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.