



King Brothers

— R A N C H —

Grass-Fed Black Angus. Locally Grown. Family-Owned.

KingBrothersRanch.com

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Grass Fed Black Angus – Family Owned – Locally Grown

Grass-Fed & Grass-Finished

About the Ranch

Located just south of Comanche, Texas, owners/operators are Larry and Tom King, both retired Baptist ministers, Larry living in Dripping Springs, TX, Tom living in Spicewood, TX. Both grew up in the small farming/ranching community of Valley Center, Kansas, 20 miles north of Wichita, Kansas. Farming and ranching was learned from their Grandpa who operated the farms. This was back in the day before tractor cabs with air conditioning. They choked on dust and sat with little comfort on a metal tractor seat with burlap sacks for a cushion. Cattle were worked with a rope and post.

While still serving on respective church staffs, they eventually relocated their jobs and families to Texas. After being away from raising cattle for a number of years, the boys had a desire to get “back to the ranch.” Hard to get the country out of the boys. The purchase of 365 acres was made in July, 2006, and King Brothers Ranch was established. They began to make improvements immediately to the ranch. 30 cows and a bull were purchased the following year. They hope they spent their inheritance wisely. Y’all are invited to come see and visit any time. Just give a call. They will leave the light on.

About the Boys

Larry is the oldest at 70. A retired Baptist minister, he was an associate pastor, building church recreation facilities, responsible for the activities ministry, and facility. Tom is 67. A retired Baptist minister, also, an associate pastor, responsible for organizing and training lay counselors, establishing, and overseeing the counseling ministry. Both are married and got married the same year. It is said their Mom suffered from mental exhaustion and the Dad went broke after two weddings just months apart. All of the boys’ children are grown.

Larry’s wife, Jana, is a (retired) high school teacher and administrator. They have four children; three girls and a boy. Brandon and Jen Hatmaker, have five kids, live in Buda, TX. Lindsay King, lives in Brooklyn, N.Y. Zac and Cortney Zager, live in Spicewood, TX. Drew and Sarah King, live in Buda, TX.

Tom’s wife, Cindy, is an interior designer and consultant. They have two children; both girls. Adam and Angie Patterson, have four kids, live in Austin, TX. Colin and Dori Wienken, have two kids, and live in Houston, TX.

About the Cattle Operations

The calves are born and raised on the ranch like pets and come on call. All of the cattle are gently handled, with care given to their diet, health, and overall well-being. Even the grandkids are cautioned not to yell or create their normal havoc when around the livestock. Slow, easy, and quiet is the order of every day. Their diet is all natural, facilitating growth at a normal rate yielding a leaner, healthier meat, lower in fat and calories with more Omega-3 fatty acids (the good kind of fat). They are 100% grass fed and grass finished. They graze on native pasture, improved grass fields, and ranch-grown forage. Birthing is done out in open pastures. They are not confined or housed in a barn of any kind at any time. Calves are “line weaned” around six months of age, which means the mamas are in plain sight just the other side of the fence line which reduces stress. The bull calves are castrated around 4-5 months of age. A non-invasive ligation banding tool is used. No cutting or bleeding. There are no growth hormones or growth promoters used ever. Antibiotics are used only to treat illness or injury and the local veterinary is consulted to coordinate overall herd health.

About Conditioning and Finishing

Hay is always kept out to supplement diet, as are salt and mineral blocks, mineral tubs, and an all-natural protein range cube given to bolster nutritional needs at critical growth times in the life-cycles of the animals. Calves are exposed to eating from a feed ring and feed bunk at an early age which makes it easier for them to transition at weaning time with less stress when taken off the cow. Calves are approximately 24 months old when finished and weigh approximately 1200-1400 pounds. The only time any of the animals leave the ranch is when needing to see the Vet, which is rare, or being sold.

About Marketing and Processing

The boys market their cattle, live, “on the hoof,” and deliver to the processor. Harvest House Farms (HHF), phone number 830-868-7253, located at 506 N. Nugent Avenue, in Johnson City, Texas, 78636, Kip Thompson, owner, is the processor of choice. Nancy, his mother, most usually answers the phone and helps you decide how you want your beef processed. Traffic is virtually non-existent, so **when picking up your order**, just set the cruise, and enjoy travelling through scenic hill country Texas.

