

Below is a guide to how much meat you should expect and how to figure out the cost.

Here are a few examples of live weight to take home weight. Please remember these are ESTIMATES.

BEEF (62%) – 1200 pounds live → 740 pounds dressed → 460 pounds take home  
 PORK (74%) – 250 pounds live → 185 pounds dressed → 137 pounds take home  
 SHEEP (54%) – 100 pounds live → 54 pounds dressed → 29 pounds take home  
 GOAT (43%) – 80 pounds live → 35 pounds dressed → 15 pounds take home  
 CHICKENS (30%) – 10 pounds live → 7 pounds take home

If you are purchasing from your local farmer on the hang weight, check with them to get your total price of your meat. On custom orders you will be purchasing off of the hanging weight, or dressed weight. This is the weight after your animal is butchered but before it is cut up. This is how we calculate your processing costs for you standard packaging.

Approximate beef take home percentage for standard cuts will typically be on average 62% of your hanging weight. This will vary on the cuts that you choose. If you opt to have all ground or boneless options, your yield will be closer to 50%.

Pork will be on average 74% for standard cuts, again adjusting lower if you choose more ground.

Below is a guideline to what you can expect from a quarter and half of beef. Again, this is an estimate. When filling out your cut sheet, please remember if you are purchasing a quarter, it is a mixed quarter so all options are available. However, there is a limited quantity on some cuts, so if you choose both, you may not get both options on a quarter.

-APPROXIMATE NUMBERS BASED ON 740 POUND DRESSED ANIMAL - 1" STEAKS & 3-4# ROAST-

BEEF CUT	QUARTER	HALF
CHUCK ROAST	3-4	6-8
BREAD & BUTTER ROAST	1-2	3-4
CHUCK STEAK	2-4	4-6
BRISKET	1/2	1
RIB STEAK (1 Rib roast subtract 4 - 6 steaks)	8	16
T-BONES & PORTERHOUSES NY STIP & TENDERLOIN	6-8	12-14
SIRLOIN STEAK (whole or top sirloin & tenderloin)	3-4	6-8
SIRLOIN ROAST	2	4
SIRLOIN TIP STEAK	3-4	6-8
SIRLOIN TIP ROAST	1	2
ROUND STEAK	4-5	8-10
ROUND ROAST	2-3	4-6
TENDERIZED STEAK	5-6 packs	10-12 packs
FLANK	1	1
SHORT RIBS	2 packs	4 packs
SOUP BONES	3-4 packs	6-8 packs
STEW MEAT	3-4 packs	6-8 packs
GROUND BEEF	50 pounds	100 pounds

Below is a guideline on what you can expect from a half or whole pig. Again, this is an estimate. When filling out your cut sheet, please remember you may choose more than one cut especially if purchasing a whole animal. Please just specify if you would like different options – example, one ham smoked and one into fresh steaks and roast – or one side butt roast and one side country style ribs.

-APPROXIMATE NUMBERS BASED ON A 180 POUND DRESSED ANIMAL - ¾" CHOPS & 3# ROAST -

<b>PORK CUT</b>	<b>HALF</b>	<b>WHOLE</b>
CHOPS LOIN ROAST ( can choose with chops - 1 roast subtract 6-8 chops)	25-30 2-3	50-60 4-6
SIRLOIN STEAK SIRLOIN ROAST	6-8 1-2	12-16 2-4
SMOKED HAM FRESH HAM STEAKS ROAST (can choose with steaks – subtract 4-5 steaks to 1 roast)	1 8-10 2-3	2 16-20 4-6
BACON SIDE PORK	8-10 pounds 6-8 packs	16-20 pounds 12-16 packs
SPARE RIBS	1 pack	2 packs
SHOULDER/BUTT ROAST SHOULDER STEAKS COUNTRY STYLE RIBS COTTAGE BACON (can choose with country style ribs)	3-4 10-12 3-4 packs 3-4 pounds	6-8 20-24 6-8 packs 6-8 pounds
SMOKED PICNIC HAM SHOULDER ROAST	1 2	2 4
HOCKS (smoked or fresh)	2 packs	4 packs
GROUND PORK	5-10 pounds	10-20 pounds

Now that you have an idea of what you will be receiving and how much, please refer to the custom processing and USDA processing pages for current list of services and pricing to determine what your approximate processing total will be. Below are examples of pricing for custom and USDA orders.

**CUSTOM PRICING EXAMPLE – QUARTER BEEF (standard cuts yielding 62%)**

185 pound dressed (x.60) = \$111.00  
 115 lbs Vacuum Packed (x.40) = \$46.00  
 20 Pounds Patties (x.75) = \$15.00  
 TOTAL = \$172.00

**CUSTOM PRICING EXAMPLE –HALF HOG (standard cuts yielding 74%)**

90 pounds dressed (x.60) = \$54.00  
 67 lbs Vacuum Packed (x.40) = \$26.80  
 25 lbs Smoked (x1.75) = \$43.75  
 8 lbs Seasoned (x.50) = \$4.00  
 TOTAL = \$128.55

-USDA PRICING EXAMPLE – WHOLE BEEF (standard cuts yielding 62%)–

740 pound dressed (x.75) = \$555.00  
Per head inspection fee = \$20  
460 lbs Vacuum Packed (x.40) = \$184.00  
200 pounds Ground (x.40) = \$80.00  
50 pounds Patties (x.75) = \$37.50  
TOTAL = \$876.50

Your total cost of \$876.50 divided by your total take home weight of 460 = \$1.91/ pound.  
This will vary on your actual yield and the additional services that you choose.

- USDA PRICING EXAMPLE – WHOLE HOG (standard cuts yielding 74%)–

185 pound dressed (x.75) = \$138.75  
Per head inspection fee = \$20  
137 lbs Vacuum Packed (x.40) = \$54.80  
30 pounds Ground (x.40) = \$12.00  
30 pounds Seasoned (x.50) = \$15.00  
20 pounds Smoked (x 1.75) = \$35.00  
TOTAL = \$275.55

Your total cost of \$275.55 divided by your total take home weight of 137 = \$2.01/pound.  
This will vary on your actual yield and the additional services that you choose.

If you have any questions on filling out your cut instruction sheet or on pricing, feel free to contact us at any time. We understand if this is new to you, it may be confusing at first. We are here to help!