

## Rister Farms Direct Beef Sales

Rister Farms breeds and raises all beef on the local farm in Frierson LA. We wean the calves from their mother between 200 and 250 days of age. At weaning we start the feeding process and will feed for a minimum of 150 days. During this feeding period the yearling calf is fed a free choice grower and finisher ration blended by Livestock Nutrition Center along with free choice hay roughage or grass. Our goal is to finish the calf to a live weight of at least 1000 pounds. This weight would ensure properly sized steaks, adequate marbling, and tenderness at a hanging weight of approximately 600#. If you purchase a whole or half beef you will have full choice over how your beef is cut and processed. Also, if you do not have the need or the space for a whole or half beef, we are now selling retail from the farm with ordering available from our website RisterFarm.com

Deposit prices for custom shares Beef:	Whole	\$500.00
	Half	\$500.00

Beef price will be based on the hanging carcass weight. Expected weight should be between 600 -700 pounds hanging weight for a whole beef.

Below are prices estimated at 650# hanging weight (Price paid to the Farmer)

Whole	\$4.20 / lb	@ 650# =	\$2730	Custom Processed to order
Half	\$4.40 / lb	@ 325# =	\$1430	Custom Processed to order

The processing cost of the beef at Panola County Processing is \$1.35/pound based on the hanging weight. This gives a total cost of \$5.75 /pound.

### Final Price (Combined price to farmer including processing)

Whole	\$5.55 / lb	@ 650# =	\$3607.00	Custom Processed to order
Half	\$5.75 / lb	@ 325# =	\$1868.75	Custom Processed to order

Individual cuts and packages are available direct from the farm