

Old Homeplace Farm Custom Processed Beef Fact Sheet

What You Receive:

Flavorful, grass-fed beef that is the natural result of the animal having lived a low-stress life on our rich bottomland pastures. You will get all cuts from a whole or half steer, and you will have full control over how your animal is processed. This means you get to specify *exactly* how your beef will be cut and packaged (thin steaks, thick steaks, size of the roasts, amount of ground beef per roll, etc). We are happy to assist you with this exercise if you are not certain how you would like your animal processed.

Processing Facts:

It is essential to understand the butchering process before custom ordering freezer beef. To do so, it's important to first learn a few definitions...

- Live weight: the animal's weight on the hoof, prior to any processing
- Hanging weight: the carcass weight after the head, hide and offal have been removed
- Finished weight: the final weight of meat that you receive after all processing is complete; this is the amount of meat you will put in the freezer

Each animal will “cut out” in a slightly different manner, but you can expect that the hanging weight will be about 60% of the animal's live weight. Finished weight will be 40% to 45% of the animal's live weight. Therefore, you would receive about 400 to 450 pounds of packaged meat from a 1000 pound steer. The “missing” weight consists of hide, bone, entrails, and other trimmings.

Cut-out percentages vary slightly from one individual animal to the next but the finished weight will typically be comprised of one-third ground beef, one-third roasts, and one-third steaks. You can use [this chart](#) from the National Cattleman's Association to get a better idea of where each cut originates in the animal.

How Will My Meat Be Packaged?

All beeves are processed at a USDA-inspected abattoir within a short drive of our farm. Your meat will be dry aged to promote flavor and tenderness, and will then be flash-frozen and vacuum-packed to ensure maximum freshness.

How Much Does it Cost?

Old Homeplace Farm freezer beef for the 2016 season is \$3.50 per pound (hanging weight), plus processing costs. Processing costs will vary depending on the size of the animal and your specific processing instructions, but we will be happy to provide you with an estimate based on your specific needs.

We do require a small, nonrefundable deposit for all custom processed beeves. This deposit is \$200 for whole beeves and \$100 for half beeves. This deposit is credited to your final purchase price.

Thank you for your interest in Old Homeplace Farm Custom Processed beef! We hope this fact sheet has proven useful. Of course, don't hesitate to contact us (will.e.bowling@ gmail.com or 606-847-4868) if you have any additional questions. We'd love to talk!

The Bowling family
Old Homeplace Farm