

All weights are approximate. It all depends on the size of the animal!

Based on a family of 4, each member eats 1 lb./week

We will take care of all butcher fees (transport, cutting, and wrapping), so your total won't be far from this. We'll let you know once we hear from the butcher!

Yum. That is all.

	1/4	1/2	Whole
<b>Estimated hanging weight</b>	175 lb.	350 lb.	700 lb.
<b>How long will it last?</b>	6 months	1 year	1 year - 2 years
<b>Can I store it in my kitchen freezer?</b>	Probably not. You should allow 5 ft <sup>3</sup> of space dedicated solely to the beef. If there's anything else in there, you probably won't have room.	No, the kitchen freezer won't work. 8 ft <sup>3</sup> of dedicated space for this one... and if you store anything else in that freezer, you may want to downgrade on beef size or upgrade on freezer size.	Nope! Don't even try it. You'll need 16 ft <sup>3</sup> of dedicated space. If it won't be the only thing in there, think about downgrading on beef size or upgrading on freezer size.
<b>Total Estimated Cost</b>	\$780	\$1519	\$2963
<b>Ground Beef</b>	36 lb.	72 lb.	144 lb.
<b>Ground Chuck</b>	6 lb.	12 lb.	24 lb.
<b>Ground Sirloin</b>	7 lb.	14 lb.	28 lb.
<b>NY Strip Steak</b>	2.5 lb.	5 lb.	10 lb.
<b>Sirloin Steak</b>	2.5 lb.	4.5 lb.	9 lb.
<b>Rump Roast</b>	3 lb.	6 lb.	12 lb.
<b>Sirloin Tip Roast</b>	3.5 lb.	7 lb.	14 lb.
<b>Flat Iron Steak</b>	2 lb.	4 lb.	8 lb.
<b>Filet</b>	1.25 lb.	2.5 lb.	5 lb.
<b>Stew Meat</b>	3 lb.	4.5 lb.	9 lb.
<b>Short Ribs</b>	5.5 lb.	11 lb.	22 lb.
<b>Brisket</b>	3 lb.	6 lb.	12 lb.
<b>Ribeye Steak</b>	4.5 lb.	9 lb.	18 lb.
<b>Kabob Meat</b>	2 lb.	4 lb.	8 lb.
<b>Chuck Roast</b>	5 lb.	10 lb.	20 lb.
<b>Marrow Bones</b>	3 lb.	6 lb.	12 lb.
<b>Shanks</b>	2.25 lb.	4.5 lb.	9 lb.
<b>Hanger Steak</b>		1 lb.	2 lb.
<b>Flank Steak</b>		1 lb.	2 lb.
<b>Skirt Steak</b>		1 lb.	2 lb.