

Estimated Prices by Hanging Weights

BOOTH
Family Farm
LLC

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.

$\frac{1}{4}$ BEEF	$\frac{1}{2}$ BEEF	WHOLE BEEF
On average a $\frac{1}{4}$ steer will yield +/- 175-200 pound hanging weight (HW). The price per pound is \$5.50 For 180 lbs. H.W. -- \$990.00 For 200 lbs. H. W. -- \$1,100.00 These are estimates. Weights will vary due to the finished weight of cattle, cutting instructions, and grading.	On average a $\frac{1}{2}$ steer will yield +/- 330-380 pound hanging weight (HW). The price per pound is \$5.50 For 330 lbs. on H.W.-- \$1815.00 For 360 lbs. of beef -- \$1980.00 These are estimates. Weights will vary due to the finished weight of cattle, cutting instructions, and grading.	On average a steer will yield +/- 600-650 pound hanging weight (HW) . The price per pound is \$5.50 For 600 lbs H.W. -- \$3,300.00 For 650 lbs. H.W. -- \$3,575.00 These are estimates. Weights will vary due to the finished weight of cattle, cutting instructions, and grading.
PROCESSING COSTS		
You can also plan to spend about \$150+/- per quarter of beef for processing. For example, a $\frac{1}{2}$ steer would be about \$300+/- in processing depending on your cut requests. The more deboning and cuts that are put into ground beef might cause your processing costs to increase.		
Processing costs are .76/pound for halves and wholes and .81/pound for quarters		

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