

Mountain Beef PRICING INFO FOR 2016

Animals are sold “on the hoof,” or as live animals. This means the buyer purchases a live cow, either a two-year old steer or heifer that is raised exclusively on native bunchgrass rangeland. On a typical year it is fed no hay. Usually in the fall of the year, the animals are humanely killed and slaughtered by a professional mobile slaughter service. I’ve watched this process numerous times and conclude that the animals go down quick and painless. They are then transported immediately to a local custom butcher to hang, cool and age for approximately 14 days before processing.

An 800-pound live animal will hang at 50 to 60% of live weight. The fresh carcass (no head, legs and guts) hanging weight is around 420 pounds (some sell based on cold weight; we sell at fresh hanging weight).

Yield after processing is approximately 70% of hanging weight. Consequently, the cut and wrapped meat will weigh approximately 295 pounds. The example below comes from actual numbers from an individual steer butchered in October 2015.

Beef Pricing Example: what a whole animal might weigh and cost:

- **In 2016, the price per pound hanging weight is \$5.45 (for a whole steer).** This adds up to \$2289 for 420 lbs hanging weight. Note: price for a half steer is \$5.70 and a quarter is \$6.00.
- You will receive appx 295 lbs finished product, for an average of \$7.75 per pound (e.g. \$2289/295 lbs.)
- Our \$7.75 per pound average includes all cuts of beef.

Check out organic grass fed beef in the grocery stores and compare prices of different cuts, e.g. chuck roast, steaks, hamburger, etc. Typical prices for organic grass-fed range from \$7 to \$39 per pound. Our \$7.75 per pound average includes all cuts of beef.

A deposit is required to purchase your animal. For a whole animal the deposit is \$600, a half is \$300 and a quarter is \$150. Upon delivery the balance will be due. The balance will consist of the managing cost, butchering, slaughtering and delivery, all based on hanging weight at processing time. See the example above for a whole beef.

MOUNTAIN BEEF QUARTER CUT OPTIONS for the butcher:

A ~ FULL-CUT:

1. all roasts ~ chuck, rump, sirloin tip
2. all steaks ~ t-bone, rib steak, top sirloin, round steaks (cubed or plain)
3. short ribs
4. stew meat
5. ground beef (about 40% of your order will be burger)

B ~ BEST ROASTS, ALL STEAKS AND BURGER:

1. best roasts ~ sirloin tip, rump (both boneless)
2. all steaks ~ t-bone, rib steak, top sirloin, round steaks (cubed or plain)
3. stew meat (optional)
4. ground beef (about 50% of your order will be burger)

C ~ ALL STEAKS AND BURGER:

1. all steaks ~ t-bone, rib steak, top sirloin, round steaks (cubed or plain)
2. ground beef (about 60 – 65% of your order will be burger as all the roasts, stew meat, and rib meat will be ground into burger)

D ~ BEST STEAKS AND BURGER:

1. best steaks only ~ t-bone, rib steak, top sirloin
2. ground beef (about 75 – 80% of your order will be burger as all the roasts, stew meat, rib meat, and many of the steaks will be ground into the burger)

OTHER CHOICES: Please tell us the number of steaks per package, and your preferred burger package size in pounds (1#, 1½ #, or 2#).