

All Natural
Grass Fed and Grass Finished Beef

Iliff Trail Cattle Company

Small family ranch in Bennett, Colorado

- Black Angus and Black Angus Cross
- No Growth Hormones
- No Steroids
- No Antibiotics
- Pasture Raised
- Lean and Healthy Meat
- USDA Processed

Did you know?

Grass fed beef have a much *lower* risk of E. Coli? (Because grain increases a cow's stomach acidity)

Grass Fed beef is 3x higher in omega 3 fatty acids than grain fed beef, which brings the Omega 3:6 ratio to a more desirable ratio.

Grass Fed beef contains 5x more conjugated linoleic acid (that good stuff that can help prevent cancer cells)



Our cattle are born and raised here in Eastern Colorado

Iliff Trail Cattle Company

Bob & Colleen Cambron
43546 East Iliff Trail
Bennett, CO 80102

Phone: 303.644.4700
Email: Colleen@IliffTrail.com

Stock your freezer this year with good healthy beef for you and your family—

For ordering information, please see next page

Iliff Trail Cattle Company

BEEF Ordering Information



Bob and Colleen

PLEASE REMEMBER that beef weights and finishes vary between each animal, so these are only approximates. We sell our beef based on “hanging weight”. This is the weight of the carcass after the entrails, hide, head and feet have been removed. The hanging weight for our beef is typically 500-600 pounds for the entire animal. The finished weight (meat in packages) will vary due to the aging process and the cuts of beef that you choose, but typically is between 375-425 pounds for the entire animal.

For example: An “average” quarter will cost \$750-\$900 and include approximately 90-125 pounds of finished beef. Again, each animal is different and these numbers are only an approximate.

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We sell our beef by the “side” - meaning 1/4 or 1/2 of the whole animal.

Too much for your family? Consider splitting with another family!

2018 PRICES

\$5.90 per lb. hanging weight—includes all charges (except hamburger patties which are extra)

Don't forget... you will get to customize all your cuts!

Required Deposits:

\$200—1/4 beef

\$400—1/2 beef

Believe it or not, the trip to the slaughter house can make or break all of our careful efforts. We use Elizabeth Locker in Elizabeth, Colorado to process our animals. They are USDA certified, and the only local processor that holds the animals overnight before butchering them. We will continue the aging of our grass-fed beef longer than the traditional grain-fed animals to ensure tenderness (17-21 days v. 14 days).

Helpful Hint:

The freezer space needed for a 1/4 side =
approx 3-4 cubic feet

How do you reserve your beef?

You will need to complete the order form and cut sheet. Don't have one yet? Just contact us and we'll get you one. Once filled out, please mail with your deposit. REMEMBER: this is first come, first serve.

(DEADLINE TO ORDER: APRIL 7, 2018.)

When will your beef be ready?

Our delivery date will be **Saturday, May 12th**. On this day, we will pick up the beef from the processor and meet you at one of our convenient drop-off locations throughout the metro area. (*Dates are subject to processing and may vary by one week.)