



# Powder River Pack Customer Information

Dear Valued Customer,

We are grateful that you chose us at Powder River Pack to process your animal. Our aim is to make a quality product in a timely manner, while maintaining excellent customer service. Our team is committed to making your experience the best possible. We encourage you to read this informational packet before filling out your cutsheet. Pages 1 & 2 include important information and policies that you, as a customer, should be aware of. If you are looking to be further educated about how the process of beef butchering works, please turn your attention to pages 3 & 4 as well.

## **About Our Process**

After you drop your animal off at our harvest facility, you should get us your cutting instructions as soon as possible, before the butchering begins. Our crew will slaughter your beef, and at this time the organ meats will be harvested (if requested). Then, it will then hang in our cooler and dry age for 10-14 days. Be advised, if your beef is only on the 10<sup>th</sup> day, and it is up next to be cut, it will be cut on that 10<sup>th</sup> day. If you would like your beef to be hung for the full 14 days, you can put in a request, however Powder River Pack makes no guarantees it will be aged for 14 days. Next, our team of butchers carefully cuts the beef to your specifications. Your beef is packaged in vacuum sealed packages, except for burger (it is packaged in 1- or 2-pound chubs). The beef is put in our freezer in flat trays to make sure it is thoroughly frozen, and after that, boxed and labeled with your name and cuts.

## **Our Policies**

### **Scheduling**

To book your processing date, Powder River Pack requires a \$250 per head deposit. This is NOT an additional charge, but rather subtracted from your final bill after processing is completed. This \$250 deposit is NON-REFUNDABLE.

If something happens, and you let us know 10 days in advance of your kill date that you will not be able to bring your scheduled beef, we can reschedule your beef to the next available date we have. In this instance, your deposit will be transferred to the new date.

However, if Powder River Pack is not given at least 10 days' notice for changes regarding your beef being brought for processing, we will not be able to transfer the \$250 deposit to a new date. If you would still like to reschedule, we will start the process over, and once again require a new deposit to be put down for that future date.

The demand for custom processing is extremely high, and our business cannot afford no-shows. If there are unforeseen circumstances, that are unavoidable let us know as soon as possible and we are more than happy to work with our customers to make things right for everyone. We understand that some things are out of our control, and as long as there is communication, we will do everything in our power to satisfy everyone involved.

\*This Deposit does not apply to cattle coming from county fairs. Powder River Pack works with county extension agents on a by county basis to ensure your beef is able to be processed.

### **Drop Off**



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Slaughter days are traditionally every Tuesday & Thursday. You can drop off the evening before, or the morning of slaughter day. If you choose to drop off the morning of, we ask that you have the animal there by 8:00 AM. Additionally, if you opt for morning drop off, you should keep your animal locked off feed overnight. If the animal is full, prepare to be charged an extra \$100 for a “full fee.” This is because it is more time consuming and messy if the animal is full of feed when the slaughtering process is happening. **Also, please make sure you have proper brand inspection allowing us to slaughter the animal. By Montana state law, Powder River Pack MUST have a brand inspection to do anything with your animal once it is on our site.** This can be turned into the office or there is an ammo box next to the unloading chute at the slaughter facility.

## Cut Sheet

Attached to this document is our custom designed beef cut sheet. We ask that this is filled out or you are prepared to be fill it out at time of drop off. There are certain things we need to know prior to slaughtering the animal. It is crucial that we have your cut sheet on file so when it comes time to cut the animal we are prepared, and it can be done in the most efficient way possible. If you are unable to print or email your cutsheet back to us, we have hard copies available at the office, and in the ammo box sitting by the unloading chute at the slaughter facility. You can fill one out there and leave it in the box. Be aware, if your beef is ready to cut, (i.e. hung for a minimum of 10 days and next in the cooler), and we do not have a cut sheet for it, it will be cut standard. Cut sheets are expected to be turned in before the 10<sup>th</sup> hanging day, but preferably the day the beef is dropped off for butchering.

## Pick Up & Payment

When your product is done and ready to be picked up, someone will contact you from the office. After you are contacted, you will have 7 days to pick up your product. After 7 days, you will be charged \$20 per day to store your meat in our freezer. We are open Monday thru Friday 8-12 & 1-5. But if Saturday pickup is preferred, that can always be arranged as well. Communication is of utmost importance, and if there are circumstances out of your or our control, Powder River Pack is always willing to make arrangements.

