

Half Cow

A Half Cow is \$6.50 per pound of hanging weight. This is the weight of the cow before they are processed into cuts of beef.

Price includes butchering. 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 \$6.50 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
- 4-6pounds 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