Each purchasing family or group designates a contact person. This person is responsible for the following:

- Sign the contract for the animal and pay the deposit to KBR. Deposit to be fully credited towards the purchase price of the animal.
- Pay KBR for the cost of the animal when “hanging weight” is determined.

- Make the arrangements with HHF on how to process the animal. KBR is not involved with how the animal is processed. HHF will work with the contact person to help finalize processing requests.
- Pay the processor for their services.
- Pick up the meat when ready.

Step 1

Sign a simple contract, committing to the purchase of an animal, and pay a \$500 deposit, to be fully applied to the purchase price of the animal. Don't hesitate! **By all means, call!** Larry and Tom are eager to get to know you, look forward to meeting you, answering any questions you have, and neither are short on gab.

Step 2

The size of the animals are usually such that one family, with adequate storage, could purchase an animal. Though, more generally, two families share in the purchase together. As a reminder, it takes one cubic foot of freezer space for each 35.4 pounds of cut and wrapped meat; slightly more if the meat is packaged in odd shapes, which it usually is.

At this time, KBR isn't taking offers for a "partial" animal or offering certain cuts of meat based on the buyer's discretion. KBR does not offer direct sales of packaged, processed cuts. A buyer must commit to a whole animal; meaning more than likely, you will need to make this a cooperative venture with however many others that best suits your particular needs and freezer capacity.

Step 3

KBR delivers the animal and pays the initial processing cost to have the beef carcass rendered, then cut in half, if applicable. Not necessary if one buyer is buying the whole animal. If there are two or more buyers, then each half can be processed differently, according to the buyers' preference. What the beef carcass weighs determines the "hanging weight." At this time, an invoice will be sent and **KBR is paid for the animal based on hanging weight.** The meat will age in the cooler for approximately two weeks (recommended), then be processed according to buyer's requests.

Step 4

One order is placed by KBR with HHF under the contact person's name. The contact person's information will be given to HHF by KBR. While HHF will contact the representative regarding processing instructions, they do ask for you to call as well, to ensure timeliness throughout the processing venue. Direct contact between the buyer and the processor allows each buyer to individualize their order. HHF offers processing options and will go over those with you.

Step 5

Financial responsibilities include three payments. KBR accepts cash and checks. HHF accepts cash, checks, and credit cards.

1. A \$500 deposit fee, paid to KBR when contracting for the animal. Fee to be fully applied to the purchase price of the animal.
2. The remaining balance of the animal paid to KBR when “hanging weight” is determined.
3. The processing fee paid to HHF.

About Costs

KBR grass fed, grass finished Black Angus beef is a high quality product. A lot of extra time, effort, and expense goes into the making of this beef. Should you decide to purchase KBR beef, you can know and have the following:

1. Where your beef comes from (locally grown).
2. That it was ethically raised (family owned).
3. That it was produced with an all-natural diet, no growth hormones or growth promotors, antibiotics used only when needed to treat illness or injury (healthy and wholesome).
4. An open invitation to visit the ranch at any time (hospitable).

Animal Cost

KBR beef is priced at \$6.00 per pound of “hanging weight.” This price includes delivery to HHF, having the animal put down, and cutting the carcass in half, if applicable.

Processor Cost

1. Standard processing fee, subject to change over time, is approximately \$.74 per pound of “hanging weight.”
2. Optional processing requests incur a small, additional cost. Nancy will coordinate with the contact person regarding additional options helping ensure each person is completely satisfied with their order.

A Final Word

Thank you for your interest and inquiry about KBR beef. Please check us out on our **web site**, “kingbrothersranch.com.” There are numerous “King Ranches” listed. Look for the one that has “Comanche and/or Texas” listed in the trailer. The people who have eaten KBR beef have only the highest compliments for the beef. Larry and Tom King take pride in their product and feel confident you will notice a difference in the quality of meat with the first bite.

If you have any questions or other circumstances that need to be considered in the purchase of their product, please don't hesitate to call. They hope to get a call from y'all to give KBR beef a try.

Larry King

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Tom King

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