

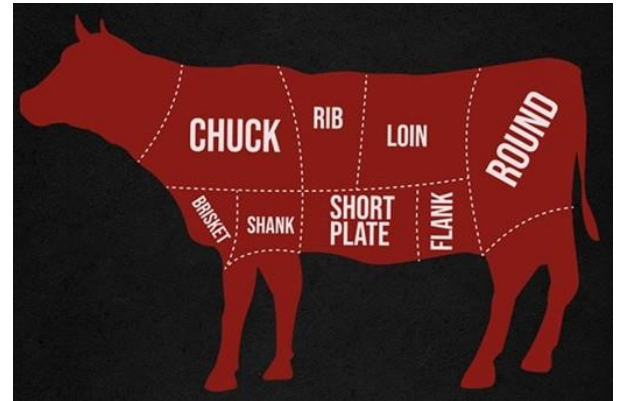


# Beef Share Buying Guide



## What cuts of beef am I getting?

Laid out below is a helpful guide to learn what types of cuts you'd expect to receive from each beef share option.



Beef Wholesale & Retail Cuts	Front Quarter	Hind Quarter	Half/Side	Whole
<b>Chuck</b> -Chuck Steaks -Shoulder Steaks	YES	NO	YES	YES
<b>Brisket</b> -Brisket (halved)	YES	NO	YES	YES
<b>Rib</b> -Ribeye Steaks	YES	NO	YES	YES
<b>Short Plate</b> -Short Ribs -Skirt Steaks	YES	NO	YES	YES
<b>Shank</b> -Shank/Soup Bones	YES	YES	YES	YES
<b>Loin</b> -Porterhouse Steaks -NY Strip Steaks -Tenderloin/Filet Mignon -Sirloin Steak -Sirloin Tip Steak -Tri-Tip Roast	NO	YES	YES	YES
<b>Round</b> -London Broil (Top Round Steaks) -Bottom Round Steaks -Cubed Steaks -Eye Round Roast/Steaks	NO	YES	YES	YES
<b>Flank</b> -Flank Steak	NO	YES	YES	YES



## Live vs. Hanging vs. Finished Carcass Weight



# What's the difference?

**Live Weight:** weight of the beef animal *before* slaughter

**Hanging Weight:** weight of the beef carcass *after* slaughter

**Dressing percentage:** the % of live weight that remains as carcass weight

→ ~60% is standard for beef animals

**Finished Cut Weight:** final weight of all of the meat cuts from that carcass.

**Carcass Cutting Yield:** the % of carcass weight that remains as usable meat

→ ~60% is standard for beef

### For example...

A 1,000lb beef animal would yield approximately 400lbs of meat products.

**Live weight:**

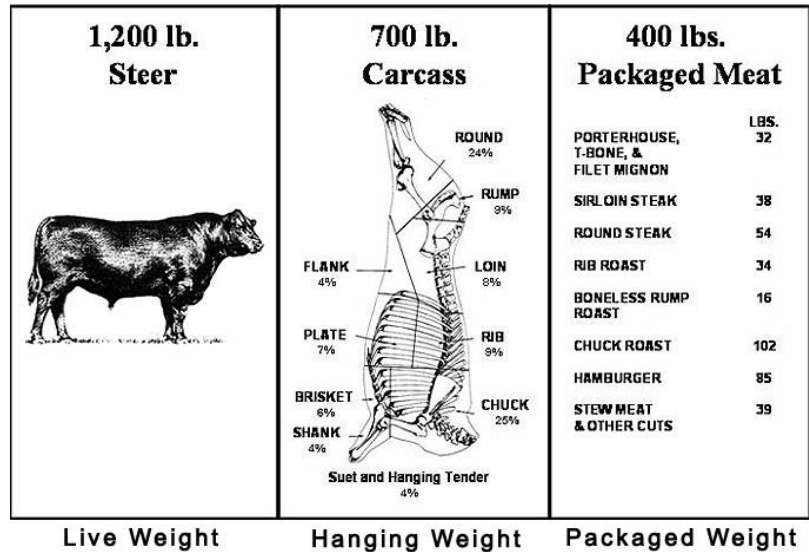
1,000lbs

**Hanging Weight:**

600lbs (*dressing % = ~60%*)

**Finished Cut Weight:**

400lbs (*carcass cutting yield = ~60%*)

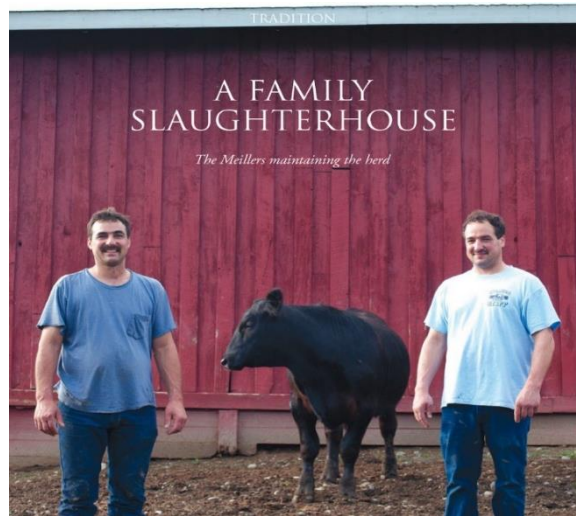


## Freezer Storage Information

Beef shares can take up a lot of freezer space and storage due to the high volume of beef products purchased. Below is a guide to see the estimated amount of freezer space necessary to properly store your beef share meat products.

