

Beef : Quarter Cow, Half Cow and Whole Cow

Approximate pounds per cut of finished meat

Cuts	Quarter Cow	Half Cow	Whole Cow
Ribeye Steaks, boneless	6.0	12.0	24.0
NY Strip Steaks, boneless	5.0	10.0	20.0
Tenderloin (Filet Mignon)	2.0	4.0	8.0
Sirloin Steaks, boneless	2.5	5.0	10.0
Sirloin Tip Roast, boneless	2.5	5.0	10.0
Short Ribs	4.0	8.0	16.0
Chuck Roasts, boneless (includes arm/shoulder roast)	9.5	19.0	38.0
Round Roasts, boneless (includes eye, top, bottom)	5.0	10.0	19.0
Rump Roasts, boneless	4.5	9.0	19.0
Cube Steak	2.0	4.0	8.0
Beef for Stew, boneless	4.0	8.0	16.0
Ground Beef	43.0	86.0	172.0
options for Brisket	opt: 5 lbs as Brisket	opt: 10 lbs as Brisket	opt: 20 lbs as Brisket
options for Beef for Stew	opt: 8 lb as Beef for stew	opt: 10 lb as Beef for stew	opt: 10 lb as Beef for stew
Approx. Total Lbs	90.0	180.0	360.0

Pricing

	Quarter Cow	Half Cow	Whole Cow
Cost per Lb Vacuum sealed and frozen	\$9.50	\$9.25	\$9.00
All costs included. No additional fees for processing, etc.			
Soup Bones, no charge	4.0 lb	8.0 lb	16.0 lb