

*If you were to buy all the packaged cuts separately from the farm or retail store, you would be paying significantly more.*

## ***MCR Sides of Beef FAQ***

When purchasing a side of beef there are three different weights that are used to determine the cost of beef. They are the **Live** weight, **Hanging** weight (HCW) and the **Take-Home** weight (dressed weight). At Mill Creek Ranch we use the hanging weight to price our beef.

### ***Hanging Weight***

The weight of the animal **after** slaughter, and **after** removal of hide, intestines, organs, blood, hooves and head. In comparison to the **live** weight, it is about **60%** for beef, per pound cost is based on this weight. This weight is also used to determine cut/wrap cost from the butcher.

### ***MCR Beef Estimated Cost***

***1/4 Beef*** Deposit \$100 and \$50 premium for splitting and packing, Quarters weight will range from 100lbs to 140lbs of packaged meat.

***1/2 Beef*** Deposit \$200. Estimated packaged weight on a 1200lb live animal is 235lbs

***Whole Beef*** Deposit \$250. Estimated packaged with on a 1200lb live animal is 470lbs.

***Cost*** Our current price per pound is **\$6.85/lb.** HCW. (Price DOES NOT include processing. Customers pay for processing at pick up. Pricing is subject to change.

Payment in full is expected at time of order for boxed orders.

***Discount*** Military, Fireman and Police receive \$100 discount. Returning customers receive a loyalty discount of \$100 for 1/2 and whole beef.

### ***25 lb MCR-Mill Creek Ranch beef box - \$295***

#### ***Breakdown of what you receive:***

- 2 Ribeye Steaks
- 2 New York Strip Steaks
- 1 Sirloin Steak
- 1-2 Steaks – Butcher's Choice
- 1-2 lbs. of Cube Steaks (1 lb. pack)

- 2 Roasts (2 - 2.5 lbs. each)
- 9-11 lbs. packs of Ground Beef (1 lb. pack) Free Delivery

## **20 lb. GROUND BEEF BOX \$220**

Payments can be made cash, check or Venmo, at this time we are not expecting credit or debit transactions at this time. If paying with a check payment in full is expected when hang weight is provided.

### *Calculating yields*

To calculate what the carcass weight would likely be, take the live weight, and multiply by the percentage in the first column. Then take this number and multiply by the percentage in the final column to estimate your take home yield.

<b>Animal</b>	<b>% yield from live weight to dressed weight</b>	<b>% yield from dressed weight to packaged weight</b>
Beef	61%	67%

The beef figures were taken from the Iowa State University Extension office's "*Whole Animal Buying Guide*".

### *Example:*

You have a 1200-pound cow. You ask for a nice variety of boneless and bone-in cuts and ask for 85/15 ground beef. Your yield may reasonably be:

$$1200 \times .61 = 732 \text{ lb. dressed weight (HCW)}$$

$$732 \times .67 = 490 \text{ lb. packaged weight (take home)}$$

As you can see, the take home weight is less than half of the original weight of the animal. Ground beef could easily make up around 50% of that weight.