

L6 Spring Beef Pricing and Processing

L6 uses Ft. Sumner Processing located in Ft. Sumner, NM for its beef processing, which is a USDA inspected facility.

Various options for packaging are available for your meat cuts including paper and vacuum sealed. Pricing is typically based on the Hanging Hot Carcass Weight (HCW). Customers pay all processing costs. View the Information below for typical quantity beef packages.

Current 2009 pricing for processing is a \$45.00 kill fee for a whole beef and \$0.62 packaging costs for standard paper wrapping per pound based on the HCW. Vacuum sealed packaging is an additional fee. The kill fee is split based on whether the purchase is for a 1/4, 1/2, or whole.

L6 is now offering free delivery to the Santa Fe area for all its customers. L6 will arrange the place and time of delivery.

L6 typically processes at a beef weight of 700 lbs, which results in a HCW of ~365 lbs. All pricing is based on this Hanging Hot Carcass (HCW) weight of ~365 pounds. The HCW will vary according to the animal live weight.

Call for additional quantity discount pricing.



1/4 Beef Package (\$3.00/lb HCW)

A 1/4 beef typically consists of 60 pounds of retail packaged weight cut and packaged according to your request. At an approximate price of \$6.00/lb the total cost would be ~\$350.00 plus sales tax. This amount of beef would require ~1.5-2 cubic feet of freezer space.

1/2 Beef Package (\$2.75/lb HCW)

A 1/2 beef typically consists of 120 pounds of retail packaged weight cut and packaged according to your request. At an approximate price of \$5.35/lb the total cost would be ~\$645.00 plus sales tax. This amount of beef would require ~3-4 cubic feet of freezer space.

Whole Beef Package (\$2.50/lb HCW)

A whole beef typically consists of 240 pounds of retail packaged weight cut and packaged according to your request. At an approximate price of \$4.95/lb the total cost would be ~\$1190.00 plus sales tax. This amount of beef would require ~8 cubic feet of freezer space.

Send all mail requests including deposits to:

L6 Cattle Ranches
216 Robinson Ranch Road
Corona, NM 88318

Phone: 575-849-0006
Fax: 575-849-0016
E-mail: manager@L6CattleRanches.com
Web: www.L6CattleRanches.com



L6 Cattle Ranches, LLC

| Whole, 1/2, 1/4 Beef Cuts | Retail Cuts | Approximate Size | 2009 Cost Per lb |
|--|-----------------------------|-------------------------|-------------------------|
| <p>Customers can request custom cutting on their Whole, 1/2, and 1/4 beef orders.</p> <p>USDA Inspected Ft. Sumner Processing in Ft. Sumner, NM is used for all meat processing.</p> <p style="text-align: center;">Ranch Variety Packs</p> <p><u>Crock Pot Pack \$5.70 per pound</u> Chuck Roast: 2-3 lbs Brisket: 2-3 lbs Short Ribs: 2-3 lbs Soup Bones: 1-2 lbs Beef stew meat: 2-4 lbs</p> <p><u>Sharie's Special \$9.00 per pound</u> Ground Beef: 5 lbs Ground Beef Patties: 2 lbs Sirloin Tip Roast: 2-3 lbs Tenderized Round Steak: 1-2 lbs T-Bone Steak: 2 lbs</p> <p><u>Mom's Family Pack \$8.80 per pound</u> Ground Beef: 4 lbs Sirloin Patties: 2 lbs Chuck Roast: 2-3 lbs Sirloin Steak: 2 lbs Round Steak: 2 lbs</p> | Chuck Steaks | 1 - 2 lbs | \$8.25 |
| | Chuck Roasts | 3 - 4 lbs | \$7.25 |
| | Arm Roast | 3 - 4 lbs | \$7.00 |
| | Brisket | 2 - 4 lbs | \$7.75 |
| | Soup Bones | 1 - 2 lbs | \$5.25 |
| | Ribeye Steak | 1 - 2 lbs | \$20.50 |
| | Rib Roast | 2 - 3 lbs | \$15.00 |
| | Short Ribs | 1 - 2 lbs | \$6.50 |
| | Skirt Steak | 1 - 2 lbs | \$12.00 |
| | Flank Steak | 1 - 2 lbs | \$13.75 |
| | Sirloin Steak | 1 - 2 lbs | \$16.50 |
| | T-Bone | 1 - 2 lbs | \$18.00 |
| | Fillet | 1 - 2 lbs | \$21.00 |
| | Sirloin Tip Roast | 2 - 3 lbs | \$12.50 |
| | Rump Roast | 2 - 3 lbs | \$7.25 |
| | Tenderized Round Steak | 0.75 - 1.5 lbs | \$7.00 |
| Pikes Peak Roast | 2 - 4 lbs | \$7.25 | |
| Ground Beef (Tubed) | 1 lb | \$6.00 | |
| Ground Beef (Patties) | 2-5 lbs @1/4-1/3 Size Patty | \$6.50 | |
| Stew Meat | 1 - 2 lbs | \$6.50 | |
| Kabob | 1 - 2 lbs | \$7.50 | |
| Liver | 0.5 - 1 lbs | \$5.50 | |
| Heart | 1.5 - 2.5 lbs | \$3.50 | |
| Sweet Breads | 0.3 - 0.5 lbs | \$4.00 | |
| Tongue | 1 - 1.5 lbs | \$4.00 | |
| Ox Tail | 0.75 - 1 lbs | \$5.00 | |
| Dog Bones | Varies | \$1.50 | |



