



FAQ (Frequently Asked Questions) Sheet

Thank you for your interest in purchasing a steer from Adobe Ranch in Olive Branch, Mississippi. We take pride in raising a quality product for you and your family that utilizes and supports the local community, from our customer base to where we buy our feed and other supplies for our farm.

The following information is a series of questions that most people have about purchasing a steer from us. We compiled the answers to these frequently asked questions to be very transparent of how we raise our steers.

Question: How much freezer meat will one steer yield?

Answer: *On average, freezer beef yield is 40% of live animal weight. So, a 1,250 lb. steer will yield roughly 500 pounds of freezer beef.*

Question: How much does a whole steer cost?

Answer: *Adobe Ranch currently sells whole steers for \$2.50 per lb. live weight. A 1,250 lb. steer will cost roughly about \$3,125. To process the animal is an additional \$400-\$500 will be paid at the processor. All total, a whole steer will cost you about \$3,400-\$3,600.*

Question: Can I split a steer with a friend or family member?

Answer: *Yes, absolutely. In fact, we recommend that. We do ask that you place the steer in one owner's name and pick up the entire steer at the processor at once, as it makes things easier for the processor. A half or quarter of a steer makes a great Christmas present for family members!!!*

Question: **What types of meat will I get from the steer?**

Answer: *Retail cuts from one carcass usually generate the following: 25-30% steaks, 30% roasts, and 40% ground beef and stew meat. We can work with you and the processor of how you want your steer processed.*

Question: **What is my steer fed?**

Answer: *Our steers are on grass/hay their entire life. Once they are weaned from their mother (at roughly 400-500 pounds), we add grain to their diet. We feed them a 14% protein feed with made of corn, cottonseed hulls, oats, and other grain products. We provide them roughly 2.0% of their body weight in feed per pound per day. We also feed Purina Wind & Rain® minerals to meet their mineral needs. Hay that we feed in the winter comes from our ranch.*

Question: **Do you use any level of antibiotics on the ranch?**

Answer: *We only use antibiotics if the steer is sick or injures itself and must be treated, just as you use antibiotics when you have a cold or infection, very judiciously. All antibiotics are administered according to Beef Quality Assurance (BQA) guidelines.*

Question: **How long does it take to raise a steer to 1,200-1,250 pounds?**

Answer: *From weaning (at 400-500 pounds), it takes about 10-11 months to get the steer to the target processing weight (1,200-1,250 pounds).*

Question: **When do I need to commit to the purchase of a steer from Adobe Ranch?**

Answer: *To allocate the needs of our customer base, we would like to have your commitment to buy a steer by October 15 so that we can make sure we have enough steers to feed out. We simply ask you to make a \$500 deposit and complete the basic sales contract to hold your steer. Your steer will then be ready for processing the following fall. The deposit is refundable should something happen to your steer.*

Question: Can I come look at your steers and pick one out?

Answer: Yes, absolutely. We'd be happy to host you for a view of our steers and our ranch.

Question: If I commit to buying a steer, when do I need to pay the remaining balance?

Answer: We ask that you pay the full balance for the steer 1 week prior to its slaughter. So roughly, you have a year to save up to purchase your steer. We will make arrangements for the processing, and we will haul your steer to a USDA-certified processor for a fee depending on which processor you chose. Attalla Frozen foods will have a \$100 hauling fee and Pitcock Meat Processing will have a \$50 hauling fee.

Question: How long will the processor have the steer?

Answer: Most processors harvest the steer and the carcass hangs for several weeks, then the carcass is cut based off your selections. You can normally expect your meat to be ready about 3-4 weeks after the slaughter date.

Question: Where do I go get the meat and how do I transport it?

Answer: We currently harvest our steers in Kosciusko, MS at Attalla Frozen Foods and in Pope, MS at Pitcock Meat Processing, which are both USDA-certified plants. Your meat will come frozen in plastic, vacuum-sealed units but you will need to place it in coolers to get it home and quickly into the freezer.

Question: How many coolers do I need to transport my steer and how much freezer space do I need for it?

Answer: One whole steer will occupy roughly 450-500 quarts of cooler space, and one whole steer will occupy roughly 20-22 cubic feet of freezer space.

*We thank you for your consideration of purchasing a steer from our ranch.
If you have additional questions, feel free to call
Kris Ausburn at 901-517-3074.*