

Beef Processing/Cost Information

Figuring out the total cost of a beef can be confusing. I am going to give you some information and examples. If it is still confusing, then please let me know, and I'll be happy to explain more. First, your beef will be brought to SunnySide Meats in Durango and will be USDA inspected. You can purchase a half or whole beef from me, however, you can also include others to share in the cost. You will just need to have one contact person who will pay SunnySide Meats and me.

My cost is \$3 per pound hanging weight (sometimes called carcass weight). This is the weight of the beef minus the head, hooves, hide, organs, etc. (about 60% of the live weight). I will need a nonrefundable deposit of \$250 for a half or \$500 for a whole to reserve your beef. The rest is due after SunnySide weighs your beef on delivery day. The steers will weigh about 900-1000 pounds live weight.

Here is an example. If your whole beef has a live weight of 1,000 pounds, then the hanging weight will be about 600 pounds. Your total cost to me is then 600 lbs. x \$3 = \$1800. Next, you will pay SunnySide Meats for processing. They have an \$100 harvest fee and you can choose your cuts for \$1.30/pound. Therefore, a whole beef would be 600 lb x 1.30 = \$780 + \$100 = \$880 to SunnySide. The total cost will be 1800 + 880 = \$2680 (½ beef = \$1340).

The final cut/packaged weight of your beef will be less than the hanging weight because SunnySide has trimmed the fat and deboned some of the meat. The final weight will depend on whether you want bone-in or boneless, 10% fat or 20% fat and how long you age it (2 weeks normally). On average, a 1000-pound steer will be about 390 pounds of take home meat (about 65% of hanging weight). This will be about \$6.87 per pound (\$2680/390 lbs). Remember, this is an average for ALL of your meat including hamburger, steak, brisket, and ribs. A T-bone steak for \$6.87/pound is a great deal!

Furthermore, my steers are 100% grass-fed from start to finish. My beef is high in healthy omega-3s, vitamins and minerals because their diet is highly nutritious grass. Most meat, in grocery stores, comes from cattle that receive antibiotics, hormones and are rapidly fattened with a diet of grains and meat/bone meal (gross!). This isn't healthy for the cow or you, so the choice is easy! Call, text, or email me with any questions and I look forward to talking with you. Please contact me through my website, email me at bluejaybar7t@gmail.com or text/call (970-769-4004). Thank you!

KINDNESS MATTERS!