "production system" that supplies large markets can do this.

You can also have broth bones, marrow bones, oxtails, and liver from these animals at no additional charge except processing. (Quantities are limited as available.)

You pay Quality Meats about \$3, per pound for bones etc. to cover the cost of processing.

Bones are cut in 3-inch lengths, nicely packaged and frozen.

For the details of claiming those special parts, talk to Quality Meats. 320 968 7218

qualitymeatsmn@gmail.com

We harvest beef for ground meat all year round. However, we do not stock ground beef or any meats. The state requires that meat be sold before the animal is harvested. Preorder is required but with our large number of customer families, wait times are seldom longer than 30-60 days.

You can order as many 1/10^{ths} as you wish.

We help with metro delivery if needed.

Please ask if you have further questions.

Thank you.

Tom

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