

# Whole Cow

A Whole 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. We will help you fill out a cut sheet for your beef. Our steers have been averaging a hanging weight of about 600 pounds. Although your steer may be slightly smaller or larger. You can expect about 400-440 pounds of meat for a whole cow depending on what cuts of beef you choose.

You will need about 15 cuft of freezer space to comfortably fit a whole 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 whole 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.

- 180-200 pounds of Ground Beef
- 20-30 pounds of Burger Patties
- 20-30 pounds of Stew Beef
- 20 pounds of Kabob Beef
- 8-12 pounds of Beef Shanks
- 8-12 packs of Short Ribs
- 16-20 Rib Steaks
- 14-18 T-Bone/Porterhouse Steaks
- 12-16 Sirloin Steaks
- 10 Tenderloin Steaks
- 12-16 London Broil Steaks
- 5-6 Packs of Steak Tips
- 6-8 Skirt, Hanger & Flank Steaks
- 4 Eye Round Roast
- 2 Whole Briskets
- 4 Chuck Roasts
- 4 Shoulder Roasts
- Liver, Offal & Marrow Bones