

Animal Portions from **Lowland Farm**

Cow Portions: Available in July through September (approximately)

To purchase the meat from a whole or half cow, you buy the animal directly from us. We deliver it to the processor and pick up the finished/frozen meat for you to pick up at Lowland Farm. You determine how you want it butchered, following a "cut sheet" that we provide.

You, of course, get marrow bones, liver, heart, tail, tongue, kidney, and shanks, in addition to the "normal" cuts.

We charge **\$5.00 per pound** of hanging weight for a whole beef and **\$5.25 per pound** for a half. This is the weight of the sides after slaughter/skinning but before the dry aging process and butchering. A typical steer's hanging weight might be 625lbs and a heifer 525-575lb, although there is considerable variation. Note: An animal with a 600lb. hanging weight will yield 400 - 425lbs. of packaged meat to take home. In addition to the per-pound cost of the meat, our processor charges \$40 (slaughter fee per animal) plus \$0.55/lb. of hanging weight for USDA vacuum wrapped packaging. So, for a 600lb., USDA packed animal, you're talking about \$3100.

Meat from a typical half beef (from a 1000 - 1200 lb. live animal) consists of approximately:

- 14 T-bone steaks (3/4" thick)
- 14 rib steaks (3/4" thick)
- 8 sirloin steaks (3/4")
- 8 round steaks (3/4")
- 2 sirloin tip roasts (3 lbs)
- 6 chuck roasts (4 lbs)
- 4 arm roasts (3 lbs)
- 2 rump roasts (4 lbs.)
- 8 packages of stew beef (1lb.)
- 4 packages of short ribs (1.5 lbs)
- 4 packages of soup bones (1.5 lbs)
- 80-100 pounds ground beef
- (Variety meats, if desired, such as heart, liver, tongue, and oxtail)

Hog Portions: Available year round on a periodic basis

The cost of buying a half/whole hog is **\$5.00 / \$4.75** per pound of hanging weight (the carcass after slaughter and evisceration). If you are willing and/or able to butcher the hog yourself, deduct \$1.25/lb.

An estimate for a half hog could be \$500 and a whole \$950. That includes all processing, packaging and any smoked items (like ham and bacon).

The typical hog, weighing 250 pounds on the hoof, will produce a 184-pound carcass that will yield approximately 120 - 140 pounds of pork; 70 pounds of pork would be a good estimate for a half a hog.

Butchering can be done to different specifications, but a typical cutting of a half a hog would produce:

- 22 pounds of ham (this might include 12.8 pounds of cured ham, 1.2 pounds of fresh ham, 3.0 pounds of trimmings)
- 17 pounds of side, or belly (this could include 9.5 pounds of cured bacon and 2.9 pounds of spareribs)
- 16.9 pounds of loin (producing 1.6 pounds of backribs, 5.3 pounds of boneless loin, 3.8 pounds of country-style ribs, 2.8 pounds of sirloin roast, .8 pounds of tenderloin and .8 pounds of trimmings)
- 8.3 pounds of boneless picnic (lower shoulder) meat
- 7.3 of Boston butt (upper shoulder; perhaps 2 pounds of blade steaks and 3.9 pounds of blade roast)
- 19.6 pounds of miscellaneous parts including jowls, feet, tail, neckbones, etc.
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Roasters:

Hogs for a "pig roast" generally weigh 50 - 100 lbs. A 50 lb. roaster costs \$350. Any roaster larger than 50 lbs. costs an additional \$2/lb. for every pound over 50 lbs. So, a 75 lb. roaster would cost \$400 and a 100 lb. roaster would cost \$450.

We have a "China box" available for rental to roast your hog.

If you are interested in a cow/hog portion, or a roasting pig, please e-mail us at info@lowlandfarm.com or call us: (845) 481-3459.