



# YANKEE'S GUIDE TO BUYING HALF A BEEF



## TERMINOLOGY TO KNOW

*live weight*: this is the weight of the animal when they're dropped off at the butcher. The larger the animal, the more meat they will yield.

*hanging weight*: this is the carcass weight of the animal, this is how we calculate your bill + it eliminates you paying for the weight of their hide, internal organs, etc.

*cut weight*: this is the amount of grocery store cuts that you're going to go home with

*live weight 1400#*

*hanging weight 800#*

*cut weight 500#*

## KNOW YOUR APPROX. COSTS

part A] meat cost; this is the hanging weight X price per lb  
part B] butcher cost; is the hanging weight X cut fee per lb

## CALCULATING THE BILL

**A] meat cost:** 400# hanging weight X \$3.95/lb = \$1580 meat cost

**B] butcher cost:** 400# hanging weight x \$.90/lb = \$360 butcher fees

TOTAL COST: \$1940 for approx. 250# of meat;

**= to paying \$7.76 per lb at the grocery store!**

The unique benefit of this pricing, is that this is the cost of your ground beef, roasts, burgers and STEAKS!!!

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