

Captain's Cut Beef

"Sara's Special Reserve"

From Wild Type Ranch

Are you ready for the best beef you've ever tasted? We've reserved the very best of this year's beef for our most discerning customers. This is pasture-raised beef at its best. We'll stack it up against any beef in the country for flavor, juiciness and tenderness. On top of that, it's naturally and humanely raised and full of the heart-healthy benefits of grass-fed beef! We guarantee our Captain's Cut to be the best beef you've ever had.

What sets Captain's Cut Beef apart from all other beef?

Extra Tender: If you want beef that is butter-knife tender, we've got it.

- All Captain's Cut beef has passed a DNA test for guaranteed tenderness
- Aged 14-21 days to enhance tenderness
- No growth-promoting implants (these can reduce tenderness and marbling)
- Low-stress handling methods
- Harvested at less than 2 years of age

Extra Juicy: If you want beef that melts in your mouth, we've got it.

- Captain's Cut beef grades (by ultrasound) Prime or in the upper half of Choice.
- Vacuum packaged in individual cuts and quick-frozen for optimum quality

Extra Flavorful: If you want beef that tastes the way beef was meant to taste, we've got it.

- Pasture-raised on a diet that is always primarily grass and home-grown hay
- High in Omega-3's
- Dry-aging enhances the natural flavor

Elite Genetics: If you want Angus beef that comes from real Angus, we've got it.

- Captain's Cut beef is from purebred Angus or Red Angus breeding stock
- Bred from cattle at the top of the breed for producing quality beef

Plus, all Captain's Cut Beef meets our usual standards for Wild Type Ranch Beef

- Grown on our home ranch, where we are committed to environmental stewardship and humane animal care
- No routine antibiotic use
- Each package (even ground beef) can be traced to the animal that produced it
- Life history available on each animal harvested

Nowhere else will you find this type of guaranteed quality in pasture-raised, natural Angus beef. Captain's Cut Beef beats "gourmet" beef you can find elsewhere hands-down for flavor and tenderness and it is more heart-healthy.

Only a few Wild Type Ranch Angus will make Captain's Cut each year. Captain's Cut beef will be sold *only* by halves, split quarters, 1/8th beef or "Captain's Pack". Halves are \$4.75 per pound of hanging weight (approximately 300 pounds), split quarters (cuts from the front and rear quarters) are \$8.00 per packaged pound (about 100 pounds) and 1/8th beef is \$10.00 per packaged pound (average 45 pounds). The Captain's Pack sells for \$250 and contains 20 pounds of beef, including 2 of each type of premium steak (Cowboy-cut ribeye steak, Tenderloin steak, Top sirloin steak and New York strip steak).

We are currently taking reservations for the next Captain's Cut harvest. To make sure you don't miss out, e-mail us your order at beef@wildtyperanch.com. Once we confirm that you have made the list, a \$200 deposit will hold your order until pickup.

To find out more about Wild Type Ranch, or to order beef other than Captain's Cut, please visit www.wildtyperanch.com. You may also e-mail us at beef@wildtyperanch.com, or give us a call at 512-826-2218.

Wild Type Ranch, LP

quality cattle, quality beef

2039 CR 140



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