

For additional information please fill in and return the form below

Name

Street/PO Box

City/State/Zip

Phone

Email

Why the name "ROYLE"?

The name "Royle" in Royle Beef originates from part owner/operator Thomas R. Miller's father, Royle Miller. Growing up in a small town, Royle Miller was part owner of Miller's Bakery. Royle instilled the values of hard work and the importance of producing a quality product. Royle Beef is proud to deliver a healthy natural product from our home to yours.

Be sure to visit our website at <http://www.roylebeef.com/>

Frequently Asked Questions...

Q. Approximately how much does a side of beef weigh?

A. The hanging weight (i.e. dressed weight in the cooler) of a side of beef typically ranges from 350-425 lbs. Expect a 20-30% shrink in weight due to processing.

Q. How long can I store my beef?

A. You should be able to store Royle Beef as follows:

Ground Beef: 9-12 months
Roasts: Up to 12 months
Steaks: Up to 12 months

Q. How will my beef be packaged?

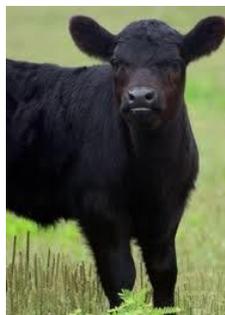
A. All cuts are individually vacuumed packed and clearly labeled for your convenience.

Q. How do I pick up my beef?

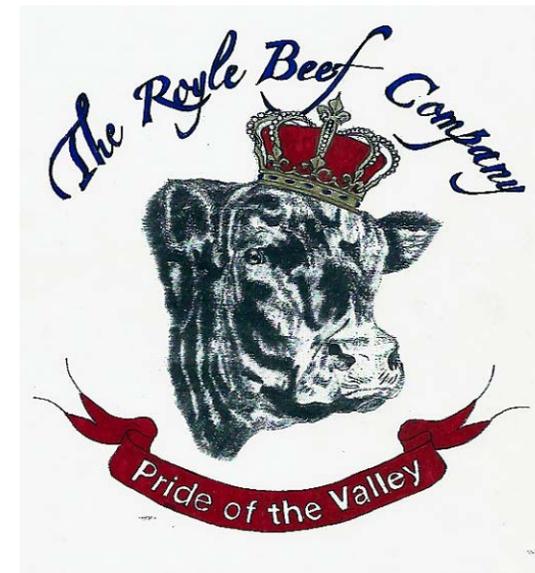
A. You don't have to pick it up. We will deliver it to you.

Q. How do I place an order?

A. Send us an email:
roylebeef@tr-miller.com or
Call Tom at 724-612-8099



Beef... It's what is for dinner!



Naturally Raised Black Angus

"From Our Pasture to Your Table"



The Royle Beef Company
270 Locust St
PO Box 53
Valley View, PA 17983
724-612-8099

Email: roylebeef@tr-miller.com

About Royle Beef



Hidden in the heart of one of Pennsylvania's most enduring farm communities is the Royle Beef Company (RBC). For centuries, the people of the Hegins Valley have dedicated themselves to mastering the art and science of agriculture, and what is offered to you from RBC is the culmination of this tradition.

We at RBC are passionate about beef and have pledged to work in a way which honors our animals, our customers, and the earth. Our beef begins with superior genetics from local stock with national acclaim. Every stage of production from conception through harvest is facilitated by RBC and its partners, thus ensuring a commitment to excellence. All of our cattle are certified "natural" from birth and as such never receive antibiotics, ionophores, or growth hormones. And, good stewardship means partnering with others who assist us in raising our beef in a way which nurtures both them and the land they grow on.



We are local—as proud members of PBQAP. Our beef is raised with best management practices enabling 98.5% of our beef to achieve a grade of Choice/Prime. Much of that success is attributable to a carefully selected blend of feedstuffs that originate entirely from our farm.



Happy cattle make BETTER TASTING beef. Our USDA processing is just 15 stress free minutes from the farm.

WE PROMISE to grow our beef according to the following standards:

- **No** Steroids
- **No** Antibiotics
- **No** Added Hormones
- **No** Animal By-products
- **No** Nitrates or MSG

We provide a quality life to our animals

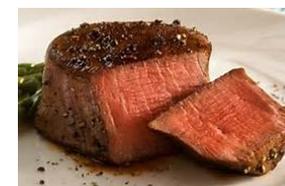
TYPICAL CUTS FROM A SIDE OF BEEF

A variety of steaks including:
Delmonico
T-Bone
NY Strip
Tenderloin
Sirloin

A variety of roasts including:
Arm
Chuck
London Broil
Eye
Bottom Round

Hamburger and/or Patties

Halves, Quarters, and individual orders by the pound are also available.



Delivered product will be vacuumed sealed and frozen.