

# *Fair Lake Farm*

2105 Pifer Rd.  
Delton. MI 49046

Brian D Shultz  
[Greeneearthsolution4u@gmail.com](mailto:Greeneearthsolution4u@gmail.com)  
269-623-3869 Home  
616-633-4853 Cell

## Grass Fed Beef

**Our cattle are raised on natural grass/woods pastures.** No pesticides, herbicides, or inorganic fertilizers are used on the pastures. No growth hormones, antibiotics, grains, or GMO feeds are fed to the cattle. The cattle are processed in a USDA inspected facility. You are welcome, by appointment, to visit our farm and inspect the pastures, cattle, and facilities.

**Cattle are sold by quarters and by hanging weight.** Based on the average cow a quarter will produce 190 lbs of hanging weight and 125 lbs of processed meat.

**Our price for Fall 2013 is \$3.50/lb hanging weight.** This includes the butchering and processing fee if a standard, or basic cut, is chosen

The average standard cut is called a "half of a half" which is a mixture of the front and hind quarters of the cow. It consists of the following cuts and quantities;

<u>Cuts</u>	<u>Size</u>	<u>Quantity</u>
Ground Beef	1 lb pkg	45
T-bone steaks	¾"	4-5
Porterhouse steaks	¾"	4-5
Sirloin steaks	¾"	3-4
Round steaks	¾"	4-5
Rib eye steaks	¾"	6-7
Sirloin tips		3-4
Chuck roast	3 lb	6-7
Rolled rump roast		1

If you prefer different cuts and/or quantities you will need to arrange this by contacting;  
Jones Butchering and Meat Processing  
7965 Potters Road, Saranac, MI 48881 Ph. 616-642-9212

Ask for Lee Jones and specify the cuts and quantities you want. Reference your selection to the cattle for Fair Lake Farm, Brian D Shultz. There are a multitude of options available and each has a different processing fee. If you are placing a specialty order the additional processing fee will be payable to Fair Lake Farm when the payment balance is due.

**A deposit of \$300.00 (approximately 50% of the total for a quarter), payable to Brian D Shultz, is due by November 23<sup>rd</sup> to hold your order.**

**The cattle will be butchered on December 12<sup>th</sup> and the meat will be available on December 26<sup>th</sup>.** If you live in the Delton area the meat can be picked up at Fair Lake Farm or, by prior arrangement, delivered to you. Otherwise it is your responsibility to pick up the meat from Jones Butchering and Meat Processing when it is ready. Neither Jones nor Fair Lake Farm has the freezer capacity to store large quantities of meat.

**A rule of thumb is one cubic foot of freezer space for 35-40 lbs of meat (3-4 cubic feet for a ¼ of a cow),**

If you would like to place an order, or you have additional questions, please contact Brian D Shultz.

Thank you for your business.

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## Fair Lake Farm Order Form

Name \_\_\_\_\_ Date \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ Zip \_\_\_\_\_

Email \_\_\_\_\_

Home phone \_\_\_\_\_ Cell phone \_\_\_\_\_

Quantity of beef (minimum ¼) \_\_\_\_\_

Specialty processing? Y / N Additional cost \_\_\_\_\_ Pickup at Fair Lake Farm Y/N