

## Bulk order information-

When you order your meat in bulk, not only is it cheaper than buying in smaller portions, but you have the added convenience of simply opening your freezer whenever you feel like a steak or a burger. You have the luxury of specifying what cuts you would like to receive when you order a whole or half. Do you like a lot of roasts for entertaining and leftover roast beef sandwiches? Or do you prefer to have most roasts ground up for lots of backyard barbeques? The personnel at the slaughterhouse are very happy to explain the different cuts to you, but if still overwhelms you, we will be happy to ask them to just give you the standard cut the first time, which is a little of everything.

We charge based on Hanging Weight. Also referred to as carcass weight, this is the weight after the carcass is skinned, gutted and the head and legs have been removed. The slaughterhouse weighs the carcass as a routine measure during processing. We can keep our price low by charging based on the hanging weight because it saves us the time consuming job of weighing each individual steak, roast or package of burger. Our price includes standard cutting, but does not include specialties such as patties, shaved steak or sausages. There will be an additional charge for these (based on what the slaughterhouse charges us.)

The chart below explains what the hanging weight is compared to the live weight of the animal and the amount of meat you take home, for the example we used a steer. The live weight to hanging weight ratio is slightly different for each species. Please see the table on the bottom for information on elk, pork and lamb.

Live weight of animal	Hanging Weight	Minus 1/3 lost in boning, cutting and shrinkage	Weight of the meat you take home (cut and wrapped)
1100lb	550lb	183lb	367lb

	Common Live Weight	Estimated Hanging Weight	Weight of meat you take home (cut and wrapped)
Beef	1100lb	550lb	367lb
Pork	200lb	150lb	105lb
Elk	600lb	300lb	200lb
Lamb	100lb	50lb	34lb