



ABOUT WHOLE SIDES & QUARTER CALVES

How You May Have Your Beef Cut & Packaged & What You Should Consider:

STEAKS

- How thick do you want the rib-eyes cut?
- Do you want the bone left in the rib-eyes?
- T-Bone or New York Strip/Tenderloin (it's the same primal cut so you get one or the other)
- How thickly cut would you like your T-Bone/Strip?
- If tenderloin, whole tenderloin roast or cut into filets?
How thick if you select filets?
- Do you want the sirloin steaks? If so, how thick?
- Do you want the flank and skirt steaks?
- Round steaks Whole or in cutlets? Mechanically tenderized?

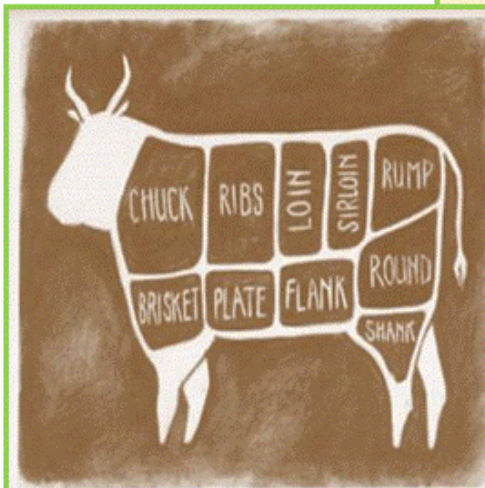
ROASTS

Do you want these roasts? Whole? Cut in half?

- Brisket
- Ribs
- Rump
- Chuck
- Pikes Peak (Heal of Round)
- Shoulder / Arm
- Tri-tip (Loin Tip)

Odds and Ends

- Hamburger in 1 or 2 pound packs?
- Stew meat?
- Stir Fry?
- Soup bones with meat?
- Bones without meat?
- The liver, heart, tongue and ox tails will not be included in your order unless you are ordering a whole calf. If you are interested in these cuts, there is an additional charge. Just ask about it. If the person ordering the other side doesn't want them we might can include them.



APPROXIMATE TOTAL COST:

SIDE OF BEEF: \$1400 - \$1800

QUARTER OF BEEF: \$900 - \$1100

WHOLE BEEF: \$2800 - \$3300

COST BREAKDOWN & COLD STORAGE

Whole beef is \$4.95 a pound \$800 deposit

Side of beef is \$5.25 a pound, \$400 deposit

Quarter of beef is \$5.45 a pound, \$200 deposit

This is based on the of the dressed (hanging) weight on the hook.

The weight of each carcass varies. The range of weight is generally between 300-400 pounds on a side. Once the side is carved into the cuts you requested, there will be a loss of 35-40% for the take home weight. The take home weight of a side of beef is usually between 200-250 pounds, so for a quarter that would be 100-125 pounds. That is just too much meet to fit into a couple of refrigerator freezers. You will need a separate deep freezer to store even a quarter of beef. We recommend at least a 9 cubic foot chest freezer for a quarter calf & double for a side.

ADVICE:

Get the biggest freezer you can fit into your space. You will always find more things to store there.

CONTACT US:

Website: Lawranch.com

FB: [Law Farm & Ranch](https://www.facebook.com/LawFarmRanch)

Insta: [LawRanch](https://www.instagram.com/LawRanch)

[To order a side click here.](#)

Questions? Call or text us.

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ABOUT WHOLE SIDES & QUARTER CALVES



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.

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



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 currently 10-12 weeks.

Pasture raised, Grass fed, and finished.
Never given any hormones, dry aged, custom cut.

INCLUDED IN A STANDARD SIDE OR QUARTER:



STEAKS

ROASTS

BRISKET

RIBS

STEW

CHILI MEAT

SOUP BONES

HAMBURGER (GROUND BEEF)



Ground beef in 1 pound packs

Pick Up or Delivery

- You may pick up your meat from our processor for no additional cost.
- There is a cost for delivery. Please contact us for current rates.
- We do not ship or deliver outside of Texas

DRY AGING & COOKING

Cooking dry aged meat is a little different than store bought meat. The hamburger does not usually need to be drained off after browning. It also does not shrink up like store bought meat, so make your hamburger patties the same size as the bun for a good fit. It also cooks faster on the grill because it has been dry-aged.

