



ALL HAT CATTLE Ranching Protocols & Beef FAQ

This is to provide you information we feel is important regarding your ALL HAT CATTLE beef. We call these “ranching protocols,” which simply means how we approach ranching, the care for our animals, and the production of your beef.

The Ranch & the Name “ALL HAT.” The ranch on which ALL HAT CATTLE raises its cattle is located in Luther, Oklahoma. Because we are first generation ranchers, we chose a name that incorporates the old Texas phrase, “All hat and no cattle.” The cattle we raise is Pinzgauer, a cattle breed noted for its genetic tenderness of beef, resistance to infections and eye ailments, gentle dispositions, and excellent mothering tendencies.

What “All Natural” Means to Us

1. **Handling.** To us, all natural means treating and handling our cattle in a sensible and gentle manner. This means we do not beat or hotshot them to move, but rather use body positioning and the natural herd instinct of cattle for movement.
2. **Breeding.** Every one of our cattle is bred the natural way. This means that we do not use any hormones to promote fertility or synchronize cycles and we do not artificially inseminate our cows. A bull is placed in the same pasture as our mother cows for a time (a bovine summer of love if you will), and nature takes its course. We have enjoyed a 100% fertility rate every year since the start of our breeding program.
3. **Quality Control and Living Conditions.** Every one of our cattle is born on our farm and lives the entirety of its life with us. This means that we do not buy feeder cattle born or raised at any time from somewhere other than our ranch. Our cattle spend 100% of their lives with us, being fed by us, receiving their shots and care from us. We utilize a rotational grazing plan supplemented by free choice hay and hand grain feeding. We fence wean, which means calves are able to nose touch their mothers during weaning.

4. **Feed.** Because cattle are herbivores, any feed ALL HAT cattle receive consists of plant and vegetable bases. This means that no animal by-products are fed to our cattle. We never feed fertilized hay.
5. **Growth Hormone.** Our cattle grow and mature naturally, which means they are never implanted or administered any growth hormone.
6. **Medications.** We give the cattle vaccines at birth, and boosters at weaning and castration. We also administer a regular worming program. No cattle ever sold by ALL HAT will have received any antibiotic, ionophore, steroid, or growth hormone at any time in its life.
7. **Finishing.** We finish ALL HAT cattle on free choice natural (non-GMO) grains and hay in large pens. Fresh water is available for each yearling at all times. All yearlings undergoing finishing do so with at least one of their birth peers, which means they will never be without the company of animals with whom they have spent their entire lives. For several months out of the year, the yearlings will spend several months opposite a fence from their mothers.
8. **Processing.** Our cattle are processed at an inspected facility within 10 miles of our ranch. To limit stress, cattle are slaughtered the same morning as delivery and are provided water if penned prior to slaughter. After slaughter, the carcass hangs for approximately 14 days in a chiller, and then is butchered, solid-block frozen and boxed.
9. **Pricing.** We sell boxes of beef based on a per pound price on hanging weight. You can purchase a $\frac{1}{2}$ carcass or $\frac{1}{4}$ carcass. The costs of processing are included in your purchase price. You will receive several boxes full of individually packaged **flash frozen** steaks, roasts, ground beef, and assorted other cuts.
10. **Buying Quarters.** Price is based on hanging weight. Hanging weight is what the beef weighs after initial processing. We finish cattle to between 1000 and 1200 pounds, so GENERALLY the hanging weight for a whole beef will be 650 pounds. In a quarter, there will be approximately 41 pounds of steaks, 41 pounds of ground beef, and 41 pounds of roasts and other cuts. This is based on a 25% rule of thumb – 25% of the carcass will be steaks, 25% roast and similar cuts, 25% ground, and 25% waste. The steaks will be ribeye, sirloin, flank, and t-bone, and the roasts will be chuck, rump, arm, and brisket. The ground is packaged in 1 or 2 pound packages.