



Road 39 Ranch

Mancos, Colorado

970-707-3020

Meat@road39ranch.com



Buying a whole beef for the freezer is a big investment and can be intimidating. We raise cattle and we operate an on-farm USDA processing facility. When we get a call from someone wanting to buy a whole or half beef for their family we can usually tell quickly if they have done this before by the questions they ask. One specific question people have is:

What do I get?

To answer this question, we selected and processed one of our cattle for our own use and documented the selection and the outcome.



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Depending on the breed, gender, age, and feeding process, the **Live Weight** of cattle at time of butcher can vary a great deal. Most common is around 1200 lbs. live weight. The range is usually between 1000lbs and 1500lbs. The percentage varies but you will end up with between 35% and 45% of that live weight in wrapped packaged meat for your freezer.

Hanging Weight is the beef after it is dressed. Technically this is all edible meat. If you had a rotating spit large enough you could roast this entire beef. This is the weight you pay for, and this is what the butcher cuts up for you according to your choices.

The butcher cuts the beef to your cutting instructions. You pick what cuts you want. The problem for many people comes from the fact that they only know supermarket cuts, so many great ways to prepare beef go untried.





Most people when we ask can only list about 10 different cuts.

A black and white diagram of a cow's body, divided into sections representing different cuts of beef. The sections are labeled: TONGUE, CHEEK, NECK, CHUCK, RIB, BRISKET, PLATE, SHANK, SHORT LOIN, TENDERLOIN, SIRLOIN, TOP SIRLOIN, BOTTOM SIRLOIN, FLANK, ROUND, and ON TAIL.



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Eat like the Rancher

Estimated live weight based on carcass weight (lbs.)	1378								Everyone knows what to do with the
Hanging Carcass Weight Actual Weighed (lbs.):	896								traditional cuts - we are often asked about
Percentage Yield of Live Weight Estimated at:	65%								many of the other available cuts - here are
Packaged Weight Total Actual Weighed (lbs.) :	555								a few comments on how we prepare and
Percentage Yield of Carcass (Actual Packaged/Actual	62%								use a whole cow for a variety of meals.
Percentage Yield Packed/Live	40%								
Cut	Packages	Weight	%of Total	Primal	Steak	Roast	Specialty	Ground	Comments
Rib Steak	10	23.48	4.23%		23.48				
Neck Soup	5	11.99	2.16%				11.99		Ideal for bone broth
Flanken	5	8.15	1.47%				8.15		Cross cut short ribs for Korean Style ribs
Short Ribs	6	9.37	1.69%				9.37		
BBQ Ribs	4	10.38	1.87%				10.38		Ribs are great for Grilling, or Braising
Cross Ribs	2	5.61	1.01%				5.61		
Arm Roast	3	15.55	2.80%			15.55			
Skirt	2	4.79	0.86%		4.79				
Brisket	2	14.57	2.63%				14.57		Brisket is a great Holiday Meal
Chuckeye Steak	1	1.98	0.36%		1.98				Best steak cut for flavor and tenderness
Chuck Roast	8	29.82	5.37%			29.82			
Ground Beef	290	290.00	52.25%					290.00	Staple for burgers, and pasta dishes
Flank	2	2.90	0.52%		2.90				
Tri Tip	2	8.91	1.61%				8.91		Great as a roast or as grilled tips
Picanha	2	7.12	1.28%		7.12				Our personal favorite steak
Top Sirloin	8	8.79	1.58%		8.79				
Sirloin Tip	2	5.99	1.08%				5.99		
Breakfast Steak	5	2.84	0.51%		2.84				For steak and eggs
Bottom Round	5	7.17	1.29%				7.17		As a steak or salisbury steak, or stroganoff
New York	12	16.19	2.92%		16.19				
Rump Roast	2	8.12	1.46%			8.12			
Ranchera	2	3.94	0.71%		3.94				As a steak, or in our favorite Mexican dish
Flank	1	1.35	0.24%		1.35				Grilled and cut in strips
Tender Flank	1	1.44	0.26%		1.44				
Top Round	4	5.64	1.02%				5.64		As a steak or salisbury steak, or stroganoff
Ossobuco	9	21.92	3.95%				21.92		Braised or as the base and meat for soup
London Broil	4	8.00	1.44%				8.00		Quick on the grill for family meals
Tenderloin Steak	10	6.01	1.08%		6.01				
Stew Meat	13	13.00	2.34%				13.00		
Total		555	100.00%		80.83	53.49	130.70	290.00	



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The largest single product will always be the ground beef. All the trim from the other cuts ends up as ground beef, and all the cuts you do not choose end up as ground beef. This steer yielded 290 lbs. of ground beef or 52% of the total yield.

