Side/Quarter Beef Information

Thinking about ordering a side or quarter of beef from Bucky’s Butchery? Here’s some helpful information you should know before placing your order:

Our beef sides will typically weigh about 400 lb hanging weight. We currently charge $2.85/lb* hanging weight which includes the meat and cut/wrap/freeze. You can expect to take home about 65% of the hanging weight from a side depending on how you have things cut (bone-in vs. boneless). Typical cuts from our beef are listed below (*Note* these are estimates as every animal yields differently). Any unwanted cuts can be included in trimmings (increases ground beef yield).

If you get 1” thick steaks and ~3lb roasts expect:

### Side of Beef

- 5-7 Chuck Roasts
- 2 Arm Roasts
- 13-15 Rib (Ribeye) Steaks
- 1 brisket
- 2-3 packages Short ribs
- 6-8 T-bone Steaks
- 4-6 Porterhouse Steaks
- 4-6 Sirloin Steaks
- 1 Skirt steak
- 1 Flank steak
- 1 Tri-tip roast (only one per side of beef)
- 2 (Rolled) Rump Roasts
- 2-3 Sirloin Tip Roasts
- 8-10 Round Steaks (or 4-6 Round Roasts)
- 6 lbs Stew meat (any more would come out of Trimings)
- ~120 lbs of Trimings (hamburger meat)
- Option for heart/tongue/liver/oxtail

Average total take home weight = ~260 lbs
Average total cost = $1140.00
Average take home cost/lb = $4.38/lb

### Quarter of Beef

- 3-4 Chuck Roasts
- 1 Arm Roasts
- 6-7 Rib (Ribeye) Steaks
- ½ brisket
- 1-2 packages Short ribs
- 4-6 T-bone Steaks
- 2-4 Porterhouse Steaks
- 2-4 Sirloin Steaks
- 1 Skirt steak or Flank steak
- 1 Tri-tip roast (only one per side of beef)
- 1-2 (Rolled) Rump Roasts
- 1-2 Sirloin Tip Roasts
- 4-5 Round Steaks (or 2-4 Round Roasts)
- 3 lbs Stew meat (any more would come out of Trimings)
- ~60 lbs of Trimings (hamburger meat)
- Option for heart/tongue/liver/oxtail

Total take home weight = ~130 lbs
Average total cost = $570.00
Average take home cost/lb = $4.38/lb

*Prices are subject to change