

What to Know ABOUT BUYING BEEF IN BULK

Did you know that buying beef in bulk is a great way to save money when purchasing protein for your family?

Buying in bulk allows you to pay the same price per pound for all cuts, from ground beef to tenderloin steaks.

Throughout the year, we have several options for you to choose from, depending on your budget, space, and how much meat you think you may need.

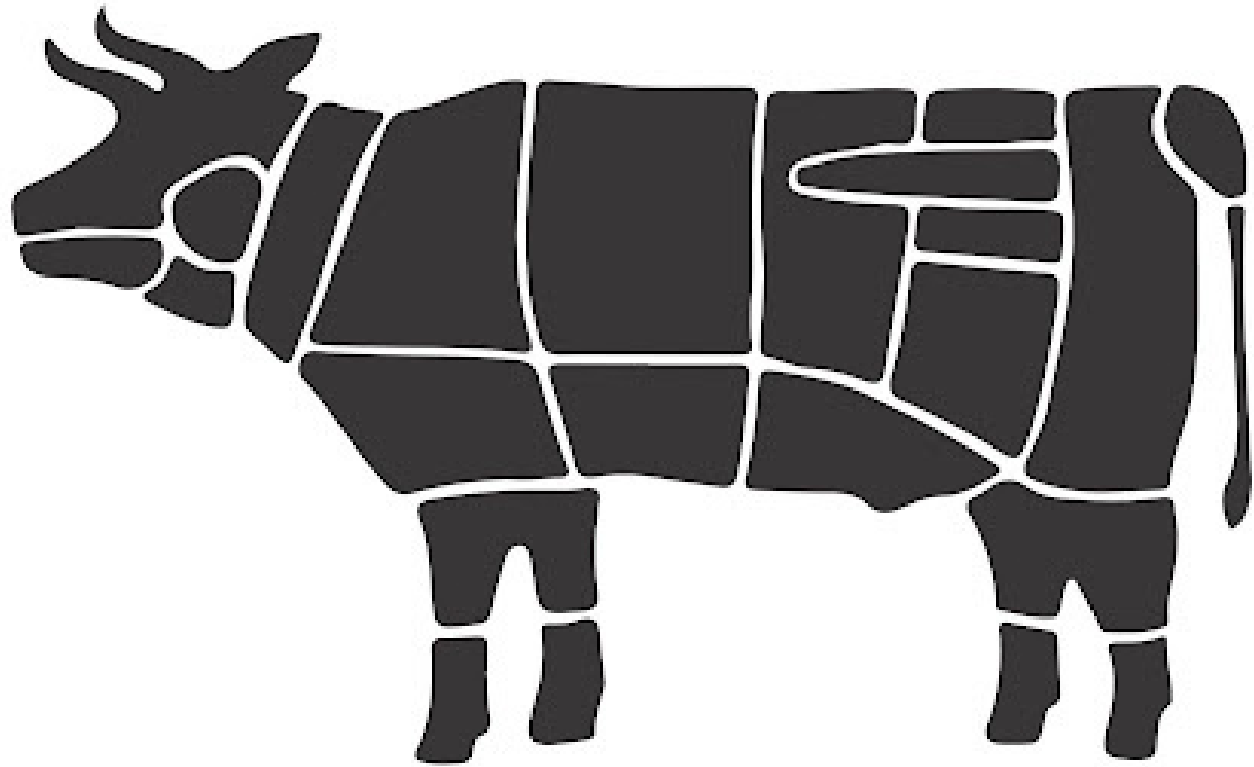


Here are some tips on how to determine if buying in bulk is a good choice for you:

- **How much space do you have?**
 - Expect to need 1 cubic foot of freezer space for every 15-20 pounds of meat.
- **How much meat will you take home?**
 - You can generally expect for your beef to yield about 60% of the hanging weight as take-home meat. For a 1600lb steer:
 - Quarter Beef: Approximately 145 pounds
 - Half Beef: Approximately 250-300 pounds
 - Whole Beef: Approximately 550-600 pounds
- **By ordering a minimum of a quarter of a beef, you have more say in how you want your meat processed.** If there are certain cuts you prefer, you can fill out a cut sheet which lets the processor know exactly how to cut your order.
- **Don't have room right now?**
 - Pay a deposit now to save your place.
 - The next time we have beef available, we will contact you to see if you are ready for it!

How much beef is in a steer?

LIVE WEIGHT, HANGING WEIGHT, CUTS



Live Weight

This is the weight of the animal in the feedlot

Hanging Weight

This is the weight once goes to processing

Cut Weight

This is the weight once the cuts are processed and individually packaged

Hanging Weight is about 60% of the Live Weight

Loss is due to the removal of water, hair, mud, excess fat

Cut Weight is about 60% of the Hanging Weight

Loss is due to the removal bones, organs, and fat

1600lb live weight = 960lb hanging weight = 576lb of cuts

$$1600 \times .6 = 960 \times .6 = 576$$

If you buy half a beef, you will receive 50% of the cuts.

If you buy a quarter beef, you will receive 25% of the cuts

You will receive

1/3 Steak

1/3 Roasts

1/3 Ground Beef



Frequently Asked Questions

ABOUT BUYING BEEF IN BULK

Is all of my beef from one animal?

- Yes, we never mix and match cuts between animals

What is the cost of processing?

- It's free for you! We cover the processing fee. There is an extra fee for patties, brats, etc. which is typically \$1 per pound.

Can I order custom cuts?

- Yes, if you preorder. We have to have cut sheets about a month before the beef is ready in order for it to be custom cut for you.

How big is your average live weight?

- The live weight is usually around 1600 pounds

