

Trapper Galloway Ranch

Since 1961

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"Embryos From the World's Finest Galloway's"

June 4, 2008

Rocky Mountain Custom Cuts
1201 E. 7th St.
Powell, WY 82435

Dear Sirs:

I was talking to Rod Morrison a few months ago about the availability of beef of at least 50% Galloway blood. He thought that he would have some this season. Please let me know when the Galloway beef will be available!

I am the outgoing Past Master of the Masonic Lodge in Basin and I would like to host a prime rib dinner at the Lodge. This would take place between now and September, but more likely in September since that is when we reconvene after summer recess. This dinner will be for the purpose of attracting new members so we only want to serve the very best beef - which has to be Galloway!

The sooner that you can butcher purebred or even 75% Galloway beef, the more successful your business will be. In fact, I will personally be buying beef if it is at least 75% Galloway blood. I am disabled and mostly retired, but eating gourmet beef is still something that I can enjoy!

Please let me know when the Galloway beef will be available and what the cost will be for several of the prime rib roasts. Will it grade "Choice"? If you produce Galloway beef in large amounts I would predict that you will have all of the area's best restaurants and steak houses as your buyers, such as the Irma Hotel and Cassie's Supper Club in Cody.

Please let me know about the beef as soon as possible. If you need help locating any more breeding stock please let me know that as well.

Thanking you,

Kit Smith