

Freezer Beef

*The following is an approximation of the various cuts and amounts of meat from an average 300 pound half of beef. This is also known as the hanging carcass weight. **

ROAST ** Most roasts are cut to range in the 3 to 4 pound size.

Shoulder Roast	3 to 4 packages
Chuck Roast	6 to 8 packages
Sirloin Tip Roast	3 packages
Rump Roast	1 package
Eye of Round Roast	2 packages

STEAKS ** Standard cut is ¾ inch thickness, packaged 2 per pack.
Steaks can be cut thicker if desired but this reduces the number.

T-Bone	10 to 12 steaks (5 to 6 packages)
Rib Eye	12 to 16 steaks (6 to 8 packages)
Flat Iron	4 steaks (2 packages)
Top Round Steaks	8 to 10 steaks (one per pack)
Sirloin Steak	6 to 8 steaks (one per pack, boneless)
Breakfast Steaks 1/8"	2 packages (for stir fry, tacos, steak & biscuit)
Cube Minute Steaks	4 packages (2 per pack)

GROUND BEEF: Approximately 70 pounds if 90% lean, 90 pounds if 80% lean.

Ground beef is wrapped in 1 pound rolls. * Any of the above cuts can be made into ground beef.

Boneless Beef Stew	4 packages
Short Ribs	3 packages (3 to 4 in a package)
Brisket	2 packages
Soup Bones	5 packages

We are happy to adjust the order to suit individual needs. Meat is cut, wrapped & frozen ready for your freezer. Because the beef is directly from the farm, there is NO sales tax.

**Any of these cuts can be made into ground beef.

Freezer beef is sold wholesale by the half (also known as a side) or by half of the half (1/4).

Some people do buy a whole but they have ample freezer space or may be sharing it with other family members.