

Naturally Norm's

Carlson Farms & Copper Ridge Market
34460 96th Ave, Lawton, MI 49065

BEEF

Estimated weight and cuts for ½ beef with a hang weight of 425 lbs (estimated net yield of 270 lbs of packaged meat).

15-20 Minute Steaks	2-3 Skirt Steaks
6-10 Tenderized Eye of the Round Steaks	1-2 Flank Steaks
25-30 Sirloin/Sizzlers	4-6 Short Ribs (French ends)
6-8 T-Bones (1 inch thick)	2-3 Bags of Soup Bones
6-8 Porterhouse Steaks (1 inch thick)	80-120 lbs Burger (1 lb squares or patties)
10-12 Ribeye Steaks (Bone-in/1 inch thick)	15-20 Kabob Meat Packages (1 lb each)
1 Tri-Tip	1-2 Petite/Hanging Tenders
2 Brisket Halves	5-6 Chuckeye Steaks
2-4 Chuck Roasts (Boneless)	6-8 Denver Steaks
1 Chuck Plate Rib (left whole or single bones)	2-4 Arm Roasts
3-4 Tenderloin Medallion Steaks (1 ½ inch)	2-4 Flat Iron Steaks
4-5 Shank Roasts	3-4 Culotte Steaks

Expense Example (hang weights will vary)

Beef -- \$3.50/lb x Hang Weight*	\$3.50 x 425# = \$1487.50
Processing -- \$0.75/lb x Hang Weight*	\$0.75 x 425# = \$318.75
Kill/Butchering -- \$65/half	= \$65
Total = \$1871.25	
(a net package price of \$6.93 per pound!)	

PRICES SUBJECT TO CHANGE