

## Windermere Farms Whole, Half, and Quarter Beef Information

Purchasing a Whole, Half, or Quarter Beef can be a big commitment. This information sheet is designed to help you decide whether or not this option is right for you. There are many benefits to buying beef in this manner: First and foremost is cost. We are able to offer wholesale prices on beef sold in this manner.

### Cost

Our current cost breakdown is as follows:

- \$6 per pound of hanging weight.
  - Average size of a ½ beef would range from 300-325 pounds HANGING CARCASS WEIGHT. Loss from bones, fat, etc. is approximately 30% of carcass weight. Take home weight would be approximately 210-227 pounds. These numbers vary depending on size of the animal.
- \$.85 per pound for processing. (Cutting, wrapping, labeling, and freezing.)
- \$17.50 per quarter slaughter fee.

Below is a sample invoice from the sale of a quarter.

| DESCRIPTION                          | POUNDS | RATE   | AMOUNT            |
|--------------------------------------|--------|--------|-------------------|
| One Quarter custom fed angus beef    | 211.25 | \$6.00 | \$ 1,267.50       |
| Processing (cut, wrapped, frozen)    | 211.25 | .85    | \$179.56          |
| Slaughter Fee ( \$70.00) one quarter |        |        | \$ 17.50          |
| <b>TOTAL</b>                         |        |        | <b>\$1,464.56</b> |

### Customization

Another benefit to buying beef in this way is the ability to customize how you would like your meat butchered. You will find info on cuts and customization at the end of this document.

### Availability

Our normal schedule has beef available once a year just before Christmas. We will gladly accept reservations for quarters, halves, or whole steers for this time period. All reservations must be accompanied by a \$500 deposit. Exact dates of pickup will depend on our processors schedule.

Occasionally we will have other animals available outside of this time frame but will be dependent on our processors schedule, animal availability, and quantity desired.

### **Freezer Space**

Another consideration when purchasing a whole, half or quarter of beef is the amount of cold storage space needed. Below are approximations of sizing requirements.

The rule of thumb is one cubic foot of freezer space for every 35 – 40 pounds of packaged meat. A quarter of beef will easily fit into a 5 -7 cubic foot chest freezer.

- A half beef needs about 8 cubic feet.
- You should plan for at least 16-17 cu.ft. freezer space for a whole beef.
- This will also vary a little bit with the freezer design.
- Needed freezer space varies with the choice of cuts and packaged weights also.

Thank you for your interest and please let us know if you have any other questions or would like to reserve your beef.

Thanks,  
Windermere Farms

### **Cutting Options**

--STEAKS--

STANDARD RECOMMENDED THICKNESS IS A 3/4" CUT ON STEAKS WITH A MINIMUM OF 2/PK

\*THE BELOW RECOMMENDATIONS ARE BASED OFF OF 1/2 BEEF\*

Chuck-This cut of meat is flavorful, but tougher cut for steaks. Most prefer to save the Chuck as they make excellent roasts.

Approximately 14 steaks per side of Beef if no roasts are made.

Allow one steak per adult.

Rib-Eye-This boneless steak is rich and tender with generous marbling throughout.

Approximately 12 steaks per side of Beef.

Allow one steak per adult.

T-Bone | New York Strip (This cut has two options to choose from)-

T-Bones, or New York Strips (Both cannot be requested). This well-marbled cut consists of two lean, tender steaks- the strip and the tenderloin which is connected by a telltale T-Shaped bone.

The New York strip is known for it's marbling and rich flavor. The strip is separated from the bone and the tenderloin is removed to create a boneless strip steak.

Approximately 14 steaks per side of Beef.

Allow one steak per adult.

Tenderloin- The most tender and elegant cut of Beef. The tenderloin is known for it's lean and succulent flavor.

Approximately 4-6 steaks per side of Beef on T-Bone cuts.

Approximately 10-12 steaks per side of Beef on New York cuts.

