

DETERMINING COST OF BEEF:

An example of a steer with a hanging weight of 700#:

Hanging weight is currently \$4.00 per pound	\$2,800
Per steer Texas Inspection Fee	\$65
Hanging Fee	\$30
Tenderizing of round steak cutlets	\$10
Processing and vacuum shrink wrap \$.92 per pound	\$598
Ground Beef Pack Fee	\$32
Total Costs of steer	\$3,535

Restaurants and Meat Markets: Wholesale rates are available and custom cutting. Let us know what you need.

BEEF ORDERS:

FOR WHOLE, HALF, QUARTER, EIGHTH, OR SIXTEENTH

Approximate cuts:

CUTS	Thirty-second Beef	Sixteenth Beef	Eighth Beef	Quarter Beef	Half Beef	Whole Beef
GROUND, MISC.						
Ground Beef, 1 lb.	7 pkg.	14 pkg.	23 pkg.	46 pkg.	92 pkg.	184 pkg.
Soup Bones 1-2 lbs.	1 pkg.	1 pkg.	2 pkg.	2 pkg.	4 pkg.	8 pkg.
Stew Meat, 1 lb.	2 pkg.	2 pkg.	4 pkg.	8 pkg.	16 pkg.	32 pkg.
CHUCK						
Chuck Roast and/or 7 Roast 3-4 lbs.	0	1 pkg.	1 pkg.	3 pkg.	6 pkg.	12 pkg.
Short Ribs, 1-2 lb.	0	0	1 pkg.	2 pkg.	4 pkg.	8 pkg.
RIB						
Rib Eye boneless Steaks, 1", 13-14 oz.	0	1 pkg.	2 pkg.	4 pkg.	8 pkg.	16 pkg.
LOIN						
New York Strip Steak, 1", 13-14 oz.	1 pkg.	1 pkg.	2 pkg.	5 pkg.	10 pkg.	20 pkg.
Tenderloin, trimmed, half	0	0	0	1/2 Tenderloin	1 Tenderloin	2 Tenderloin
Sirloin Steak, boneless, 1", 1-2 lbs.	0	0 pkg.	1 pkg.	2 pkg.	4 pkg.	8 pkg.
Skirt Steak, or Flank Steak, 14-15 oz.	0	0	0	1 pkg.	2 pkg.	4 pkg.
ROUND						
Tenderized Round Steak, 1/2" 1-2 lbs.	1 pkg.	1 pkg.	2 pkg.	5 pkg.	10 pkg.	20 pkg.
Rump Roast and/or Pike Roast, 2-3#	0	0	1 pkg.	2 pkg.	4 pkg.	8 pkg.
APPROXIMATE TOTAL FINISHED WEIGHT	13 POUNDS	26 POUNDS	53 POUNDS	105 POUNDS	210 POUNDS	420 POUNDS

Total finished weight will vary by hanging weight. HW of 650 to 750 will yield from 390# to 450#.