## Dobson's All-Natural



Bulk Ground Beef (when available)

- 20+lbs \$11.20/lb

|  | PRICE /Ib <br> (NET weight basis) | NET WEIGHT <br> (Ibs) | Approx. <br> Cost |
| :--- | :---: | :---: | :---: |
| Mixed 1/8 | $\$ 11.80$ | $45-55$ | $\$ 530-\$ 650$ |
| Mixed Quarter | $\$ 11.50$ | $90-115$ | $\$ 1035-\$ 1320$ |
| Hind Quarter | $\$ 11.80$ | $90-115$ | $\$ 1060-\$ 1360$ |
| Front Quarter | $\$ 11.20$ | $90-115$ | $\$ 1010-\$ 1290$ |
| Side | $\$ 11.20$ | $180-230$ | $\$ 2000-\$ 2600$ |
| Whole | $\$ 11.20$ | $360-460$ | $\$ 4000-\$ 5150$ |
| **NET WEIGHT vs. RAIL $/$ HANGING WEIGHT - see example at bottom of page |  |  |  |

What you can expect on an average order (number of items vary based on animal size):

| Mixed Quarter |  | $\begin{gathered} \hline \text { Mixed } \\ 1 / 8 \end{gathered}$ | Hind Quarter | Front Quarter |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Cut | No. of Packages |  | Cut No. of <br> Packages | Cut | No. of Packages |
| Steaks |  |  | Steaks | Steaks |  |
| T-bone | 4-6 | 2-3 | T-bone 9-11 | Prime Rib | 9-12 |
| Wing | 1-2 | 1 | Wing 3-5 | Roasts |  |
| Sirloin | 4-6 | 2-3 | Sirloin 6-8 | Blade | 2-4 |
| Inside Round | 5-7 | 2-3 | Inside Round 9-13 | Boston (Cross | 2-4 |
| Prime Rib | 4-6 | 2-3 | Roasts | Rib) |  |
| Roasts |  |  | Sirloin Tip 2-3 | Other |  |
| Sirloin Tip | 1-2 | 1 | Outside Round 2-3 | Ground | 35-45 |
| Outside Round | 1-2 | 1 | Other | Stewing Beef | 4-6 |
| Blade | 1-2 | 1 | Ground 30-40 | Braising Ribs | 3-4 |
| Boston (Cross | 1-2 | 1 | Stewing Beef 4-6 | Rib Bones | 3-4 |
| Rib) | 1-2 | 1 | Liver 2 | Liver | 2 |
| Other |  | 16-20 | some roasts can be cut as | some roasts can be cut as |  |
| Ground | 30-40 |  | some roasts can be cut as steaks and vice versa, or | steaks and vice versa, or |  |
| Stewing Beef | 3-4 | 1-2 | ground | ground |  |
| Braising Ribs | 2 | 1 | Side of Beef = 1 Hind +1 Front |  |  |
| Rib Bones | 2 | 1 |  |  |  |
| Liver | 2 | 1 |  |  |  |
| * Mixed 1/4 and Mixed 1/8 are set orders |  |  | General Cutting Information: <br> >Steaks -1 inch thick ( 1 steak per pkg) <br> > Roasts -3 -4 lbs each <br> > Ground Beef - approx. 1-1.5 lbs per pkg <br> > Stewing Beef - approx. 1-1.5 lbs per pkg |  |  |

Comparing NET weight to RAIL/HANGING weight pricing - make sure you are comparing apples to apples: A quarter beef costing $\$ 1700$ for 220 lbs RAIL/HANGING weight is $\$ 7.73 / \mathrm{lb}$ rail weight, BUT around $\$ 12 / \mathrm{lb}$ NET weight. Why? Because there is approx. $30-40 \%$ loss from RAIL/HANGING weight to NET weight. If you are not sure what is advertised - ASK (as a quick guide - if the weight listed for a quarter is over 140 lbs , it is probably RAIL weight).