Quarter	Half	Whole
<p><b>3.5-4.5 cubic ft.</b></p> <p><small>*Should fit snugly in top freezer of kitchen refrigerator*</small></p>	<p><b>7-9 cubic ft.</b></p> <p><small>*Requires additional freezer space (additional kitchen fridge's top freezer OR separate chest freezer)*</small></p>	<p><b>14-18 cubic ft.</b></p> <p><small>*Requires additional freezer space (additional kitchen fridge's top freezer OR separate chest freezer)*</small></p>

# ABOUT THE FARM



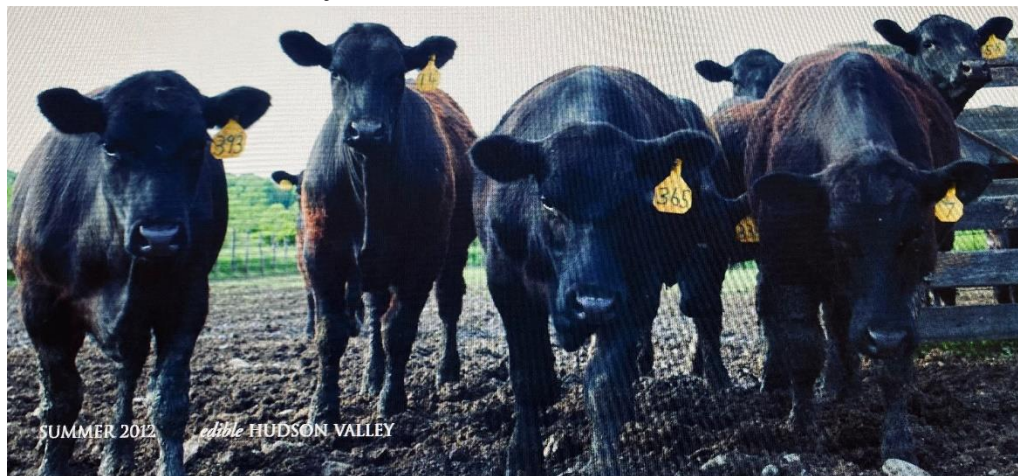
## **Our beef shares are raised on Meillers Farm in Pine Plains, NY.**

Meillers Farm & Slaughterhouse, located in the Hudson Valley since 1969, is a self-sufficient farm that offers pasture raised Angus beef, pork, & lamb. The farm raises their beef in a unique way following family traditions which offers them a healthy diet, good life and a stress free slaughter. In doing so the beef that is given to costumers is high quality.

“The Meiller name carries a legacy that is well earned and still deserved.”- Holly Tarson, edible Hudson Valley

## **USDA Inspected and Pasture Raised**

Meillers is USDA certified and used for training future inspectors. Beef from Meillers Farm are primarily pastured and grass fed, meaning that they eat hay and grass grown on the farm. This diet is supplemented with Hay-lage grown on their farm. “Hay-lage” is a dry-fermented combination of dry hay with some corn added. The beef are never over fed, giving them the perfect combination of lean, healthy, flavorful, well marbled meat.





## *Why we partner with Meillers*



We proudly source our beef from Meillers farm in Pine Plans, New York because their beef is consistently the highest grade and raised in the most ethical and responsible manner. We pick up your sides of beef and bring them back to our facility to cut and package to your specifications. Our goal is to get the **BEST local beef** to you with as little hassle as possible. Simply fill out a cut sheet and we handle the rest! We can even arrange for delivery to your door!

For more information please feel free to contact us. ~ Litchfield Locker

## *Check out these reviews*

*“In the best of all worlds, the protein on your plate lived well. It had a healthy, nutritious diet and ate only when it was hungry. It wasn’t pumped full of Prophylactic Antibiotics. It wandered a pasture or bedded down on clean dry hay. And then, when the time came for its life to end, in the best of all possible worlds, the end came quickly, without anxiety, fear, or pain.” – Holly Tarson, edible Hudson Valley*

*“We purchased a side of beef (shared with 3 families) and have cooked a variety of dishes with the meat and I am absolutely amazed every time at the quality and superb taste of the meat, even the hamburger meat is the best I’ve ever had.” – Google Reviews*

*“This butcher and their meat is INCREDIBLE! It was my first time placing an order for meat and I was very nervous I would look like a fool. I should not have worried! They are very nice and professional. The man on the phone took the time to go through all the meats and what would be best for that particular cut. He also explained the process and what the next step would be. So easy and the meat and bones that we got... AMAZING!”- Google Reviews*