

Estimated Prices by Hanging Weights



With an average market weight (live or on hoof) of +/- 1,200lbs. and the average yield of 55-60%, the typical steer will produce a 620-650 lb. carcass (hanging weight).

The hanging weight will yield approximately 450 lb. of red meat and trim (take-home meat, which includes the average weight of 27 lb. of variety meat: liver, heart, tongue, etc.), and 146 lb. of fat, bone and loss.

¼ BEEF	½ BEEF	WHOLE BEEF
<p>On average a ¼ steer will yield +/- 175-200 pound hanging weight (HW).</p> <p>The price per pound is \$4.75</p> <p>For 180 lbs. H.W. -- \$855.00 For 200 lbs. H. W. -- \$950.00</p> <p>These are estimates. Weights will vary due to the finished weight of cattle, cutting instructions, and grading.</p>	<p>On average a ½ steer will yield +/- 330-380 pound hanging weight (HW).</p> <p>The price per pound is \$4.75</p> <p>For 330 lbs. on H.W.-- \$1567.50 For 360 lbs. of beef -- \$1710.00</p> <p>These are estimates. Weights will vary due to the finished weight of cattle, cutting instructions, and grading.</p>	<p>On average a steer will yield +/- 600-650 pound hanging weight (HW) .</p> <p>The price per pound is \$4.75</p> <p>For 600 lbs H.W. -- \$2,850.00 For 650 lbs. H.W. -- \$3,087.50</p> <p>These are estimates. Weights will vary due to the finished weight of cattle, cutting instructions, and grading.</p>
PROCESSING COSTS		
<p>You can also plan to spend about \$150+/- per quarter of beef for processing. For example, a ½ steer would be about \$300 in processing depending on your cut requests. The more deboning that is required might cause your processing costs to increase.</p>		

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