L6 Cattle Ranches, LLC

Ranch Variety Packs (continued)

BBQ Family Pack \$7.90 per pound

- Ground Beef Patties: 10 lbs
- Brisket: 2-3 lbs
- Short Ribs: 3-4 lbs
- Ribeye Steaks: 2 lbs

The L6 Steak Pack: \$11.50 per pound

- Chuck Steak: 2 lbs
- Flank Steak: 2 lbs
- Tenderized Round Steak: 2 lbs
- Sirloin Steak: 2 lbs
- T-Bone steak: 2 lbs
- Kabobs: 2 lbs

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L6 Family Recipes

Steak and Vegetable Kabobs

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|----------------------------|--------------------------------------|-----------------------|
| 1 cup Burgundy | ¼ cup cooking oil | 2 tbs. onion soup mix |
| 1 tsp. salt | ½ tsp. crushed thyme | ¼ tsp pepper |
| 1 clove of garlic minced | 2 lbs sirloin steak cut into 1" pcs. | |
| 2 zucchini, cut in 1" pcs. | 2 ears corn cut in 1" pcs. | Cherry tomatoes |

In bowl combine Burgundy, oil, dry onion soup mix, salt, thyme, pepper, and garlic. Add meat; stir to coat. Cover; marinate at room temp for 2 hours, or overnight in refrigerator. Drain meat, reserving marinade. Sprinkle zucchini and corn with salt. Using 6 skewers, thread meat alternately on skewers with zucchini and corn. Place kabobs on cold rack of broiler pan; broil 4 to 6 inches from heat till all sides are browned, allowing 8 minutes total broiling time. Give kabobs a ¼ turn every 2 min. brushing with a little of the marinade. Add a cherry tomato to each skewer. Serve over rice .

Short Ribs with Cornmeal Dumplings

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|---------------------------------|---------------------------|------------|
| 3 lbs beef short ribs | salt & pepper | |
| 1 clove garlic | 1- 28 oz can cut tomatoes | |
| 1 chili pepper seeded & chopped | 2 tbs. soy sauce | 12 oz beer |
| 1 tbs. sugar | ¼ tsp ground nutmeg | |
| 1 onion cut into wedges | | |
| Cornmeal Dumplings | | |

Trim excess fat from ribs. In Dutch oven brown ribs on all sides; season with salt & pepper. Remove ribs. Drain off fat, reserving about 2 tbs. drippings in pan. Cook onion & garlic in drippings till tender. Add un-drained tomatoes, beer, chili pepper, soy sauce, sugar, ¾ tsp. salt, ¼ tsp pepper, and nutmeg. Return meat to Dutch Oven. Bring to boil, reduce heat, simmer covered till meat is tender, about 2 hours. Prepare cornmeal dumplings: In saucepan combine 1 cup water, ½ cup yellow cornmeal, and ½ tsp salt. Bring to a boil; cook and stir till thickened. Remove from heat. Stir a moderate amount of hot mixture into 1 beaten egg; return to hot mixture. Stir ½ cup all-purpose flour with 1 tsp. baking powder and dash of pepper. Add to cornmeal mixture, beat well. Drain one 7 oz can whole kernel corn; fold in. Drop batter by rounded tbs. onto boiling meat mixture. Cover; simmer till dumplings are done, 10-12 minutes.