Here is the summary for the 555 lbs. of wrapped beef we put in the freezer.

Steaks 80.83 lbs. (15% of the total)

Roasts 53.49 lbs. (10% of the total)

Specialty Cuts 130.70 lbs. (24% of the total)

Ground Beef 290 lbs. (52% of the total)

Short ribs are a great simple slow cook or crock-pot meal many overlook, made from a specialty cut many never ask for.





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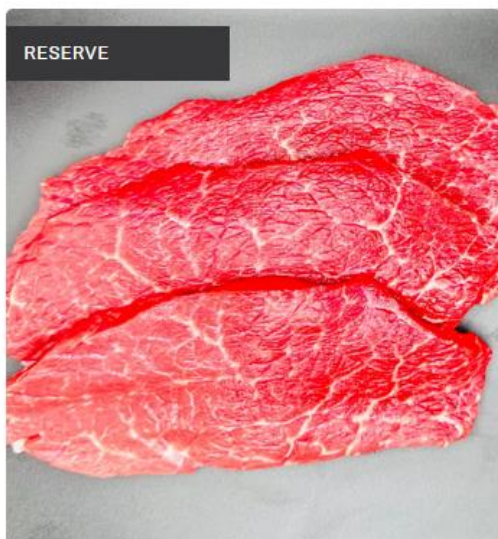
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Everybody thinks of steaks as *Rib Steaks*, *New York Strip*, and *Tenderloins*, but there are many other cuts that make delicious steaks. We chose 12 steak types. Many of the specialty cuts can be prepared as steak as well.

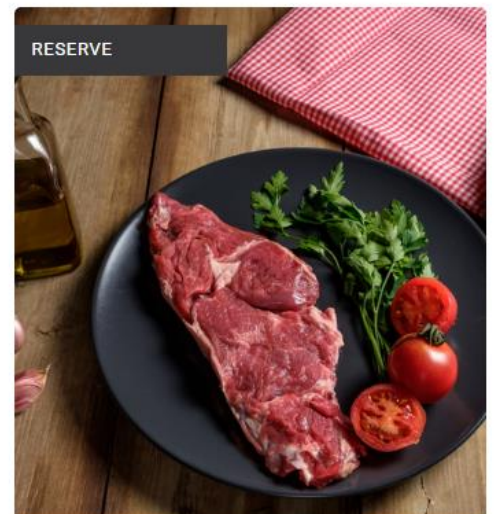
For example, we use top round and bottom round for many things, but two favorites are Salisbury steak and beef stroganoff. Instead of ground beef we use top round or bottom round, seared and slow cooked. We use top round and bottom round cut into smaller pieces seared and slow cooked for stroganoff.

London Broil – isn't actually a specific cut. It is a large lean section taken from the top round, sirloin, or flank. (We cut it from the top round). This large cut is often marinated, the cooked "London Broil" style on a grill or broiler and then sliced for serving. It eats like a steak and is great for a large group.



Beef, Breakfast Steak

Breakfast Steaks and Chuck Cap Steaks are often overlooked. These are examples from our webstore. This is a great place to look for the specialty cuts.



Beef, Delmonico Steak (Chuck Cap Steak)



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Another thing about specialty cuts is the flexibility they provide. One of our favorite cuts is Osso Buco. The fancy sounding cut has a large leg bone with a marrow center and large meat ring around the outside. You can prepare the dish Osso Buco which is a wonderful meal. But you can also use this cut as the base for beef soup or stew. We season and sear this cut, then put it in a large pot and bring it to a long slow boil. This creates a wonderful bone broth base. We remove the bones and let it cool overnight in the refrigerator. We skim off the fat and cut up the remaining meat. The meat and broth are ready for the rest of the soup ingredients.

On our web site at: <https://road39ranch.com/home>

We have begun to add a section detailing ranch recipes. We simply explain how we prepare some of the more uncommon cuts.



Many simple delicious meals come from the less common cuts.





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If you purchase a whole or half cow you have a lot of choices. We encourage all customers to try as many different cuts as possible. We put this information together to try and explain what you get...or what you can get when you order a cow. The choices we made here gave us plenty of ground beef, and a lot of variety.



If you are not quite ready for a whole cow you can sign up at our webstore and purchase beef, pork, and goat by the cut and try those specialty meals.

<https://app.barn2door.com/road39ranchmeats/all>



ROAD 39 RANCH - Mancos, Colorado

We are a 1500 acre Farm, Ranch and USDA Inspected Meat Processor. We grow Hay, Cattle, Apples, Grain, and Goats. We process our own livestock in our on-farm USDA inspected facility. We process livestock for other local ranchers.