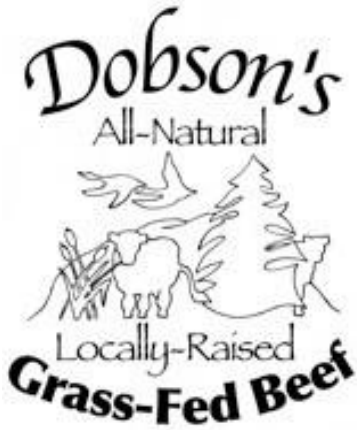


2025 Bulk Order Information



	PRICE /lb (NET weight basis)	NET WEIGHT (lbs)	Approx. Cost
Mixed 1/8	\$13.80	45-55	\$621-\$759
Mixed Quarter	\$13.80	90-110	\$1242-\$1518
Hind Quarter	\$13.80	90-110	\$1242-\$1518
Front Quarter	\$13.50	90-110	\$1215-\$1485
Side	\$13.50	180-220	\$2430-\$2970
Whole	\$13.50	360-440	\$4860-\$5940

****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		Mixed 1/8
Cut	No. of Packages	
Steaks		
T-bone	4-6	2-3
Wing	1-2	1
Sirloin	4-6	2-3
Inside Round	5-7	2-3
Prime Rib	4-6	2-3
Roasts		
Sirloin Tip	1-2	1
Outside Round	1-2	1
Blade	1-2	1
Boston (Cross Rib)	1-2	1
Other		
Ground	30-40	16-20
Stewing Beef	3-4	1-2
Braising Ribs	2	1
Rib Bones	2	1

* Mixed 1/4 and Mixed 1/8 are set orders

Hind Quarter	
Cut	No. of Packages
Steaks	
T-bone	9-11
Wing	3-5
Sirloin	6-8
Inside Round	9-13
Roasts	
Sirloin Tip	2-3
Outside Round	2-3
Other	
Ground	30-40
Stewing Beef	4-6

some roasts can be cut as steaks and vice versa, or ground

Front Quarter	
Cut	No. of Packages
Steaks	
Prime Rib	9-12
Roasts	
Blade	2-4
Boston (Cross Rib)	2-4
Other	
Ground	35-45
Stewing Beef	4-6
Braising Ribs	3-4
Rib Bones	3-4

some roasts can be cut as steaks and vice versa, or ground

Side of Beef = 1 Hind + 1 Front

- General Cutting Information:**
- Steaks – 1 inch thick (1 steak per pkg)
 - Roasts – 3-4 lbs each
 - Ground Beef – approx. 1-1.5 lbs per pkg
 - 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/lb rail weight, BUT around \$12/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, just ask (as a quick guide – if the weight listed for a quarter is **over** 140 lbs, it is probably RAIL weight).