



Ordering Quarters, Halves and Whole Beef

What happens when we take your order for a quarter, half or whole beef?

When we take your order for a quarter, half or whole beef, we try to give you a date when it will go to the meat processor. When the steer goes to the processor we will call you to get your instructions for how you want your beef cut. The beef will then dry-age in a climate controlled cooler for 7-10 days before being cut. The reason it is dry aged, is that dry-aging helps tenderize the meat. Cutting, packaging and freezing takes another 2-3 days, so your order will be ready for pickup about two weeks after the date the animal went to the processor. You will pick up the meat at the processor, and at that time, we ask that you pay them for processing and also write a separate check to The Cobb Farm for the live weight of the animal, weigh by the processor when we drop it off.

Decisions, decisions...Figure out how to have your beef order cut. Read through our guide to [selecting your cuts](#) guide.

What will your beef cost?

For a quarter, the cost is \$2.05/lb live weight, again, this does not include processing, which runs between \$0.55-\$0.68 per pound hanging weight depending on the processor. For a half, the cost is \$1.95/lb of the live weight. For a whole, the cost is \$1.85/lb of the live weight. The processing fee is based on the hanging weight; the hanging weight is the weight of the carcass, before it is processed into individual cuts. Your take home weight of meat will be about 25%-35% less depending on how you have the meat cut.

Average hanging weights:

Quarter: 120-160 lbs = approximately \$460-\$620 for the meat, and about \$80-\$110 for the processing.

Half: 240-320 lbs = approximately \$875-\$1170 for the meat, and about \$160-\$220 for the processing.

Whole: 480-640 lbs = approximately \$1665-\$2220 for the meat, and about \$330-\$420 for the processing.

What you will receive with your order:

The table below gives approximate amounts of each cut that you will receive. Your order may vary slightly from this, and you may opt for different cuts than these where it is possible. For instance, you may prefer T-bone and Porterhouse steaks rather than NY strip and Tenderloin--did you know that a Porterhouse steak is composed of a NY Strip on one side of the "t-bone" and tenderloin on the

other? You may also wish to have some cuts turned into ground beef, such as the brisket or short ribs.

Individual Cut	Quarter/split half	Half Beef	Whole Beef
Chuck Roast	10-12 lbs	20-24 lbs	40-48 lbs
Rolled Rump Roast	3 lbs	5-6 lbs	10-12 lbs
Sirloin Tip Roast	3 lbs	5-6 lbs	10-12 lbs
Round Steak, or Stew Meat	3-4 lbs	6-8 lbs	12-16 lbs
Ribeye Steak	2.5-3.5 lbs	5-7 lbs	10-14 lbs
NY Strip Steak	2.5 lbs	5 lbs	10 lbs
Sirloin Steak	2 lbs	4 lbs	8 lbs
Tenderloin Filets	1.5 lbs	3 lbs	6 lbs
Flank Steak	.5 lbs	1 lbs	2 lbs
Skirt Steak	1.6 lbs	3.2 lbs	6.4 lbs
Brisket	2 lbs	4 lbs	8 lbs
Short Ribs	2 lbs	4 lbs	8 lbs
Soup bones with meat	4 lbs	8 lbs	16 lbs
Liver	1 lb	2 lbs	4 lbs
Ground Beef	45-50 lbs	90-100 lbs	180-200 lbs
Total amount of beef	84-93 lbs	168-186 lbs	336-372 lbs

Approximate Freezer space needed 3 cubic feet 6 cubic feet 12 cubic feet

Next available processing dates: July 26th and August 7th

Deposit amounts:

Quarter - \$250

Half - \$500

Whole - \$750

Make checks payable to: Ansley Johnson

memo line: list out quarter, half or whole beef and processing date

Payment can also be made via secure CC payment processing on our website: www.thecobbfarm.com

Go to the Farm Store Page and click on DEPOSITS this will allow you to select the quarter, half or whole, please not a 3% surcharge for all CC transactions.