

63 ACRES

PREMIUM BC BEEF



British Columbia

You're interested in serving the best to your customers. Good. So are we.

Our Angus cross beef is BC born, grass fed and grain finished in small family-owned ranches in southern BC. Every partner ranch shares our philosophy of naturally raising cattle without the use of added hormones or steroids. The result? Well-aged, well-marbled delicious local beef. Just a phone call away.

IT TAKES 63 COWS TO MAKE UP A HERD OF
PREMIUM BC BEEF

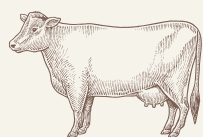
And only 63 seconds to order some.



To order call: 1 800 665 9731

OUR REPUTATION IS SOLID BECAUSE WE'RE TRANSPARENT.

People want to know what's in their food.
And where it comes from. Our goal is to strengthen
the connection between producers and customers
(restaurants, chefs, retailers and consumer) so you
can tell your clients with confidence where their
beef came from and how it was raised.



**Our premium AAA beef comes from
some of the finest ranches in southern BC.**

We can even tell you which one.

We have relationships with some of the best ranches in southern British Columbia, including Miane Creek Livestock in Armstrong, Ted and Pauline Curtis and their sons in the Hulcar Valley outside Armstrong and a new partner ranch closer to home in Abbotsford. Each shipment is coded and every order we send out can be traced right back to the ranch it came from. Not to mention trace its journey from our door to yours. It's all part of our commitment to ensure food safety from farm to plate.

Raised locally, fed naturally, treated humanely.

The climate in southern BC is perfect for raising beef – low humidity, lots of sunshine and plenty of locally grown grass, hay and corn to feed on. Each 63 Acres farm believes in the humane treatment of its animals, allowing them to roam and graze free in their natural environment on a grass diet supplemented by grains, without any animal by-products or chemical additives. This vegetarian diet provides additional nutrients while adding grain later in life improves marbling for tenderness. Your beef lives well and without stress, another reason it tastes delicious.

BC PREMIUM
BEEF

Government inspected daily, our beef is hand cut and trimmed in small batches by our expert meat cutters in our state-of-the-art facility in the Fraser Valley. The sub-primals below are available, and we have the potential to customize any specialty cuts you might need.

CODE	CUT	PCS/CASE
121400	STRIPLOIN	3
124400	TOP SIRLOIN	3
132400	LIP-ON RIBEYE	3
122400	TENDERLOIN	6
131400	FCO RIBS	2
111400	BOTTOM FLATS	3
112400	INSIDE ROUNDS	2
114400	EYE OF ROUND	8
113400	SIRLOIN TIPS	4
126400	TRI-TIPS	20
152400	BRISKET POINTS	5
141400	CHUCK ROLLS	2
142400	SHOULDER CLODS	3
144400	CHUCK SHORT RIBS	5
VARIOUS	LEAN GRINDS	N/A

63 ACRES

To order call:
1 800 665 9731
www.63AcresBeef.com

WWW.63ACRESBEEF.COM