

# BEEF PRICING FOR 2010

Beef Pricing Example comes from actual numbers from an individual steer butchered in October 2009.

Animals are sold “on the hoof,” or as live animals. This means the buyer purchases a live cow, either a two-year old steer or heifer that is raised exclusively on native bunchgrass rangeland. On a typical year it is fed no hay. Usually in the fall of the year, the animals to be butchered for meat are humanely killed and slaughtered by a professional mobile slaughter service. I’ve watched this process numerous times and conclude that the animals go down quick and painless. They are then transported immediately to a local custom butcher to hang, cool and age for approximately 14 days before processing.

An 800-pound live animal will hang at 50 to 60% of live weight. This is the fresh carcass (animal minus head, legs and guts.)

Hanging weight is around 420 pounds. Some sell based on cold weight, we sell at fresh hanging weight.

Price per pound hanging weight is \$3.80 (for a whole steer). This adds up to \$1596.00. Note: price for a half steer is \$3.95, and a quarter is \$4.15 per pound hanging weight.

Yield after processing is approximately 70% of hanging weight. Consequently, the cut and wrapped meat will weigh approximately 295 pounds, and the consumer pays \$5.41 per pound of finished product, (e.g. \$1596.00 / 295 lbs). This is an example of what a whole animal might weigh and cost.

Check out organic grass fed beef in the grocery stores and compare prices of different cuts, e.g. chuck roast, steaks, hamburger, etc. Prices range from \$5.00 to \$25.00 per pound. Our \$5.41 per pound average includes all cuts of beef.

A deposit is required to purchase your animal. For a whole animal the deposit is \$500, a half is \$250 and a quarter is \$125. Upon delivery the balance will be due. The balance will consist of the managing cost, butchering, slaughtering and delivery all based on hanging weight at processing time. See the example above for a whole beef.