

# Farm Fresh Products



*Cross Brothers Enterprises, LLC*

1/1/2009

**FRESH FROM THE FARM TO YOUR HOME**

*Offering beef, pork, and seasonal farm goods.*

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## About Us

Cross Brothers Enterprises, LLC is a family farm operation. Several members of the family are involved in running the farm.

- Michael is the farm manager. He is a graduate of Tennessee Tech with a degree in Agriculture. He manages the feeding programs and takes a lead role in selecting quality animals for our freezer beef and pork operations. Michael has been certified as a Tennessee Master Beef producer. He also has current Beef Quality Assurance training.
- Bryan is also one of the farm managers. He is a graduate of Tusculum College with a degree in Management. He assists with the selection of animals and takes a lead role in business related decisions. Bryan has been certified as a Tennessee Master Beef producer. He also has current Beef Quality Assurance training.
- Royce and Judy are both owners in the farm. They handle the finances and business operations in addition to teaching school full time.



After careful consideration and much prayer, Cross Brothers Enterprises, LLC was created in 2006 to solidify our farming interests. We felt this path forward would allow us to offer quality products with consistency and at reasonable prices. For two years, we have developed our beef herd and looked for a quality supplier for our hogs. In the process, we have developed our own knowledge to the point where we are ready to move forward in offering quality products to you.

## Cattle

All our cattle are born on the farm. We utilize a combination of breeds including Angus, Gelbvieh, and Limousin. The combination of these breeds yields an animal that adds muscle, utilizes feed well, and marbles correctly.

What is marbling?? Marbling is also known as intra-muscular fat. It is the process where fat is deposited in the muscle meat thereby enhancing the flavor. We feel with the combination of breeds, the marbling in the meat will yield a product that is not too fatty or too bland in taste.



All our cattle are vaccinated using Beef Quality Assurance guidelines to prevent disease. These guidelines were created to ensure vaccines were done in a safe manner which would result in minimal meat loss. All cattle are treated twice per year with a commercial dewormer. This helps promote healthy cattle by limiting internal parasites.

### **NO ANTIBIOTICS OR GROWTH HORMONES ARE USED!**

Freezer beef is generally taken to market between 12 and 15 months of age. We check weigh our cattle periodically to ensure they are gaining weight in the proper fashion.

Our cattle are fed a balanced diet including grass, grain ration, and where necessary supplemented with quality hay. All cattle will be finished for a period of 120 days utilizing corn gluten feed to promote both growth and marbling. Target weights for all cattle are between 800 and 1200 lbs of live weight.

## Hogs

All our hogs are purchased from a reputable, local breeder. Hogs are purchased when they are weaned (about 60 pounds). They are transported to our farm where they are raised in an open and healthy environment. All our hogs are selected to ensure the safest, healthiest product is produced. **NO GROWTH HORMONES ARE USED!**



All hogs are taken to market at 6-8 months of age. Our target weight for all our hogs is between 200 and 350 lbs of live weight. We attempt to purchase only male animals as they tend to gain better and convert feed to muscle faster. However, there are times when females must be purchased. We will still attempt to reach our target weights though females may be somewhat lighter.

## Eggs



From time to time, we have fresh eggs available. All our chickens are free-range chickens. We have brown eggs only.

## Meat Processing Information

All meat is processed by Morgan's Madisonville, TN. We handle making appointment and transporting the processing facility. We will also sheet so you can select the various



Meat Processing in the necessary animals to the provide you with a cut cuts of meat you want.

These sheets will be provided two to three weeks before your processing appointment.

You may choose to have a portion of your pork products cured. Items available for curing include hams, roasts, and bacon. The curing process makes the meat taste more



like what you would find in the store. Curing is done at Benton Country Hams in Madisonville. Curing takes anywhere from 2 to 5 months depending on what item you have cured.

Due to state and federal regulations, we cannot pick up your meat for you and hold it. However, we can make arrangements to go with you to the processing facility to pick up your finished products.

All meat is wrapped in freezer paper when packaged. The type of cut is stamped on the outside of the package.

## Cattle Pricing

All cattle are priced based on the dressed weight of the animal. The dressed weight is sometimes referred to as the hanging weight. This is the weight of the animal after the carcass has been dressed to remove all the undesirable items. The dressed weight for cattle is approximately 60% of the live weight.

After dressing, some meat is lost to processing and when bones are removed. Packaged meat is approximately 65% of the dressed weight. See Table 2 for an example.

### 2009 Cattle Pricing

|                | <b>Whole</b> | <b>Half</b> | <b>Split-Half<br/>(Quarter)</b> |
|----------------|--------------|-------------|---------------------------------|
| Deposit        | \$300.00     | \$200.00    | \$125.00                        |
| Cattle Price   | \$2.25/lb    | \$2.25/lb   | \$2.25/lb                       |
| Slaughter Fee  | \$30.00      | \$30.00     | \$30.00                         |
| Processing Fee | \$0.38/lb    | \$0.38/lb   | \$0.40/lb                       |

**Table 1**

When paying for your meat, you will make two payments. The first will be to Morgan's Meat Processing for the slaughter bill and processing fee. The second will be to Cross Brothers Enterprises, LLC for the cost of the animal.

