



Royal Angus Farms, LLC

Diane Zak

S102 W36682 CTH LO

Eagle, WI 53119

262-470-4718

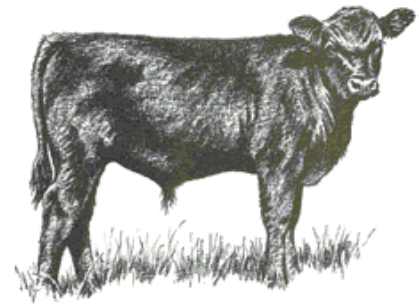
dzak@cee-corp.com

www.royalangus.com

PURCHASE YOUR VERY OWN STEER ON A PAYMENT PLAN

Royal Angus Farms is offering you a unique opportunity to purchase your very own steer on a payment plan, and it goes like this:

Our new crop of calves are born on the farm in the Spring, between January and April. Come to the farm and pick out your very own calf! We will tag it with your name, keep it on our farm until it grows to be approximately 1100-1200 lbs, then deliver it to a USDA butcher for processing according to your specifications. It takes between 14 – 16 months for the calf to grow to be an ideal weight so that the meat is tender and lean with just enough marbling to make it tasty.



You are getting 100% Black Angus meat from a registered Black Angus farm, where your animal grows naturally and normally, and in a humane way. Our beef is pasture-fed and hormone-free. You are welcome to the farm to see your calf's growth progress. You own the animal! Bring the kids and let them experience seeing the old-fashioned way of raising beef. We are a family-owned farm and we believe in doing things the right way.

Store-bought beef may look very inviting in the display case, but where does it come from? Was it grown in a cramped feedlot along with thousands of animals all jammed together standing in manure up to their knees? Did the meat come from overseas? Was the animal fed fast-growth additives? Injected with hormones? Was the animal sick and had medicines administered? Who knows?

Here at Royal Angus Farms in Eagle, Wisconsin you get what you see!

Here's how the payment plan works:

Come to the farm, pick out your very own steer; we will tag it with your name. At that time you will make a down payment with monthly payments thereafter. The amount of your investment shall be put against the hanging weight given us by the butcher, and if there is a balance due to Royal Angus Farms, it will be paid by you prior to pickup of your meat. Also, the processing charge from the butcher is paid to him when you pick up your meat.

Gather the family or friends together to share in the purchase of your steer, or keep the entire steer yourself and you will have Black Angus meat all year- round.