

Half Cow

A Half Cow is \$6 per pound of hanging weight. This is the weight of the cow before they are processed into cuts of beef.

Price includes butchering and delivery to your home. We will help you fill out a cut sheet for your beef. Our steers have been averaging a hanging weight of about 600 pounds so a ½ cow would be charged \$6 per pound on about 300 pounds. Although your steer may be slightly smaller or larger. You can expect about 200-220 pounds of meat for a 1/2 cow depending on what cuts of beef you choose.

You will need about 7-8 cuft of freezer space to comfortably fit a half cow. We recommend a manual defrost chest freezer for long term storage. There is a \$500 deposit required and it is non-refundable once the steer is sent to the butcher. The remainder of the balance is due upon receiving your beef.

This is a Sample of what a half a cow contains. We will help you fill out a cut sheet. Number of steaks and amount of each cut depends on size of cow and how you get your beef cut up. You choose steak thickness, amount per package & roast sizes.

- 80-90 pounds of Ground Beef
- 20-30 pounds of Burger Patties
- 20 pounds of Stew Beef
- 10 pounds of Kabob Beef
- 4-6 pounds of Beef Shanks
- 4-6 packs of Short Ribs
- 8-10 Rib Steaks
- 8-10 T-Bone/Porterhouse Steaks
- 6-8 Sirloin Steaks
- 5 Tenderloin Steaks
- 6-8 London Broil Steaks
- 2-3 Packs of Steak Tips
- 3-4 Skirt, Hanger & Flank Steaks
- 4-5 pounds of Eye Round Roast
- 1 Whole Brisket
- 2 Chuck Roasts
- 2 Shoulder Roasts
- Liver, Offal & Marrow Bones