



Chaffin Family Orchards

606 Coal Canyon Rd
Oroville, Ca 95965

www.ChaffinFamilyOrchards.com

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2010 Grassfed Beef Information

Your Source for Quality, Healthful, Locally Produced, Meats

Chaffin Family Orchards has been raising livestock with integrity for over 60 years. Starting initially with cattle, we quickly realized that the variety of rangeland forages on the ranch were uniquely suited to many types of grazing stock. Beef, Goat (Chevon), Chickens, and wool sheep are now being raised in concert with each other to make best use of the land while producing healthful meats.

Health Benefits

It's become almost common knowledge that livestock raised exclusively on a grass diet produce meats with health benefits not found in animals raised in feedlots. Grassfed meats have less saturated fat, cholesterol, and calories. They also have more vitamin E, beta-carotene, vitamin C, and a number of health-promoting fats, including omega-3 fatty acids, and conjugated linoleic acid, a compound that has been shown to act against cancer and heart disease. Grassfed animals have also exhibited a much lower risk for harboring human harming pathogens particularly things like E. coli 0157:H7. For more information go to the www.Eatwild.com website.

Taste & Quality

Grassfed meats are a lot like wines in the sense that management practices, breed, locale, and aging technique all play a huge role in what the finished product will taste like. Virtually any animal having been raised on a predominately grass and hay diet can be called "grass fed" and any animal allowed to walk about can be called "free range". These are not a guarantee of a quality product. In order for meats to be tender and mild-flavored the growing patterns of the livestock must be timed with local seasonal grass cycles. "Grass finishing" is the process of healthy fats being deposited in the meat and creating the desirable marbling and external fat deposits that give the beef its flavor and juiciness. Animals only produce these quality internal fats when they are of the proper age and being fed quality forages. Animals harvested before they are ready or during the wrong part of the grass season produce tougher steaks with a sharper flavor than those harvested at the proper season for that locale.

Chaffin Orchards works with the land and pastures to produce the best forages and make use of them at the proper times for each type of livestock. We wait to harvest until the best quality meats can be produced, insuring the best in both taste and tenderness. For beef this means springtime when the rangeland pastures are their most abundant and most nutritious. Beef produced from high brix rangeland grasses has a superior flavor to meat produced on planted and irrigated pastures. Since we only harvest one time a year once we are sold out we are out until the following year.

For unknown reasons, a misconception has developed that grassfed beef is incapable of handling high heat cooking methods like pan-frying or grilling. This is absolutely not the case with our meats. The meat is tender, well marbled, and grills up beautifully! If you ever have any question on what to do with a specific cut feel free to email us for suggestions.

Dry Aged Grassfed Beef

We are one of the few grassfed beef producers that dry age our beef and we dry age the entire carcass not just specific cuts. Dry aging is an old fashioned process in which water from the carcass is allowed to evaporate resulting in more palatable flavors and the natural enzymes in the meat are allowed to break down the muscle fibers prior to the beef being cut and wrapped. Dry aging requires a certain percentage of fat cover on the carcass. Not many grassfed beef producers are able to put enough fat cover on the steers to make their meat eligible for the process. The longer the aging the more tender the meat will be. We dry age our beef for a minimum of 21 days but often as long as 28 days. Usually dry aged cuts of this caliber are only available at the highest quality 5 star restaurants and steakhouses.

Quality from Start to Finish

By law we are required to use a USDA inspected butcher to harvest our meats. There are only a handful of USDA inspected facilities left in the state but we are extremely lucky that our local multi-generational artisanal butcher is one of those remaining USDA facilities. He can only handle a few head at a time which means we make 4 or 5 trips to him over the spring but we are happy to do it being that the alternative is to drive out of the area to a huge mechanized butcher facility that wouldn't take orders of less than about 50hd at a time.

Good for the Land and Environment

Supporting ranchers who raise livestock grass based system is good for the environment. Our ranch preserves open space to be used by native wildlife. Grasslands are an amazing ecological resource. They are like giant biological filters. An acre of grassland sequesters more atmospheric carbon than an acre of rainforest and most of that is stored underground where it builds richer soils and is preserved should a fire come through. They also are capable of filtering incredible amounts of water and increase the grounds ability to soak up moving water as runoff leads to eroded damaged soils. All of these benefits actually depend on that grassland being grazed. Without animals to graze the grasslands, the land will become covered in a dead grass thatch layer and eventually choke out all new growth. Appropriate management of grazing actually promotes grassland growth and viability.

When you purchase locally, farmers receive a living wage and are able to stay on the land, protecting it from development and continue to use methods that benefit the environment. Raising grassfed livestock allows the land to stay in it's natural state as no buildings or stock yards are required. Grassfed meat production is virtually non-mechanized and provides local jobs to further enhance local vitality.

Humane Care

When an animal is stressed it affects meat quality. Animals that are raised in close confinement or handled roughly will release stress hormones that have a negative effect on taste and tenderness. Our animals spend their life on the range with access to fresh water and shade at all times. Our animals are accustomed to moving to new areas frequently so they actually come when called, in anticipation of some new pasture. This makes for very low stress gathering and handling. Our ranch is Certified Predator Friendly which means we don't use lethal force on native predators which allows them to remain in the ecosystem, keeping everything in balance. www.predatorfriendly.org/



Our grassfed meats are also now Certified Animal Welfare Approved. This national program audits farms and their butchers regularly to ensure that animals are raised and slaughtered in a manner that allows them to exist in their natural environments, always handled with care and respect, and promotes management that minimizes any unnecessary animal discomfort. Very few ranches can meet their strict policies, and we are one of the first farms in California to be certified by both Animal Welfare and Predator Friendly. We are so proud to be able to offer consumers an alternative to conventional store bought meats and give them peace of mind that our livestock are raised in a manner that promotes environmental health while keeping the animals as happy and comfortable as we can. www.animalwelfareapproved.org/

