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BEEF QUARTERS, HALVES and WHOLE

The most economical meat purchase that you can make is a whole beef! Our hanging weight is \$6.50/lb, plus the cost of butchering. Price will vary greatly depending on the age and size of the steer. Butchering costs include processing, CryoVac packaging, labels, disposal and slaughtering. No hormones or preservatives.

Roughly Speaking

| | Hanging Weight | Cut Weight/ Meat Yield | Recommended Freezer Size | Cut List | Approximate Costs | RCF | Approximate Butchering Costs | Approximate Total Costs | Non-Refunable Deposit |
|------------|----------------|------------------------|--------------------------|-----------------------------------|-------------------|-----|------------------------------|-------------------------|-----------------------|
| 1/4 BEEF | 210-260 lbs. | 125-150 lbs. | 3-4 cu. ft. | Standard Cut List | \$1250-\$1600 | | \$250-\$350 | \$1500-\$1950 | \$250 |
| 1/2 BEEF | 400-450 lbs | 200-250 lbs. | 6-8 cu. ft. | Custom Cut to your specifications | \$2700-\$3200 | | \$475-\$675 | \$3200-\$3900 | \$250 |
| WHOLE BEEF | 800-1100 lbs. | 450-600 lbs. | 12-15 cu. ft. | Custom Cut to your specifications | \$5200-\$6500 | | \$950-\$1350 | \$6150-\$7800 | \$250 |

What is the average weight of a live beef? They average 1200-1300 pounds

Hanging Weight: Hanging weight represents the weight of the meat as it hangs in the meat cooler after it has been skinned, gutted, and cleaned and inedible parts are removed, prior to the aging and processing of individual cuts. Excess fat and bone are removed during the cutting. A lot of weight is lost during the dry aging process, when moisture evaporates. The hanging weight is approximately 50-60% of the live weight.

Cut Weight: The cut weight is the weight of the actual meat after it hangs for 14-28 days. The cut weight is approximately 15-20% less than the hanging weight due to water evaporation during aging, saw cuts, and removal of ligaments, tendons and gristle.

CowPool: If that's more than your family can use in the next 12-16 months, then you can partner with a family member, a friend

Freezer Space: The general rule is 28 pounds of meat per cubic foot of freezer space. We recommend a 14 cubic foot freezer for a half-cow purchase. A cubic foot is the size of the standard dairy milk crate. Your meat will stay fresh for more than a year.