## Our Pricing and Fees

Here at Powder River Pack, we strive to provide services that are affordable yet produce quality product. Our employees are professionals and work hard to always satisfy you, the customer. That said, our pricing for beef processing is as follows:

<b>Beef Slaughter Fee</b>	<b>\$100.00</b>
<b>Beef Disposal Fee</b>	<b>\$30.00</b>
<b>Cut &amp; Wrap Charge</b> Per pound hanging weight	<b>\$0.85</b>
<b>Tenderizing/Cubing Charge</b> Applied if you get steaks cubed	<b>\$10.00</b>
<b>Hamburger Patties</b> Per pound, available in ¼ or 1/3-pound patties	<b>\$0.50</b>



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Additionally, custom items such as beef jerky, summer sausage, and snack sticks are also available. You can contact us or refer to your cut sheet for pricing for those custom items.

## FAQ

### **What is a cut sheet, and how should the beef be cut when you buy a beef?**

First, turn your attention to the “Beef Cut Sheet” that has also been attached to this packet. There are 9 parts of the beef where cuts can be taken from. This includes the round, sirloin, short loin, rib, chuck, brisket, shank, short plate, and flank. Many options are available, and each of the parts previously talked about are listed with options. Please mark “yes” or “no” on each option. Also, do not forget to tell us how you want it packaged, which is also listed. If you have other requests, please let us know and we will work with you.

Here is some info on cuts:

- Steaks: If you decide you want a thicker steak, keep in mind you will be getting fewer steaks. It is the same weight of beef, but how you have it cut makes a big difference on the quantity of steaks.
- Roasts: Same goes for roasts. A bigger roast (5-8lbs) vs the smaller size (3-5lbs), you will end up with the same weight of meat, just a smaller quantity of packages.
- Ground Beef: Packaged in 1- or 2-pound packages. You will also have the option of choosing a lean-to fat ratio. The most requested amounts are 80:20, 85:15, or 90:10. Keep in mind not all beef will have enough fat to accommodate each request. If your beef is lean, but you would like an 80:20 lean to fat ratio, we may not be able to make that happen. Upon request, we can add fat that we keep on hand to reach that 80:20 goal, however, Powder River Pack will never add anything to your beef without your consent first.
- Short Ribs: These are best used if they are kept as short ribs. The other option is to grind the meat into hamburger; however, you will only get a couple additional pounds of hamburger, versus a few packages of short ribs. (If you need suggestions on how to cook short ribs, let us know)!
- Stew Meat and/or kabob meat: These cuts are typically the trimmings from the steaks. These are convenient and cut down on cooking prep time!
- Brisket: You could have this ground into hamburger, however there are lots of other ways to cook brisket, and many that make a great meal! Each beef has one brisket. However, when the beef gets ‘halved’ this brisket is cut in half. So, what is technically a “half brisket” is referred to as a whole brisket. Therefore, one beef has two “whole briskets.”
- Soup Bones: These make good bone broth. If you do anything of those sorts, we highly recommend keeping the soup bones. These are cut from the lower part of the legs.
- Organ Meat: Also known as heart, tongue, liver, and oxtail. If you like these and know how to cook them, they are worth keeping. The tongue is a popular thing to keep and cook. (Let us know if you would like a good recipe for beef tongue tacos.) They are awesome!



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## What is the difference between live weight, hanging weight and boxed weight?

- **Live weight (or “on the hoof”)** is how much a beef weighs when it is alive and walking around.
- **Hanging weight (or “on the rail”)** is after the animal is slaughtered and all the unusable parts are removed (like hide, organs and hooves), hanging weight includes bones and meat. Typically, the hanging weight is about 60% of the **live** weight.
- **Boxed weight (or packaged weight)** is the weight of all the packages of individual cuts of meat that you will put in your freezer. This is typically 60% of the **hanging** weight.

**An important thing to remember is that some of the weight is lost during each step of the process.  
(Note: percentages listed above)**

To conclude, we would like to thank you once again for entrusting us with your custom meat processing. We look forward to working with you and will be here along the way to answer any questions you may have.

Sincerely,

Bailey Kortum and the Powder River Pack Crew