

**Hudson River Landing Farm  
Beef Pricing**

3/25/07

Below is a worksheet showing how to estimate the price of your packaged meat. There is initially a 50% loss going from the live weight to the weight of the carcass (due to the weight of hide, internal organs, etc.). Typically, the carcass is hung and aged for several weeks. About 70% of the hanging weight ends up as packaged meat due to the loss of trimmings, fat, and bones. We generally butcher calves at around 18 months and they run 600-800 pounds live weight. Feeder calf prices in dollars per hundred weight (cwt) are market driven and calculated on the date of slaughter. Prices of feeder calves can be found on any site that reports commodity prices. The premium is charged to support the natural farming techniques of Hudson River Landing Farm. We are currently working on certification for organic, grass fed, humane, & predator friendly. Compare to grass fed hamburger selling in Publix for \$6.99/lb.

<b>Feeder calves</b>	<b>Organic Premium</b>	<b>Animal Weight (lbs)</b>	<b>Animal Cost</b>	<b>50% Hanging Weight</b>	<b>70% Packaged Weight</b>	<b>Butchering Cost</b>	<b>Total Cost</b>	<b>\$/lb</b>
\$/cwt	per lb.	700	\$1,261.75	350	245	\$227.50	\$1,489.25	\$6.08
\$105.25	\$0.75							

<b>Packaged Weight (lbs)</b>	<b>Cut</b>	<b>Price</b>
245	Whole	\$1,489.25
123	Half	\$744.63
55	Front 1/4	\$335.08
28	Front 1/8	\$167.54
67	Hind 1/4	\$409.54
34	Hind 1/8	\$204.77

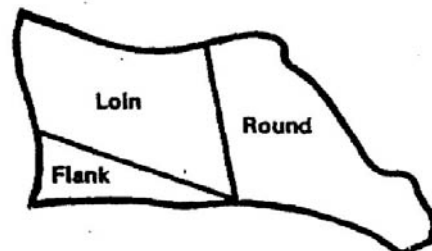
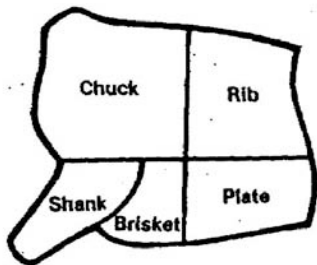
Here is an estimate of the amount of meat and weight of typical cuts from a front and hind quarter. These are the most common amounts ordered by customers. A half animal would be both a front and a hind quarter. A whole animal consists of two front and two hind quarters.

**Typical front quarter**

	<b>Packaged Weights (lbs.)</b>
Rib roast	9% 7
Stew meat	4% 3
Short Ribs	3% 2
Ground Beef	28% 22
Chuck Roast	26% 20
Packaged Total	<u>70% 55</u>
Bones, triimmgs, fat	30% 24

**Typical hind quarter**

	<b>Packaged Weights (lbs.)</b>
T-bone	14% 13
Sirloin	12% 12
Round Steak	22% 21
Rump Roast	6% 6
Flank Steak	2% 2
Ground Beef	14% 13
Packaged To	<u>70% 67</u>
Bones, triimi	30% 29



Please e-mail (wjfritz@mindspring.com) or call us at 404-314-3020 if you need help estimating the amount of meat and cost of your order.