

2018 Season

Name: _____

Address: _____

Telephone: _____

Email: _____

Participant Options:

◇ Deposit of \$100 /quarter, (no-refunds)

◇ Deposit of \$200 /half (no refunds)

◇ Second Deposit of \$150 due at processing

Remaining balance of hanging weight must be paid before receipt of beef.

Payment Options:

◇ Check or Money Order

◇ Credit Card

By signing below, I agree to purchase the amount of Highland Beef indicated above and to the non-refundable deposit.

Signature: _____

Date: _____

**Please make checks payable to:
Kinsman Farm Enterprises.**

WHY KINSMAN FARM SCOTTISH HIGHLAND BEEF?

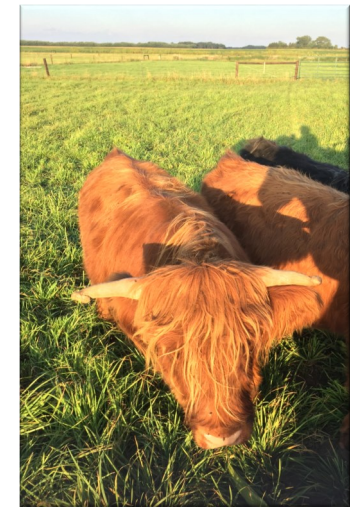
- Beef is an excellent source of complete, high quality protein.
- Beef supplies important minerals and vitamins, including zinc and B-complex vitamins.
- Scottish Highland beef has been repeatedly tested and proven to be higher in protein and iron than any other beef.
- Our beef is grass-fed, raised on open pasture. No GMO-feeds or antibiotics.



- Scotch Highland Beef is lightly marbled, fine of grain, and distinctly flavorful.
- Our beef is dry aged for 14 days to provide optimal tenderness and restaurant quality flavor.
- Highland Beef is the preference of Royal dining tables for centuries. The Queen of England maintains her own herd at Balmoral Castle!
- Grass-fed Highland Beef has been proven to have less cholesterol than chicken.
- Buying local promotes local food agriculture and partners you with family farmers, keeping dollars in the regional economy.
- Buying local reduces food miles and energy consumed by overland shipping.

KINSMAN FARM ENTERPRISES LLC

SCOTTISH HIGHLAND GRASS-FED BEEF 2018



ALL-NATURAL PASTURE PRODUCTS

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WELCOME TO KINSMAN FARM



Thank you for your interest in Kinsman Farm Scottish Highland Beef. Kinsman Farm's goal is to produce Highland steers that have a live weight of over 1000 lbs. Highland steers are smaller in stature than some of the more popular commercial breeds and take longer to mature on pasture, so this a reasonable size.

A "standard" quarter of beef will have a "hanging weight" of approximately 125-150 lbs. The net processed weight that you will receive is generally about 80% of the hanging weight, but how the beef is processed has a big impact on final weight results (for example if bones are removed).

The hanging weight is taken at the time the animal is slaughtered. Hanging weight is the amount that you pay for. This payment also includes all slaughter, processing, and packaging fees. Because Kinsman Farm Enterprises dry ages its beef 14 days there is some minimal shrinkage by the time the beef is processed. However, the aging greatly improves tenderness and flavor.

WHAT KIND OF CUTS CAN I EXPECT?

What Is Dry Aging?

Dry aging requires the beef to be hung in a cold, moderately humid cooler, exposed to air. This process results in some drying (and meat loss due to shrinkage) but it concentrates the beef flavor and increases tenderness. Dry aged beef is rarely found in grocery stores, and few processors that do dry age rarely do it for 14 days. Dry aging beef makes it exceptional and is mostly done for high end restaurants. Wet aged beef is what you usually find in grocery stores, with little or no hanging time. Beef found in the grocery store has no comparison to our beef.

How to Order Kinsman Farm Enterprises Scottish Highland Beef!

Our processing season begins in early Spring. We sell by quarters or halves. A reservation deposit of \$100 / quarter is required (non-refundable). A second deposit of \$150 is required when the animal goes to slaughter. The balance is due before receipt/pickup. Pricing for 2018 is \$6.50/# for quarters and halves.

You may get Porterhouse and T-bone steaks. Roasts may include Arm, Chuck, and Rump Roasts. Sirloin Tip Roast (or Tip Steaks), cuts from the round (which could be ground up), Ground Beef, Stew Meat, Short Ribs, Soup Bones, and Liver. Any roasts not desired can be included into the ground beef. You may specify the thickness of your steak and the weight of your roasts.

Our quarters are "mixed" quarters which include cuts from the front and back quarters of the steer. A typical



assortment for a quarter looks approximately like this:

Steak	20-25 lbs.
Roasts	15-20 lbs.
Cubed Steak	3-5 lbs.
Short-Ribs	2-3 lbs.
Ground Beef	15-30 lbs.
Stew Beef	3-5 lbs.
Soup Bones	2-4 lbs.

All of the cuts are individually wrapped at the processor and you have some say in size of packaging. Bulk hamburger is packaged in tubes of approximately 1 lb. each. This makes long term storage relatively easy!

Grass-fed Highland steers are lean so there is not much fat to remove. Flavor and tenderness is enhanced with the dry aging method.