

We will sell beef by the 1/4, 1/2, or whole animal. Buying a side of beef can be an economical way to fill your freezer and feed your family.

Our current beef price depends on the kind of beef you prefer:

Holstein steer: \$3.20/lb of hanging weight

Jersey steer: \$3.30/lb of hanging weight

Standard Black Angus steer: \$3.40/lb of hanging weight

Grass-fed Black Angus steer: \$4.05/lb of hanging weight

All prices include meat and processing fees, which includes, cutting, deboning, and wrapping based on your preferences.



We base the pricing on Hanging Weight, which is the weight of the beef as it hangs in the butcher's cooler once the head, hide, feet, organs and blood are removed. The weight of one of the halves of beef in the picture to the right would be the hanging weight.

Average hanging weight for a 1/4 of Holstein and Black Angus is 200-250 lbs. Jersey and Grass fed Angus is 150-175 pounds. Please keep in mind hanging weight is not the same as take home weight. Take home weight depends on what cuts of meat you prefer, the percentage of fat, and how much deboning has to be done. It can be 30-50% less than hanging weight.

Contact us for more information or to purchase beef – 715.647.2554 or email us at sales@jmwatkinsmeats.com