Sirloin-This family-sized steak offers full, lean and delicious flavor. It is moderately tender with little fat. The Sirloin tapers from a large cut into smaller cuts.

Approximately 6-8 steaks per side of Beef.

Allow 1 steak per two adults on the largest cut, 1 steak per adult on smaller.

Round-This family-sized cut is rich in flavor economical and moderately tender. We encourage the round to be cut in 1/2 and offer the option to be left plain, or to have us mechanically tenderize to create optimal tenderness.

Approximately 14-16 steaks per side of Beef.

Allow 1 steak per two adults.

Flank (optional, can be ground)-This steak is lean and flavorful and is an ideal choice to marinate. We offer the option to leave plain, or to have us mechanically tenderize to create optimal tenderness.

One Flank per side of Beef.

Allow 1 steak per two+ adults.

Skirt (optional, can be ground)- This steak boasts deep, rich, beefy flavor with rich marbling. This steak is tender and is best when marinated before grilling.

Two steaks per side of Beef.

Allow 1 steak per two+ adults.

#### -ROASTS-

STANDARD RECOMMENDED WEIGHT IS A 3# CUT ON ALL ROASTS

\*THE BELOW RECOMMENDATIONS ARE BASED OFF OF 1/2 BEEF\*

Brisket (optional, can be ground)-This roast is a flavorful cut that becomes tender when cooked slowly at low temperatures. This roast can be left whole or cut in half.

One Brisket per side of Beef.

Chuck-This roast is considered the classic pot roast, becoming moist and tender when braised and full of rich, beef flavor.

Approximately 4-5 BONELESS roasts per side of Beef.

Arm-This roast is robust in beef flavor, moist and extremely tender when braised for pot roast.

Approximately 2-3 roasts per side of Beef.

Rib Roast | Prime Rib (If requested, will eliminate most or all of the Rib-Eye steaks)-This roast boasts the most rich flavor, juicy tenderness and majestic appearance. The grand champion of beef roasts and is fine-grained with generous marbling throughout.

\*Approximate amounts will vary depending on size requested\*

Rump (optional, can be ground)- This roast is lean and economical, this cut is best enjoyed braised.

Approximately 2 roasts per side of Beef.

Sirloin Tip-This roast is lean, tender and economical, this roast's small size is perfect for an easy family dinner.

Approximately 2 roasts per side of Beef.

Heel of Round (optional, can be ground)-This roast is lean and economical, this cut is best enjoyed braised.

One roast per side of Beef.

Tri-Tip (optional, can be ground)-This versatile roast is juicy, tender, and offers rich beef flavor. Easily recognized by its triangular shape, this West Coast favorite is gaining broader popularity and is delicious when marinated and grilled.

One roast per side of Beef.

#### -OTHER ITEMS-

Stew Meat-Lean, savory cubes of meat vacuum packed in 1 pound packages.

6 Packages per side of Beef.

Short Ribs-This rich, flavorful cut is generally slow cooked to maximize tenderness.

Approximately 3-4 packages of 1-1 1/2 Pound packages per side of Beef.

Soup Bones-This meaty cut of the shank bone is classically used in soups and stews. Rich, and full of flavor for such an economical cut of meat.

Approximately 4 packages of 1- 1 1/2 pound packages per side of Beef.

Ground Beef-Versatile, flavorful and economical. Shape into burger patties, meatballs or meatloaf.

Available in 1, 1 1/2, or 2 pound packages.

Approximate amounts vary depending on size of Beef.

Ground Beef Patties-Flavorful, fun, and versatile. We offer 1/3 pound and 1/4 pound patties to be made for an additional cost of \$.50 per pound with a minimum order of 5 pounds.

1/3 Pound patties come 3/package.

1/4 Pound patties come 4/package.

Offal-Beef Heart and Liver have been one of the longest most economically used cuts rich in flavor and packed with minerals and protein.

One heart per Beef.

One Liver per Beef.