Note: Cattle price is subject to change based on current grain market pricing. We do not expect pricing changes in the slaughter fee or the processing fee. However, these are subject to change based on pricing received from Morgan's.

## Cattle Pricing Example (with 2009 Prices)

|  | Whole      | Half      | Split-Half<br>(Quarter) |
|--|------------|-----------|-------------------------|
| Live Weight  | 1000lb     | 500lb     | 250lb                   |
| Dressed Weight (60% of Live)   | 600lb      | 300lb     | 150lb                   |
| Packaged Weight (65% of Dressed)                                       | 390lb      | 195lb     | 97.5lb                  |
| Freezer Space (approximate)  | 16 cu. ft. | 8 cu. ft. | 4 cu. ft.               |
| \$2.25/lb Dressed  | \$1350.00  | \$675.00  | \$337.50                |
| Slaughter Fee (\$30.00)  | \$30.00    | \$30.00   | \$30.00                 |
| Processing Fee<br>(\$0.38/lb Dressed)<br>(\$0.40/lb Dressed –Quarters) | \$228.00   | \$114.00  | \$60.00                 |
| <b>Total Cost</b>  | \$1608.00  | \$819.00  | \$435.00                |
| Price/lb Packaged Meat   | \$4.12/lb  | \$4.20/lb | \$4.38/lb               |

Table 2



## Hog Pricing

All hogs are priced based on the dressed weight of the animal. The dressed weight is sometimes referred to as the hanging weight. This is the weight of the animal after the carcass has been dressed to remove all the undesirable items. The dressed weight for hogs is approximately 70% of the live weight.

After dressing, some meat is lost to processing and when bones are removed. Packaged meat is approximately 75% of the dressed weight. See Table 4 for an example.

### 2009 Hog Pricing

|                          | <b>Whole</b> | <b>Half</b> |
|--------------------------|--------------|-------------|
| Deposit                  | \$45.00      | \$30.00     |
| Hog Price                | \$1.80/lb    | \$1.80/lb   |
| Slaughter Fee            | \$30.00      | \$30.00     |
| Processing Fee           | \$0.40/lb    | \$0.40/lb   |
| Curing Fee<br>(Benton's) | \$1.00/lb    | \$1.00/lb   |

**Table 3**

When paying for your meat, you will make two payments. The first will be to Morgan's Meat Processing for the slaughter bill and processing fee. The second will be to Cross Brothers Enterprises, LLC for the cost of the animal.

Note: Hog price is subject to change based on current grain market pricing. We do not expect pricing changes in the slaughter fee or the processing fee. However, these are subject to change based on pricing received from Morgan's.

## Hog Pricing Example (with 2009 prices)

|                                    | <b>Whole</b>    | <b>Half</b>     |
|------------------------------------|-----------------|-----------------|
| Live Weight                        | 300lb           | 150lb           |
| Dressed Weight (70% of Live)       | 210lb           | 105lb           |
| Packaged Weight (75% of Dressed)   | 157.5lb         | 78.75lb         |
| Freezer Space (approximate)        | 5 cu. ft.       | 2 cu. ft.       |
| \$1.80/lb Dressed                  | \$378.00        | \$189.00        |
| Slaughter Fee (\$30)               | \$30.00         | \$30.00         |
| Processing Fee (\$0.40/lb Dressed) | \$84.00         | \$42.00         |
| <b>Total Cost</b>                  | <b>\$492.00</b> | <b>\$261.00</b> |
| Price/lb Packaged Meat             | \$3.12/lb       | \$3.31/lb       |

Table 4

## Eggs

Eggs are available for \$2.50/dozen and are subject to limited availability.

## Farm Locations

203 Price Loop  
Rockwood, TN 37854  
*Primary function: Cattle, hay storage*

263 Ray Cross Road  
Harriman, TN 37748  
*Primary function: Hogs, chickens, freezer beef, hay storage*

## Contact Information

### Mailing Address for orders

263 Ray Cross Road  
Harriman, TN 37748

### Phone Numbers

Bryan: 865-560-6213 (cell)  
Michael: 865-335-2911 (cell)  
Judy: 423-539-3724 (cell)  
423-346-3106 (home)

### E-mail

Bryan: [bryan@crossbrothersenterprises.com](mailto:bryan@crossbrothersenterprises.com)  
Michael: [michael@crossbrothersenterprises.com](mailto:michael@crossbrothersenterprises.com)  
Orders: [orders@crossbrothersenterprises.com](mailto:orders@crossbrothersenterprises.com)

### Website

<http://crossbrothersenterprises.com>

# Cross Brothers Enterprises LLC

## Order Form

Last Name \_\_\_\_\_

First Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ ZIP Code \_\_\_\_\_

Phone ( ) \_\_\_\_\_ E-Mail \_\_\_\_\_

Method of payment  Check  Cash

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Freezer Beef:  Whole  Half  Split-Half

Freezer Pork:  Whole  Half

Deposit: \_\_\_\_\_

Date: \_\_\_\_\_