Meat Ordering Specifics

Our quality grassfed meats can be purchased as individual cuts at the ranch or farmer's market or as whole and half animals by pre-order. We are taking orders for whole and half animals at this time. Beef wholes and halves will be available for pickup in early summer. Place your order early as they do sell out quickly. If ordering a whole or half animal a deposit will hold your reservation. When the meat is ready we will have you come to the farm and pick up your meat. All of our meats are individually packaged, frozen, and vacuum sealed. Whole and half animal purchases are a great value because you pay for the whole animal at a greatly reduced rate. Some operations charge based on live weight or hanging weight; we only charge for the meat you take home. So the price per pound you pay is for the quantity of meat that actually ends up in your freezer. The savings from purchasing in bulk like this can easily pay for the cost of purchase and operation of a freezer.

Cut and wrap info

We have worked with our butcher to develop 3 different cut/wrap options for half a beef. It's important to point out that with each package you still get steaks, roasts, and ground. As a general rule a half beef usually breaks down to about 1/3 ground, 1/3 steaks, and 1/3 roasts. The differences between the packages are fairly minor. They mostly apply to the parts of the animal like the chuck or the round which both can be made into a combination of steaks, roasts, or ground. Here is the basic concept for each cut/wrap option:

Family Package – Thinner steaks (which means there's more of them), and cuts designed cook quickly or easily.

Slow Cooker package – designed for people who like to use their slow cooker with more roasts. Usually people only order this package as one half of their whole.

BBQ Package – Thicker steaks and more cuts that lend themselves to grilling (This is the package we get for our retail sales)

On the following pages we have a more specific description of each cut and wrap package.

FAMILY PACK (Quick meals)

Chuck

Chuck eye steak (first two)

2" mini roasts (can still be grilled, pan fried, or slow cooked)

Flat Irons

Petite Tenders

Crossrib steaks

Short Ribs

All else ground

Ribs

Back Ribs

Ribeyes

Short Loin

New Yorks

Filet Mignons

Brisket

Cap on cut in half

Plate

Skirt and Flank Steaks

Sirloin

Top Sirloin Steaks

Tri Tips

Round

Kebab (eye of round)

Tenderized Round Steaks (bottom round)

Ball tip roasts finish with steaks (Sirloin tip)

All else stir fry or ground

Others

Make available remaining meat into stir-fry meat and kabobs

All else ground

ALL STEAKS 1 INCH THICK

1 lb packages hamburger

ROAST PACKAGE

Chuck

Bone in chucks
Crossrib Pot Roast
Short Ribs
Stew Meat
Ground

Ribs

3 Bone Rib Roast
Ribeye Steaks
Back Ribs

Short Loin

Porterhouse

Brisket/Shank

Cross Cut Shanks
Knuckles
Cap on briskets cut in half

Plate

Skirt Steaks
Flank Steaks

Sirloin

Sirloin Tip Roast and Steaks ½ ½
Tri Tip
Top Sirloin Steak

Round

Eye of Round Roast
London Broil

Rump Roast
Cube Steaks and Stew (6 pkgs)
All else ground

Others

Make available remaining meat into stew meat and stir-fry meat
All else ground

STEAKS 1 ½ INCH THICK
1lb packages on hamburger

BBQ PACKAGE

Chuck

Chuck eye steak (first two)

2" mini roasts (can still be grilled, pan fried, or slow cooked)

Petite Tenders

Crossrib steaks

Flat Iron

Short ribs

Kebobs

Ground

Rib

Bone-in Rib Steaks

Short Loin

New Yorks

Filets

Brisket

Brisket cap on

Plate

Skirt Steaks

Flank Steaks

Sirloin

Tri Tip Roast

Top Sirloin Steaks

Round

Kebab (eye of round)

Tenderized Round Steaks (bottom round)

Ball tip roasts finish with steaks (Sirloin tip)

All else stir fry and ground

Other

All else ground

STEAKS 1 ½ INCH THICK

1lb packages on hamburger



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2010 Half or Whole Grassfed Beef Order Form

Date: _____

Name: _____

Address: _____ City _____ Zip _____

Phone: _____ Email: _____

*required

Dry Aged Grassfed Beef HARVESTED IN EARLY SUMMER

USDA processed Whole Beef (Appx. 360 lbs) or Half Beef (Appx. 180 lbs). You pay per pound for the meat you actually take home from your steer so the cost will vary. A whole order takes approx 14 cubic feet of freezer space and a half takes approx 7 cubic feet. A \$375 deposit is required to place your order. Halves and Wholes are available by Preorder only.

LIMITED SUPPLY ORDER NOW

Please Reserve _____ Whole Beef \$7.25/LB

Please Reserve _____ Half Beef \$7.25/LB

Cut and Wrap Option

Family Package

BBQ Package

Roast Package

If ordering a whole please indicate how you want each half cut and wrapped

Pickup Option

_____ Pick up at the ranch when my beef is available (you will be contacted w/ a pick up date later in the season)

_____ Pick up in Sacramento, Berkeley, Oakland, or SF (Target Date May 27th)

_____ Pick up in Southern California in Pasadena (Target Date June 4th)

_____ Pick up in Truckee (Target Date June 15th)

Thank you for your order. We will call or email when your animal is ready for pickup.

PLEASE MAIL A HARD COPY OF THIS ORDER FORM TO THE ADDRESS ABOVE.

Feel free to call or email if you have any questions.