

What do we get? Comparison Chart



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ALL AMOUNTS ARE LISTED IN POUNDS

INDIVIDUAL CUT	QUARTER/SPLIT HALF	HALF	WHOLE
Chuck/Arm Roasts	10-12	20-24	40-48
Rolled Rump Roasts	3	5-6	10-12
Sirloin Tip Roast	3	5-6	10-12
Round Steak or Stew Meat	3-4	6-8	10-12
Ribeye Steak	2.5-3.5	5-7	10
NY Strip Steak	2.5	5	10
Tenderloin Filets	2	4	8
Flank Steak	1.5	3	6
Skirt Steak	2	4	8
Brisket	2	4	8
Tri-Tip Steak	1	2	4
Short Ribs	2	4	8
Soup Bones with Meat	4-5	6-8*	12-18*
Ground Beef	40*	80*	160*
TOTAL AMOUNT OF BEEF			
FREEZER SPACE REQUIRED	5-7 cubic feet	8-10 cubic feet	16-20 cubic feet

**To increase the amount you can utilize the chuck roasts to be made into more stew meat or ground beef.*