

BEEF

Estimated Cuts for 1/2 of Beef with hang weight of 425 lbs --Estimated Net Yield 325 lbs of packaged meat:

- 10 tenderized eye of the round steaks
- 20 sirloin / sizzlers
- 8 T-Bone (1 inch thick)
- 7 Porterhouse (1 inch)
- 14 Ribeyes (Bone-in / 1 inch)
- 1 Tri-Tip
- 2 Brisket halves
- 12 Chuck Roasts (Boneless)
- 1 Chuck Plate Rib (left whole)
- 4 Tenderloin Medallion Steaks (1 1/2 inch)
- 2-3 Skirt Steaks
- 1-2 Flank Steaks
- 6 short ribs (French ends)
- 6 bags soup bones
- 140 pounds of burger (1 lb squares OR patties)

Expense Example:

- Beef-- \$3 / lb x Hang Weight
- Processing-- 65 cents / lb x Hang Weight
- Butchering / Kill-- \$65 / Half

PORK

Estimated price for whole hog with average hang weight of between 180# to 215#.

- Pork-- \$2.50 / lb x Hang Weight
 - Processing and Kill - \$150 / Hog (estimated)
- **cost of processing can vary with amount of specialty cuts and smoking of meat****

****PRICES SUBJECT TO CHANGE****