

## **A Beginner's Guide to Ordering Beef in Bulk**

Thinking about buying a beef share but don't know where to start? The guide below explains what you're getting yourself into when you order a whole, half, or quarter beef share. For an explanation of live weight, hanging weight and boxed weight, check out the [Know Your Weights](#) section below.

### **Whole Beef Share**

Whether you have a large family or go in together with a couple other families, a whole beef is not only the best value, it provides you with the most versatility for your menu planning and is fully customizable. For an average size beef, approximately 1,100 lbs live weight, you'll get about 395 pounds boxed weight (660 pounds hanging weight). Meat will fill 7 standard apple boxes requiring about 13-14 cubic feet of freezer space. A standard cut includes approximately 60 lbs chuck (roast and/or steak), 25 lbs rib steak/prime rib, 10 lbs rump roast, 30 lbs round (roast and/or steaks), 16 lbs sirloin tip (roast and/or steaks), 16 lbs top sirloin (roast and/or steaks), 6 lbs tenderloin (roast and/or steak), 28 lbs steak (T-Bone and/or NY Strip), 6 lbs flank/skirt Steak, 6 lbs brisket, 8 lbs fajita strips, 8 lbs stew meat, 8 lbs boneless stew meat, 12 lbs short ribs 8 lbs soup bones, 112 lbs ground and soup bones (knuckle, marrow).

### **Half Beef Share**

Another excellent option for stocking your freezer or sharing with friends and family, a half beef share typically weighs around 198 pounds boxed weight (330 pounds hanging weight). Meat will fill 4 standard apple boxes and requires 6-7 cubic feet of freezer space. Half orders are also customizable. A standard cut includes approximately 30 lbs chuck (roast and/or steaks), 12 lbs rib steak and/or prime rib, 5 lbs rump roast, 15 lbs round (roast and/or steaks), 8 lbs sirloin tip (roast and/or steaks), 8 lbs top sirloin (roast and/or steaks), 3 lbs tenderloin (roast and/or steaks), 14 lbs steaks (T-Bone and/or NY Strip), 3 lbs flank/skirt Steak, 3 lbs brisket, 4 lbs soup bones, 4 lbs fajita steak strips, 4 lbs boneless stew meat, 6 lbs short ribs, 56 lbs ground beef and soup bones (knuckle, marrow).

### **Quarter Beef Share**

A quarter beef share will keep a family of two eating beef for most of the year. The average boxed weight is 100 pounds (165 pounds hanging weight). Typically requiring about 3.5 cubic feet of freezer space, it's about the size of two standard cardboard apple boxes. (Standard cut only; no custom cutting.) Standard cuts for quarter beef shares include approximately 17 lbs chuck roast, 7 lbs rib steak, 3 lbs rump roast, 8 lbs round steak, 4 lbs sirloin tip steak, 4 lbs top sirloin steak, 1 lb tenderloin steak, 8 lbs T-bone steak, 1 lb brisket, 2 lbs soup bones, 2 lbs stir fry/fajita steak, 2 lbs boneless stew meat, 3 lbs short ribs and 30 lbs ground beef.

## **Know Your Weights: Live Weight vs. Hanging Weight vs. Boxed Weight**

Before participating in your first beef share, it's important to understand the different weight measures and how they affect the overall cost of your order. First time buyers who don't already understand the weight measures often find themselves surprised that the weight of the meat they bring home (boxed weight) is different than the weight of the animal before butchering (live weight) and during dry-aging (hanging weight). We recommend you familiarize yourself with the following info and be sure to ask any questions you have before purchasing to avoid any confusion. Here is a breakdown.

**Live Weight:** Walking around weight of the live animal.

**Hanging Weight:** Also known as Hot Carcass Weight, this is the weight of the butchered animal as it hangs in the locker to dry age. This weight does not include the head, hide, hooves, blood and innards, which have been removed.

**Boxed Weight:** This is the net weight of the meat you will receive that is packaged and ready for your freezer. The reduced weight here is attributed to the cutting and trimming of fat, connective tissue, bone, etc., as well as moisture lost during the dry aging process. This weight varies dependent upon the cuts of meat included and any additional package options, e.g. bones, fat and offal.