

Law Ranch Cattle Company

Just good, old fashioned beef from Happy Cows



Sides of Beef

How a side of beef or a quarter side of beef works is you get the right side or the left side of a whole cow. If you want a quarter, you get half of that right side or left side. So we split the side equally for a quarter.

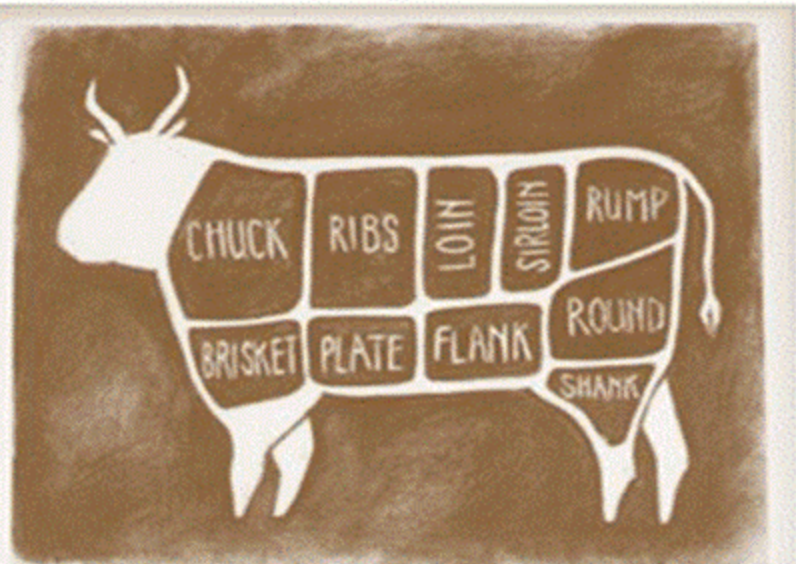
I have to say, hands-down one of the best NY strip steaks I've ever had. Happy cows translate into quality beef.

Amy Tee, via Facebook

You may request to have your side of beef cut however you want from primal cuts down to 1 inch cubes or all ground into hamburger. The options are vast.



Hamburger in 1 pound packages



APPROXIMATE TOTAL COST:

SIDE OF BEEF: \$1300 - \$1500

QUARTER OF BEEF: \$800 - \$1000

WHOLE BEEF: \$2600 - \$3000

We are happy to guide you through the process of selecting how you would like your side or quarter cut up to fit your needs.

The side of beef will be hung in a cooler to dry age for 2-3 weeks, depending on the size of the side.

The butcher will then craft the meat into cuts that will be vacuum packed and flash frozen to preserve the meat for up to a year in a freezer.

From the time you order until the time it is in your freezer or on your plate is typically 4-6 weeks.