



Homestead Natural Meats

741 W. 5th Street

Delta, Co 81416

(970)874-1145

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homesteadmeats.com

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A side of beef (½ beef) is sold by the hanging weight. Hanging weight is the weight of the side before it is trimmed and cut. The approximate hanging weight of a side is 390Lbs. The cost is \$3.85/Lb. Therefore, the approximate cost of a side of beef is \$1501.50. On a 390Lb side you will take home approximately 242 Lbs of actual meat. A side of beef is cut to your specifications.

4 to 6 @ 4Lb Chuck Roasts

3 or 4 @ 3lb Arm Roasts

4 @ 2.5 lb packages of Short Ribs

4 @ 1.5 lb packages of Shank Soup Bones

About 15 lbs of Rib section that can be cut as Rib Steaks (Bone In), Ribeyes (Boneless) or Prime Rib Roasts.

About 25 lbs of Loin Section that can be cut as Sirloin Steaks AND T-Bone (Bone In), or New York and Tenderloin Steaks (Boneless).

10 lbs of Rounds which can be cut as steaks and tenderized for Cube Steaks

2 or 3 @ 4lb Rump Roasts

10 lbs of Sirloin Tip that can be cut as Roasts or Steaks

6 lbs of Stew Meat

Approximately 80 lbs Ground Beef

For a quarter of beef we split the half so you get the same variety of cuts, but only half as many as described above.

Please Call (970)874-1145 to place your order. We will take your cutting instructions over the phone, or you can come in and place your order in our store. If faxing your order fax it to (970)874-1147. Please include a phone number where you can be reached during the day to confirm your order.

THANK YOU!

We look forward to hearing from you.