Local Ranch-Raised Beef

VENTURACCI SCHULER PARTNERS

Beef Order Form

QUARTER | HALF | WHOLE

A Few Good Things
ABOUT VSP BEEF

- ✔ Ranch-raised In Northern Nevada
- ✔ USDA Butchered Beef
- ✔ Grass-Fed & Grass-Finished
- ✔ Rotational grazing & sustainable farming practices
- ✔ No added hormones or antibiotics

"Meat" Your Ranchers

VSP Beef provides delicious local beef ranch-raised on pasture using rotational grazing and sustainable farming practices. Mark & Cheryl Venturacci and Mike & Beth Schuler live In Northern Nevada.

How much meat do I get?

Our goal is for each beef to reach about 1,300 lbs live weight and 600-700 lbs hanging weight. Packaged meat typically weighs 50-60% of hanging weight, depending on the cuts selected. Weights and totals are estimates.

PRICING & PACKAGING

*All amounts are estimated. Actual amounts will vary.

	Hanging Weight in lbs.*	Packaged Weight in lbs.*	Approximate Cost	Freezer Storage Needed*
Quarter	150-175	90-110	**$1,250**	4 cu. ft.
Half	300-350	180-220	**$2,500**	8 cu. ft.
Whole	600-700	360-440	**$5,000**	16 cu.ft.

CURRENT PRICING

$7.75/lb

HANGING WEIGHT

Includes vacuum-seal cut and wrap.

Ranch-raised beef, from our farm to your table!

HOW TO ORDER

1 RESERVE YOUR BEEF

Return this order form with your NON-REFUNDABLE $100 commitment fee.

2 YOUR HARVEST DATE IS CONFIRMED

60-90 days before pick up, you will be billed $500 towards the total for your beef.

3 PICK UP YOUR BEEF

Your beef will be ready approximately 3 weeks after harvest. Pay the remainder of your balance at ranch pick up.

775-722-8323 (call or text) | VSPBeef@gmail.com

Learn more & see our ranch!

From Ranchers Who Care



SUPPORT LOCAL • EAT BETTER

Cuts & Approx. Wt. (each)	Quarter	Half	Whole
STEAKS			
New York 8 oz	4-5	9	18
Filet Mignon 6 oz	4	8	16
Top Sirloin Steak 10 oz	4	8	16
Ribeye Steak 16 oz	4 (bone in)	8 (bone in) ***	16 (bone in) ***
Flat Iron Steak c.4 oz. -- Great for Fajitas or Stir-fry	2	1	2
Skirt Steak 2-3# -- Great for Fajitas or Stir-fry	1*	2	2
Flank Steak 2-3# -- Great for Fajitas or Stir-fry	1*	2	2
ROASTS			
London Broil 2.5-4#	**	6	12
Rump Roast 2.5-4#	1	2	4
Eye of Round Roast 2.5-4#	**	2	4
Sirloin Tip Roast 2.5-4#	1	2	4
Chuck Roast 2.5-4#	2-3	5	10
Cross Rib Roast 2.5-4#	**	2	4
Tri-Tip 1#	1*	1	2
Brisket (halved) 3-4#	1	2	4
Soup Shanks -- Great for Bone Broth	3	6	12
OTHER FAVORITES			
Chuck Short Ribs	2 ribs	4 ribs	8 ribs
Short Ribs (4-pack)	1	2	4
Prime Rib Roast 2.5-4#	N/A	1 (7-rib) ***	2 (7-rib) ***
Stew Meat	2.5	5	10
Ground Beef	40	80	160

**For quarters, one quarter receives the skirt & flank steaks and the other receives the tri-tip.*

*** These cuts are delivered as ground beef.*

**** Rib Roast & Ribeye are same cut – you will receive either/or in your order.*

What Our Customers Say

"VSP provides an outstanding product with great customer service. We have ordered beef from them 2 years in a row and love that it is fresh, high quality, 100% grass-fed, and raised right here in Pleasant Valley for an affordable price." – ***Travis O.***

"I get two whole beef a year and keep coming back. I always believed that if I ate the best, my body would thank me. I recently got my bloodwork done and I was optimal for cholesterol and triglycerides. This beef is high in CLA & Omega 3 fatty acids and much lower saturated fat. If you are a steak lover, here's the way to eat it guilt-free!" – ***Jordan T.***

Mail this form and payment to: 2215 Rhodes Road, Reno, NV 89521.
Or email your form and we'll send a digital payment link. Prices subject to change without notice.

ORDER FORM – Orders are prioritized by receipt of the **$100 NON-REFUNDABLE** commitment fee.

Name: _____ **Phone:** _____

Address: _____

City/State/Zip: _____ **Email:** _____

Order Size: ☐ Quarter ☐ Half ☐ Whole **Desired Month:** _____ (not guaranteed) **Year:** ☐ 2027 ☐ 2028

Signature: _____ **Date:** _____

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