



What should you expect to pay for your beef?



Our steers average a final live weight of +/- 1,400 lbs. Steers average 55-60% of that live weight to hanging weight. This means you can expect an average of +/- 770-840 lb.

hanging weight for our steers.

You can expect an average of +/- 550 lbs. of meat and trim from that steer. There will be an average of +/- 210 lbs. of fat, bone and loss.



1/4 beef

On average, these will have +/- 190-210 lbs. of hanging weight.
Estimate this to cost in the range of \$760-\$840.

1/2 beef

On average, these will have +/- 380-420 lbs. of hanging weight.
Estimate this to cost in the range of \$1520-\$1680.

Whole beef

On average, these will have +/- 770-840 lbs. of hanging weight.
Estimate this to cost in the range of \$3080-\$3360



Processing Costs

You will also pay for processing costs to the Country Meat Cutters, LLC. This is typically around +/- \$200 per quarter of beef. This would depend on the final weight and cut requests.

****These weights and costs are estimates. Weight will vary due to the finished weight of cattle, cutting instructions and grading.****