PARSONS RANCH

Melanie@ParsonsRanch.com

Live Animal Share Purchase Agreement

Complete and accept **before slaughter**. This records the purchase of an ownership share in a specific living animal for the buyer's personal household use.

Buyer full name

Agreement date

Buyer mailing address

Telephone

Email

Animal ID / ear tag and birth year

Share: quarter / half / whole / other

Description of the animal / beef (breed, feeding, other agreed details)

Agreed live-animal share purchase price ($)

Seller / owner transferring the share

Local professional butcher shop name

Processing charges and who pays them (state whether separate or included)

Estimated ready / delivery window (e.g., second week of November 2026)

Pickup / delivery arrangements

Requested cuts / processing (e.g., mixed cuts, more ground beef, steak thickness)

Before slaughter. On acceptance, the seller transfers the stated share of the identified living animal to the buyer before slaughter. Provide owner details to the slaughter operator and butcher beforehand. Custom-processed meat is for permitted personal use, is labeled **"Not for Sale"**, and cannot be resold.

What to expect. Confirm quarter type and cutting instructions with the butcher. No fixed packaged weight or cut count is promised. Delivery timing is estimated.

To accept by email, reply: I accept the terms and conditions of Agreement [number].

Use the number provided by Melanie. Alternatively, sign below.

Buyer signature: _____ Date: _____

Seller signature: _____ Date: _____

For more information, see Understanding Beef Cuts at ParsonsRanch.com.

Have the butcher confirm the arrangement and applicable California requirements before use.

Reference: 9 CFR 303.1(a)(2), (b)(3) | Prepared October 15, 2026

The Humane Harvest

Care and respect through every stage of life.

At Parsons Ranch, care is personal. Our cattle are born and raised here, in familiar surroundings, with regular human interaction and Melanie's attentive daily care. We know the animals we raise and take our responsibility to them seriously.

That commitment continues through humane on-ranch harvest. The animals avoid a live journey to auction or an off-ranch slaughter facility, and the unfamiliar holding pens and mixing with unfamiliar cattle that can accompany that journey. After harvest, the carcass is transported to a local professional butcher for cutting, vacuum packing, and freezing.

Why minimizing stress matters. Transport, handling, crowding, and waiting can affect cattle welfare. Prolonged stress before slaughter can deplete muscle energy reserves and affect meat's acidity, color, and shelf life. These findings help explain why thoughtful handling matters for the animals and for the quality of the beef. Our approach is designed to minimize fear and stress throughout their lives. [1, 2]

The Piedmontese connection. Piedmontese genetics can contribute to lean beef while maintaining tenderness. USDA research has found these traits in certain Piedmontese-cross cattle. These characteristics are part of the breed's appeal. Fat content and eating quality vary with the animal's genetics, feeding, the cut, and trimming. [3]

Your share, your household. Your agreement records ownership of a share of the living animal before slaughter. Custom processing is for the owner's household, nonpaying guests, and employees. The resulting meat is labeled **Not for Sale** and cannot be resold. Ownership documentation is one part of the requirements; slaughter, processing, and handling must also meet applicable federal, California, and local rules. [4]

Thank you for choosing to know the ranch, the animals, and the person who cares for them. For Melanie, every animal matters, and every stage of its life deserves care and respect.

Sources and further reading

[1] Sullivan et al. (2024). Preslaughter factors, cattle welfare, and meat quality.

[2] EFSA (2022). Welfare of cattle during transport.

[3] USDA ARS (2000). Piedmontese myostatin and crossbred cattle research.

[4] 9 CFR 303.1; CDFA guidance on custom and on-farm livestock slaughter.