

A & G FAMILY MEATS



LOCALLY RAISED
GRASS-FED, ALL NATURAL
BEEF AND LAMB

Beef Pricing and Details

We sell our freezer beef two ways.

USDA inspected at USA Beef in Roswell, NM

The customer pays \$4 a pound for the hanging weight plus the cost of aging if desired is \$2 per day aged. With this option we take care of all the details for you. We pay the processing and we provide the butcher with your cutting instructions. We will provide you with a form so you can customize your cutting instructions.

Portales meat Processing in Portales, NM

The customer pays \$2.50 a pound for the hanging weight, a \$65 kill fee, plus \$0.78 a pound processing fee on the packaged meat. With this option we deliver the live animal to the processing facility. You pay the kill fee and processing fee and provide the butcher with your cutting instructions

We raise a limited amount of calves per year and therefore require a deposit of \$300 for a whole & \$150 for a half beef on all orders. The deposit will be applied to your total order cost. The deposit secures your beef and is nonrefundable unless we can sell your order to another customer prior to picking it up from the processor.

Remember the hanging weight, the "Sold hanging weight is subject to cutting loss".

The number one question we receive is how much beef will I get?

The numbers presented below are just generalizations and are presented to you to give you a basic idea. There are so many variables that affect the final take home weights.

Our average beef weighs about 1,000 +/- 100 pounds and has a hanging weight of about 605 (+/- 125) pounds. In general the freezer beef's hanging weight usually represents about 57 (+/- 3) percent of the live weight (dressing percentage). The dressing percentage is affected by a number of factors such as the quality of finish, the amount of muscling, deboning, etc.

Beef sides are nearly equal in weight and they each represent approximately 50% of the hanging weight. During the dry-aging process (carcasses hanging in the cooler before cutting and packaging), the carcass will shrink a little from the original handling weight. Trimming losses can be expected as the carcasses are broken down into specific cuts and ground beef. Specific cutting instructions (boneless vs. bone-in; 90 vs. 80% lean ground beef; roasts vs. ground beef; etc.) will affect both the amount of beef and types of cuts you get.

In general terms the beef carcass is 25% bone and trims loss, 25% steaks, 25% roasts, and 25% ground beef. These generalities depend on the type of cattle, as well as cutting and trimming procedures. When fat and bone are removed, the weight of take-home product decreases.

The packaged beef take home weight is approximately 40-45 percent of the animal's live weight, or 75-80 percent of the hanging weight.

Below is a chart that gives a quick reference on how much the hanging weight and take-home weights might be for different live weights.

Live Weight lb.	900	1000	1100	1200	1300
Hanging Weight lb. Whole beef	513	570	627	684	741
Take Home Weight lb. Whole beef	378	420	462	504	546
Hanging Weight lb. 1/2 beef	256.5	285	313.5	342	370.5
Take Home Weight lb. 1/2 beef	189	210	231	252	273

Remember this chart is only an approximation and will vary.

Please contact us by phone 575-207-5515 or 505-401-5185 about availability, or if you want to be placed on our waiting list. Once your order is confirmed we can email you packaging instructions.