

1/4's of Beef



Name: _____

Address: _____

Phone: _____

E-MAIL: _____

Price is \$4.35lb. HOT Hanging Weight. All processing and paper wrapping included.

Hot Hanging Weight is the weight of the animal BEFORE it is cut and de-boned. The end product yield is less than the hanging weight! Product yield for 1/4 beef is 90 to 100lbs. Hanging weight ranges from 125 to 170 lbs per 1/4. Finished price for a 1/4 beef is \$550 to \$720. Everything depends on the weight of the animal when it is sent for processing as each animal will weigh out differently.

All 1/4's are to be picked up at the Farm.

The Below chart for **ESTIMATE** of what you will receive!

Cut	Number of cuts	Weight per pack	Alternate cut
Fillet Mignon	4	7oz. each	Porterhouse
NY Strip	4-6	8oz each	T-bone
Standing Prime Rib	1	5-8lbs	Delmonico Steaks Or Rib Steaks
Sirloin Steak	4	1.5-2lb	----
Sirloin Roast	1	3-4lbs	Minute Steaks
Chuck Roast	2	3-4lbs	Stew Beef
Bottom Round Rst	1-2	3-4lbs	Minute Steaks
London Broil	2	2lbs	Minute Steaks
Eye of Round Rst	1	2-3lbs	Cube Steaks
Stew Beef	4	1lb	Ground beef
Short Ribs	2	2-3lbs	Ground beef
Brisket	1	3lbs	Stew beef
Soup Bones	4	5-6lbs	
Ground Beef	25-40	1lb	
Dog Bones	5		
Total		85-100lbs	