NATURE'S PANTRY FARM · BULK BEEF

# What's in a share of beef

How much beef comes in each size, and what cuts you can expect.



## Each size at a glance

| Quarter | Half (MOST FAMILIES) | Three-Quarter | Whole |
|---|---|---|---|
| **120 lbs** of beef, about | **240 lbs** of beef, about | **360 lbs** of beef, about | **480 lbs** of beef, about |
| **50 lbs** ground beef | **100 lbs** ground beef | **150 lbs** ground beef | **200 lbs** ground beef |
| **30 to 35 lbs** steaks | **60 to 70 lbs** steaks | **90 to 105 lbs** steaks | **120 to 140 lbs** steaks |
| **25 to 30 lbs** roasts | **50 to 60 lbs** roasts | **75 to 90 lbs** roasts | **100 to 120 lbs** roasts |
| **3 to 4 cu ft** freezer space | **6 to 7 cu ft** freezer space | **9 to 10 cu ft** freezer space | **12 to 14 cu ft** freezer space |
| **2 to 3** people | **4 to 5** people | **Bigger** families | **Big families** or two households |

Pounds are estimates. Every animal is a little different, and so is every cut sheet.

THE CUTS

# What comes in every share

These standard cuts come with every size. You don't need to ask for them.

## Steaks

- Rib steak
- T-bone
- Sirloin steak
- Round steak

Bone-in unless you ask for boneless.

## Roasts

- Chuck roast
- Arm roast
- Sirloin tip roast
- Rump roast
- Round roast

## Ground beef

Close to half of every share. Everything that isn't a steak or roast gets ground.

**Sarah's tip:** I have our rump roast and round roast ground into hamburger. We eat a lot more ground beef than roasts, and those two cuts tend to be a little tougher.

## Quarter

You share one side of the animal with another family, so you both get the standard cuts. That keeps it fair for everyone.

## Half, three-quarter, or whole

You start with the standard cuts and can change them. Some favorites:

- Tenderloin and NY strips instead of T-bones
- A prime rib roast for Christmas
- A brisket

## Cuts you can ask for

- Brisket
- Stew meat
- Fajita meat
- Hamburger patties
- Kabob meat
- Beef ribs
- Soup bones
- Marrow bones
- Suet (renders into tallow)
- Liver
- Heart, kidney, tongue
- Oxtail

With a quarter, these depend on what the family you're sharing with asks for. Oxtail has to be requested early so the butcher can save it.

**Anything you ask for comes out of your ground beef.** Ask for stew meat and patties, and you'll get a few fewer pounds of burger. Your total pounds stay the same.

## Want jerky, summer sausage, or hot dogs?

Your butcher can make beef jerky, summer sausage, and hot dogs from your beef. They come out of your ground beef, so you'll take home less hamburger. They also cost more to process, usually a few dollars more per pound. Ask your butcher what they offer.

GOOD TO KNOW

# Frequently asked questions

### How do I tell the butcher what I want?

Each butcher has their own cut sheet, and most are filled out online. Once you choose your butcher, I'll send you the link for theirs.

### The online form doesn't list the extra cuts I want.

Fill it out as best you can and put your extra requests in the comments. Be specific. You can also call the butcher shop.

### What does processing cost?

Each butcher sets their own rates. Plan on about $2 for every pound of beef you take home, so about $240 for a quarter and $480 for a half. Jerky, summer sausage, and hot dogs cost more. You pay the butcher directly at pickup.

### What does hanging weight mean?

It's the weight of the animal at the butcher after the head, hide, and insides are removed. We charge by the pound on this weight. The beef you take home weighs less because it gets trimmed and deboned.

### Can I get a whole tenderloin?

Yes, with a half or more. You'd get tenderloin and NY strip steaks instead of T-bones. Make sure your butcher knows so they cut it the right way.

### Can I get a brisket with a quarter?

Sometimes. There are only two on each animal. If the family you're sharing with doesn't want one, the butcher cuts yours out and weighs it, and that family gets the same pounds back in ground beef.

### Can I butcher my own beef?

Yes, if you buy the whole animal. We weigh it live and you pay by that weight instead of hanging weight. You come to the farm, we load it on your trailer, and you process it at home.

### How much freezer space do I need?

Plan on 3 to 4 cubic feet for a quarter and 6 to 7 for a half.

## Still have questions?

Call or text me anytime. I'm happy to help you figure out your order.

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