



All Beefalo meat is aged and vacuum sealed to keep the meats fresher and also allows for quicker defrosting. Prices per pound are based on the hanging weight and INCLUDES the slaughter fee, all processing fees and delivery of meat. If you would like to split any of these packages to save money, please do that with a friend. **Please note that the butcher can accommodate your particular butchering requests for whole or half beef and we will match requests with another as closely as possible for a quarter beefalo.** We provide a guide to assist you in being prepared to place your order.

Whole beefalo	\$4.99 per pound	
Half beefalo	\$5.14 per pound	
Quarter beefalo	\$5.29 per pound	(half of a half so you receive all cuts)

Deposit of \$400/whole beefalo, \$225/half beefalo and \$175/quarter beefalo is required upon reservation of your beef order with remainder due when hanging weight is determined at the processors. **At that time, the beefalo meat will be placed in your name.** All meat is processed at Hopkins County Food Lockers with a State inspector. The butcher would like to speak with you to determine the types of processing you would prefer. He will ask questions like how you like your steaks cooked to determine the thickness desired. Some things for you to consider before speaking with butcher are:

- 1) Would you prefer your round steaks tenderized?
- 2) What size packages would you prefer for steaks, ground beef and roasts?
- 3) If your family prefers ground beef more than roast, would you chose to have some roast ground?
- 4) Would you like your roasts and sirloin steaks bone in or boneless? Thickness?
- 5) Would you like any smaller cuts made into stew meat?
- 6) Do you want soup bones, oxtail and the liver? (many fishermen prefer beef liver for catfish bait)

Please email [timandkarenb@yahoo.com](mailto:timandkarenb@yahoo.com) or call/text Karen Brunson at 903-801-9605 (cell) or call 903-797-6787 to reserve your Beefalo meat. Due to the volume of information, we prefer correspondences regarding your order in an email. The steers mentioned will be available for delivery approximately 10 days after slaughter date. A meeting time and location will be determined once deposit is received or you may pick up directly from the food locker. In 2022 we will have Beefalo steers available in June and July. We always have freezer meat for you to purchase.

**Brunson Farms Memberships held:**

Texas Southwest Cattle Raisers Association – Membership # 1700246  
 South Central Beefalo Breeders Association - <http://scbeefalo.com/members.html>  
 American Beefalo Association – Brunson Farms Code 0645L – [www.americanbeefaloassociation.com](http://www.americanbeefaloassociation.com)  
 Texas Farm Bureau – Since 3/13/2009 # HKYX

Link to better understand hanging weight of an animal: <http://meatsuite.com/page/weights-and-pricing>

**References for our business:**

<p>Shaniqua Davis, M.Agr.          Texas A&amp;M AgriLife Extension Service  <i>County Extension Agent: Agriculture/ Natural Resources</i>          Wood County          618 S Main St/ P O Box 967, Quitman, TX 75783  <a href="mailto:Shaniqua.Davis@ag.tamu.edu">Shaniqua.Davis@ag.tamu.edu</a></p>	<p>Eric Sockwell          Sockwell Farms          Beefalo Sales and Beef          P O Box 103          Edgewood, TX 75117          214-621-1774  <a href="mailto:mailto:sock461@gmail.com">mailto:sock461@gmail.com</a></p>
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Office: 903-763-2924 Fax: 903-763-2092	
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Businesses we use references:

Kirby Spencer Ag. Products Kirby Spencer, Owner 1358 US Hwy 271 S Gilmer, TX 75645 903-790-4108	RB Cook & Company Feed Dealers Tom Cook, Owner 317 Buffalo St Gilmer, TX 75644 903-843-5621
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Character references:

Brian Johnson, Owner Duck Dog Trainer brian@duckdogtrainer.com <a href="http://www.duckdogtrainer.com">www.duckdogtrainer.com</a> 13659 Todd Road Winnie, TX 77665 409-460-2314	Brian Johnson also is the pastor of the First Baptist Church, Winnie, TX Our current pastor is: Eric Trimble The Church at West Mountain Gilmer, TX 75645 903-734-4853
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Around a quarter of American households currently buy some groceries online, up from 19 percent in 2014, and more than 70 percent will engage with online food shopping within 10 years, according to "The Digitally Engaged Food Shopper" report. It also found that of those who will buy digitally, 60% expect to spend about a quarter of their food dollars online in 10 years. Source CNBC Business News and Finance

**Fill in contract to reserve your beefalo meat. Thank you!**

Brunson Farms  
Tim and Karen Brunson  
3558 Gardenia Road  
Gilmer, TX 75645  
903-797-6787 or 903-801-9605  
[timandkarenb@yahoo.com](mailto:timandkarenb@yahoo.com)

## **PURCHASE AGREEMENT AND DEPOSIT**

**CONTACT BRUNSON FARMS TO CONFIRM AVAILABILITY PRIOR TO ORDER**

I would like to purchase \_\_\_\_\_ (either ¼, ½ or 1 whole) beefalo animal from Brunson Farms. This is “home-grown”, natural grass-fed beefalo from their farm. I understand I am welcome to visit the farm by appointment to see the animals for verification.

I agree to contact the meat-cutter with personal instructions within 5 days after slaughter; otherwise I agree to receive “standard cuts” of beef. I am responsible for picking up my beef from the locker when it is done, within 5 days of cutting and vacuum packing unless delivery arrangements are made with the seller. The meat cannot be picked up without final payment being made to Brunson Farms, being confirmed with the butcher. **I understand the beefalo meat will be placed in my name at the butcher once final payment is received.**

I understand that I am entering into a good-faith agreement for a farm direct purchase between the producer and seller, and that every effort will be made to meet my satisfaction; however I agree to hold the seller harmless of anything other than failing to fulfill the order.

The price of the beefalo will be \$4.99 per pound measured by hanging weight for a whole beefalo, \$5.14 per pound hanging weight for one half beefalo and \$5.29 per pound hanging weight for one quarter (half of a half) beefalo. Slaughter, processing and standard cut and vacuum wrap is included in this price as well as delivery if you wish. The animals should weigh approximately 550 pounds per whole hanging weight +/- 100 pounds, 275 pounds per half hanging weight +/- 50 lbs. and 187.5 pounds per quarter hanging weight +/- 50 pounds.

A deposit is required to secure the order. The deposit required for a quarter beefalo is \$175, half beef is \$225 and for a whole animal is \$400. The BALANCE will be due no later than 5 days after butcher, based on actual hanging weight. I am enclosing my non-refundable deposit of \_\_\_\_\_ (\$175/quarter, \$225/half, or \$400/whole) to confirm my purchase to Brunson Farms 3558 Gardenia Rd, Gilmer, TX 75645.

Signed \_\_\_\_\_

Printed Name \_\_\_\_\_ DL State/# \_\_\_\_\_

Date \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ Cell \_\_\_\_\_

Email \_\_\_\_\_

Chose one: Grass fed _____  Grass fed/Grain Offered _____
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*Please retain a copy for your records*