

Old Homeplace Farm Freezer Beef Fact Sheet

What You Get:

Flavorful, grass-fed beef for \$3.00 / pound (hanging weight) for standard processing cuts. With standard cut option your beef will be processed into standard retail cuts including T-bone and Porterhouse steaks, bone-in sirloin steaks, boneless ribeye steaks, flank and skirt steaks, boneless round steaks, sirloin tip and rump roasts, chuck and shoulder roasts, brisket, short ribs, cross cut shank, and ground beef. You will still be able to choose how thick your steaks are cut, and whether to grind the flank and skirt steaks into burger. This price includes all cuts of meat, so while you are paying slightly more for your ground beef you are getting an excellent deal on your steaks and roasts. Since this is a custom purchase, you get to specify exactly how you want your beef cut and packaged (thin steaks, thick steaks, size of the roast, amount of ground beef per roll, ect). We are happy to provide you with assistance in this process if you aren't certain how you would like your animal processed.

Your steer will be ready for pick-up about 2 weeks after we deliver it to the processor. Our processor is USDA-certified, and vacuum packs your meat to maintain maximum freshness. We require a \$100 deposit on whole steers and a \$50 deposit on half steers; this deposit is subtracted from the final sale cost.

What We Provide:

We deliver your animal to the processing house at no additional charge and cover the processing costs. We have several drop-off locations in the area where we can meet to exchange your meat.

What You Should Know:

First, a few definitions are important when custom ordering beef. "Live weight" is the animal's weight on the hoof. "Hanging weight" is the carcass weight after the head, hide and entrails are removed. "Finished weight" is the final weight of the packaged meat that you receive.

It is essential to understand the butchering process before custom ordering freezer beef. Each animal will "cut out" in a slightly different manner, but you can expect that the hanging weight will be about 62% of the animal's live weight. Finished weight will be 50% to 55% of the animal's live weight. Therefore, you would receive about 500 - 550 pounds of packaged meat from a 1000 pound steer. The "missing" 500 pounds (more or less) was hide, bone, entrails, and fat trimmings.

Cut-out percentages vary slightly from one individual to the next but the finished weight will typically be comprised of one-third ground beef, one-third roasts, and one-third steaks.