

**“After eating fresh Hultgren Farms ground beef, I’ll never go back to grocery store hamburger.”**

**--Sarah Macht  
Raymond, MN**

## **This time, you really do know where it comes from...**

We’re just a few miles down the road. You may even drive by once in a while.

We have a small, family-owned beef herd that is grazed on open pasture throughout the year near Belgrade, MN. In the winter months, our stock cows are brought home to our headquarters 5 miles west of Willmar, where they are fed corn and alfalfa free of any additives or medications.

Our 25 cows deliver a calf crop in April-June of each year. These calves are fed by their mothers on pasture until November, when they are weaned and placed on a feed diet of corn, oats, and hay in our home feedlot.

The finished cattle are ready for market in the following summer and into winter (at an age of 14-18 months).

Our cattle are healthy and well cared-for. When you’re buying a Hultgren Farms beef, you’re always getting an animal at its optimum market maturity.

## **HULTGREN FARMS**

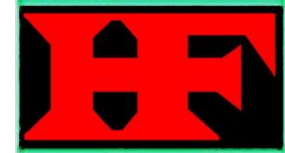
**READY TO ORDER?  
QUESTIONS?**

Call 320-894-7522

Fax 320-599-8053

Email: [nate@hultgrenfarms.com](mailto:nate@hultgrenfarms.com)

Web: [www.hultgrenfarms.com](http://www.hultgrenfarms.com)



**HULTGREN FARMS**

**CULTIVATING RELATIONSHIPS**



**FARM-FRESH  
BEEF PROGRAM**

[www.hultgrenfarms.com](http://www.hultgrenfarms.com)



## MORE BEEF FOR YOUR BUCK

### HOW WE PRICE YOUR BEEF\*

Your food budget can be tough to predict. That's why we offer one price for your entire quarter.\* Here's how we calculate it:

Total animal weight: 1,100 lbs. ÷ by 4 = **275 lbs.\***  
*(your share of the live weight)*

275 lbs. x \$1.10 / lb.= **\$303\***  
*(to buy your share of the animal)*

*Avg. yield after bone/trim loss = approx. 50% of live weight*

275 lbs. x 50% = **137.5 lbs.** of processed meat  
*(your processing cost = \$0.45 / lb.)*

137.5 x \$0.45 = \$62

	<b>Total cost would be:</b>
\$303	quarter animal purchase
+ \$62	processing cost
<hr/>	
	<b>= \$365 total cost*</b>

The "take-home" price of your beef is:  
**\$365 ÷ 137.5 = \$2.65/lb.\***

*\* = your final price will depend on the market price of beef over that period and the amount of actual pounds you get out of the animal*

### WE CAN SLICE IT YOUR WAY

Aside from the cuts listed in the next column, you will also be entitled to receive the "trimmings", which include tongue, liver, and other parts if you prefer.

Your steaks are a standard 1" thick. They can be sliced at a different size, and the roasts can also be cut smaller than the normal 2.5-lb size (more small roasts).

If you use a lot of ground beef, consider having the round steaks also made into extra hamburger. Ground beef can also be made into patties for a fee.

The live animal is delivered to S&S Custom Meats in Raymond, MN. To allow for proper aging, your meat is ready 2 weeks after the animal is delivered. You can pick up your beef at S&S or we can deliver your meat to you.

We pride ourselves in being flexible, and we work hard to cultivate relationships. We hope we can supply your family with quality beef for years to come.

To learn more about our operation, visit:  
[www.hultgrenfarms.com](http://www.hultgrenfarms.com)

**"It may seem like more up front, but when we add up all the pounds of steak, roasts, and hamburger, we're getting all the premium cuts for the price per lb. the grocery store charges for hamburger. It's a better price, and the meat is superior."**

**--Jenna Tanner**  
Ramsey, MN

**Hultgren Farms sells market beef in "mixed quarters", which typically include 100-120 lbs of meat each in the following cuts:**

- 8 T-bone Steaks
- 6 Sirloin Steaks
- 8 Ribeye Steaks
- 8 Round/Stew/Cube Steak
- 2 Chuck Roasts (2.5 lbs)
- 4 Arm Roasts (2.5 lbs)
- 55 lbs. Ground Beef

If you desire more hamburger, the round steak can be ground as well.

**"Hultgren Farms fresh beef is always tender and juicy. We love the burgers on the grill. I could eat one right now, in fact."**

**--Nathan Kimpling**  
Raymond, MN