

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 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 to J & K Meats. Pricing is subject to change.

Payment in full is expected at the 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.

Cash Payment is preferred.

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.

Animal	% yield from live weight to dressed weight	% yield from dressed weight to packaged weight
Beef	61%	67%

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:

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

$732 \times .67 = 490$ 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.