



Packaging/Processing instructions for your whole, half, or quarter beef

920-295-8771 www.boersonfarm.com

What happens when we take your order for a quarter/half or whole beef?

When we take your order for a quarter/half or whole beef, we try to give you a date when it will go to the meat processor. When the steer goes to the processor we will call you to get your instructions for how you want your beef cut. The beef will then dry-age in a climate controlled cooler for 7-14 days before being cut. The reason it is dry aged, is that dry-aging helps tenderize the meat. Cutting, packaging and freezing takes another 2-3 days, so your order will be ready for pickup about 2-3 weeks after the date the animal went to the processor. You will pick up the meat at the processor, and at that time, we ask that you pay them for processing and also write a separate check to Boerson Farm for the beef.

If you want to order a quarter please read this. If you are interested in a half, or whole skip this paragraph:

If you ordered a quarter, what you will receive is commonly called a "split half." Because, the cuts of meat in the front half differs dramatically from the back half, we evenly divide the cuts between the two to make it a fair offering. This will somewhat limit how you can have your beef cut, as it is a compromise with the other customer, who will be sharing the half. Again, this applies only to quarter orders. If you ordered a half or whole beef, you won't have to split the cuts.

What will your beef cost?

The cost is \$3.50/lb hanging weight. This does not include processing, which runs about \$0.75 per pound. The hanging weight is the weight of the carcass, before it is processed into individual cuts. Your take home weight of meat will be about 25%-35% less depending on how you have the meat cut.

Average hanging weights:

Quarter: 140-180 lbs x \$3.50/lb = approximately \$490-\$630 for the meat, and about \$100-\$150 for the processing.

Half: -280-360 lbs x \$3.50 = approximately \$980-\$1260 for the meat, and about \$210-\$270 for the processing.

Whole: 550-760 lbs x \$3.50/lb = approximately \$2100-2600 for the meat, and about \$500-\$540 for the processing.

What you will receive with your order:

The table below gives approximate amounts of each cut that you will receive. Your order may vary slightly from this, and you may opt for different cuts than these where it is possible. For instance, you may prefer T-bone and Porterhouse steaks rather than NY strip and Tenderloin--did you know that a Porterhouse steak is composed of a NY Strip on one side of the "t-bone" and tenderloin on the other? You could have some cuts turned into ground beef, such as the brisket or short ribs.

Individual Cut	Quarter/split half	Half Beef	Whole Beef
Chuck/ Arm Roast	10-12 lbs	20-24 lbs	40-48 lbs
Rolled Rump Roast	3 lbs	5-6 lbs	10-12 lbs
Sirloin Tip Roast	3 lbs	5-6 lbs	10-12 lbs
Round Steak, or Stew Meat	3-4 lbs	6-8 lbs	12-16 lbs
Ribeye Steak	2.5-3.5 lbs	5-7 lbs	10-14 lbs
NY Strip Steak	2.5 lbs	5 lbs	10 lbs
Sirloin Steak	2 lbs	4 lbs	8 lbs
Tenderloin Filets	1.5 lbs	3 lbs	6 lbs
Flank Steak	.5 lbs	1 lbs	2 lbs
Skirt Steak or Fajita Meat	2 lbs	4 lbs	8 lbs
Flat Iron Steak	1.1 lbs	2.2 lbs	4.5 lbs
Brisket	2 lbs	4 lbs	8 lbs
Short Ribs	2 lbs	4 lbs	8 lbs
Soup bones with meat	4 lbs	8 lbs	16 lbs
Liver	1 lb	2 lbs	4 lbs
Bones for Bone Broth	10 lbs	20 lbs	40 lbs
Ground Beef	40-50 lbs	90-100 lbs	180-200 lbs
Total amount of beef	79-96 lbs	168-192 lbs	336-384 lbs