

Whole Cow

A Whole Cow is priced per pound of hanging weight. See our website for current pricing. This is the weight of the cow before they are processed into cuts of beef. Our beef has been averaging a hanging weight of about 600-650 pounds so a whole cow would be charged on that weight. Although your beef may be smaller or larger. You can expect about 400-440 pounds of meat for a whole cow depending on what cuts of beef you choose. There is a \$500 deposit required and it is non-refundable. The remainder of the balance is due upon receiving your beef.

A 15 cuft manual defrost chest freezer for long term storage will comfortably fit a half beef. We will send you a google form for your cut sheet which explains what you will get with each choice.

The cut sheet form needs to be filled out by your processing date. If we do not receive this information by your processing date, we will fill your cut sheet out as our standard cut sheet. Which is shown to the right.

Sample of a whole cow

- 200-240 pounds of Ground Beef
- 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
- 4-6 packs of Tenderloin Steaks
- 12-16 London Broil Steaks
- 5-6 Packs of Steak Tips
- 6-7 Skirt, Hanger & Flank Steaks
- 8-10 pounds of Eye Round Roast
- 4 Half Briskets
- 4 Chuck Roasts
- 4 Shoulder Roasts
- Organs, Knuckle Bones, Suet & Marrow Bones